

Les fermes de Marie



MEGÈVE

Your Orthodox Christmas

Gillardeau No. 3 oysters.
Lake smoked féra and blinis.
Duck foie gras terrine and pear chutney.
Traditional Bresse poultry Fermes de Marie Pâté en Croûte.
Pumpkin soup with truffled cream.
Lobster in sage jelly.
Beetroot soup with smoked beef shank.
Sault einkorn salad.
Crab, radish and green apple.
Fresh vegetables, chef's seasonings.
Thin slices of smoked beef and Baeri caviar.



Scallop blanquette with truffled leek whites.
Geese cooked on a spit with fir honey.
Rack of veal with Vin Jaune and morels.
Salmon coulibiac, sorrel sauce.



Winter vegetables cooked in truffle juice.
Potato gratin with porcini mushrooms.
Red cabbage stewed with apples and grapes.



Local cheeses.



Caramelized Christmas yarrow.
Red fruit sauce.
Buffet of desserts and sweets.

Your Orthodox Christmas at Les Fermes de Marie

A magical atmosphere for an unforgettable moment!

For outside guests: 130€ per person. Included for half-board guests. Excluding beverages.

BOOK

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