

WELCOME TO RESTAURANT « L'OREE DES PISTES AUX ORRES »

Discover our festive evenings – Christmas Menus – New year's Eve Menu

CHRISTMAS EVE – December 24, 2009 -

We will present you the classic menu.

We will find a selection of festive dishes: *Foie Gras, truffles, choice of meat, and also the Mountain dishes;*

We also propose *shellfish, and homemade Yule logs.*

Christmas Day Dinner – Friday, December 25 – We will propose a special menu (posted in a week's time)

New Years Eve – Thursday, December 31, 2009 ;

Gourmet dish (See next page)

Musical evening.

Our services are **by reservation only**; the team « l'Orée des Pistes » will be attentive to you. Spend your Christmas holidays with us.

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Restaurant L'Orée des Pistes Place E Hodoul.05200 Les Orres.

www.loreedespistes.com.

The price of drinks is not increased.

New Year's Eve 2009

Glass of Champagne

Appetiser

Smoked salmon Mousse

Stuffed sweetbread Vol-au-vent

Oyster tartlet baked with a Champagne Sabayon

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Royal Gala Tart Tatin (Apple from High Alps)

Duck Foie Gras, juice with spices, roasted fig

1 Glass of Tariquet Wine - Domaine Grassa.2007

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Shellfish « à la nage » with Champagne

1 Glass of Muscatel Wine - Beau soleil.2007

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Bavarian beef fillet, thin butter crust,

Mushroom Duxelles, gravy juice with truffle.

½ Bordeaux bottle - Château Cadillac 2006.

Farandole with winter vegetable

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Goat's cheese in puff pastry on salad mix

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Big New Year's cake « l'Orée des Pistes »

Recipe 2010

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Small pastries « l'Orée des Pistes »

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