



L'AUPIHO

DOMAINE DE MANVILLE

FESTIVE MENUS

24 Dinner

Small festive canapés for starter

Amuse-Bouche

Tuna and blue crab from the Mediterranean,
crisp batavia and coral sauce

Brittany blue lobster, steamed
with herbs from Provence
Garden vegetables in sauce

Sarrians Pigeon pie and duck foie gras,
quince, salmis sauce

Kiwi, banana and parsley ice cream

Cream of tiramisu with spicy biscuit, pear
compote

Sweet treats

180€ per person

food and wine pairing: 90€ per person

31 Dinner

Squab jelly, sea bass strips cooked in salt,
small garden vegetable salad

Mediterranean sole filets cooked in tomato
butter, topped with radicchio, parmesan
croûtons and grapefruit

Stuffed green cabbage, Crab juice with
caraway from the garden

Black truffle turnover, Périgourdine sauce

Roasted sweetbreads, langoustine,
parsnip daube juice

Truffled-cheese fondue with croûton

Tarragon, black olive and fennel ice cream

Jerusalem artichoke profiterole

Honey, wax cream and
Aureille clementine ice cream

300€ per person

food and wine pairing: 130€ per person

Brunches

Assorted seasonal salads, shellfish and seafood, choice of cheese, cold cuts, pâtés and homemade terrines, omelets, scrambled eggs with truffles, crusty truffle, smoked salmon, wraps, avocado, caviar cake, assorted desserts and tarts, live cooking, assorted breads, fresh fruits, pastries....

25 & 01

150€ per person



DOMAINE DE MANVILLE



L'AUPHON

DOMAINE DE MANVILLE

CHRISTMAS EVE DINNER

24 Dinner

Small festive canapés for starter

Amuse-bouche

Tuna and blue crab from the Mediterranean,
crisp batavia and coral sauce

Anjou « Clos du Frère Etienne », Château du Breuil 2020

Brittany blue lobster, steamed with herbs from Provence.
Garden vegetables in sauce

Condrieu « La Bonnette », Domaine Rostaing 2020

Sarrians Pigeon pie and duck foie gras,
quince, salmis sauce

AOP Les Baux de Provence « Le Cœur », Château Romanin 2012

Kiwi, banana and parsley ice cream

Cream of tiramisu with spicy biscuit,
pear compote

Tokaji Aszu 3Puttonyos, Oremus 2013

Sweet treats

180€ per person

food and wine pairing: 90€ per person



DOMAINE DE MANVILLE

L'AUPIHO
DOMAINE DE MANVILLE

NEW YEAR'S EVE DINNER

31
Dinner

Small festive canapés for starter

Amuse-bouche

Squab jelly, sea bass strips cooked in salt,
small garden vegetable salad

Pouilly-Vinzelles Climat « les Longeays », La Souffrandière 2020

Mediterranean sole filets cooked in tomato butter,
topped with radicchio, parmesan croûtons and grapefruit.
Fishbone and brown butter sauce,
Galice sea urchin ice cream

Vin de France, « Odysée » Les Poète 2019

Stuffed green cabbage, Crab juice with caraway from the garden
Sartène « Le lion de Roccapina » Domaine Pero Lango 2021

Black truffle turnover, Périgourdine sauce
Châteauneuf du Pape « Clos de Beauvenir », Château La Nerthe 2015

Roasted sweetbreads, langoustine, parsnip daube juice
Cognac « Les Vieilles Vignes », Alain Voge 2013

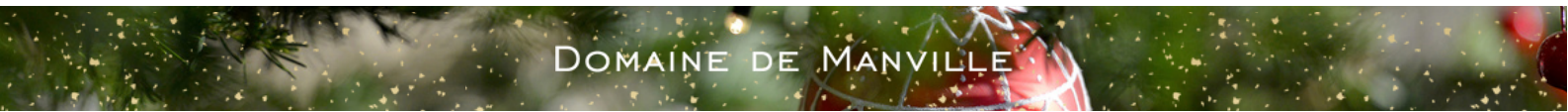
Truffled-cheese fondue with croûton

Tarragon, black olive and fennel ice cream

Jerusalem artichoke profiterole
honey, wax cream and Aureille clementine ice cream
Muscat de Beaumes de Venise « Hommage », Domaine des Bernardins

300€ per person

food and wine pairing: 130€ per person



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