

FROM 23 TO 26 DECEMBER 2021

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Enjoy a wonderful buffet of 13 Provence desserts at Lalique bar



Coquillade Provence celebrating

Spend Christmas holidays at Coquillade Provence Resort & Spa!

For a stay of 3 nights from 23 to 26 december, enjoy a package from 1872€ for 2 persons, Christmas activities, access to spa and restauration included. The Traditional Oil Pump to share The Beggar with Caramelized Provence Almonds and Dark Chocolate The Beggar with Dried Fig and Dark Chocolate The Beggar with Piedmont Hazelnuts and Milk Chocolate The Beggar with Raisins and Spicy Dark Chocolate White Nougat with Caramelized Peanuts Dark Nougat with Almonds from Provence Red Nougat with Raspberry and Pistachios The Medjool Date garnished The Traditional Calisson Fresh Fruits The Exotic Fruit: Fresh lychee and "in Illusion" Watermelon



Friday 24th December

Christmas Eve

A mulled wine or a hot chocolate to warm hearts.

A storyteller at the foot of the sparkling Chrismas tree tell to children stories of yesteryear Provence.

Exceptional aperitif at Lalique Bar.

Christmas Eve dinner at fine dining restaurant.

Dress code : chic outfit

Sunday 26th December

(Jospel Brunch

Champagne included

Christmas Eve Menn

ENTRIES TRILOGIE

SAINT-JACOUES In Carpaccio, caramelized hazelnuts

BLUE LOBSTER Velouté of blue lobster, sphere of claws and leg meat

FOIE GRAS Pan-fried Landes duck foie gras, port reduction and quince variation

> PROVENCAL BREAK Farigoule, grapefruit sorbet

SOLE STUFFED WITH LANGOUSTINES Shell juices, leek fondue with truffles

ROASTED VENISON COIN Spice crust, fine parsnip purée, poached pear, foie gras and red wine sauce

CHEESES Plate of matured cheeses from Maison Pellegrini

> CHRISTMAS DESSERT The mini log

> > SNACK BUFFET



Saturday 25th December Chrismas Lunch

at Les Vignes restaurant 75€ * /40€ **

CRUSTACEAN FLAKE Langoustine puff pastry with basil, shellfish sauce with black truffle

PROVENCAL BREAK Green apple sorbet Calvados

POULTRY

Surpeme of free-range poultry stuffed with morels buttered green cabbage, velvety yellow wine sauce

CHRSTMAS LOG Hazelnut, lemon and buddha's hand Yule log

* Single price per child, excluding drinks

Diner option at the Avelan restaurant or at Lalique Bar with Oysters, Caviar, Champagne, small Christmas cakes. ()ptional

Sunday 26th December Diner

65€ * / 35€ **

AMUSE BOUCHE

THE VELOUTÉ Fine velvety chestnut soup with Cognac, black truffle and foie gras

BEEF FILET Roast beef tenderloin, pan-fried winter vegetables, tender apples, red wine jus

> DESSERT Mont-blanc cassis and Voatsiperifery pepper

> > *Single price per person, excluding drinks * Single price per child, excluding drinks



at Les Vignes restaurant



Extraordinary Merry Christmas

at Coquillade Provence Resort & Spa

For all reservations, please contact us at +33 (0)4 90 74 71 71, by email at info@coquillade.fr or via our online reservation:

COQUILLADE.FR

Net prices, taxes and service included