

RESTAURANT LOUIS XV

Special Christmas menu

Aperitif

Crustacean bisque with a delicate shrimp skewer wrapped in crispy bacon, served piping hot to whet your appetite.

Allergens: crustaceans, dairy.

Soup

Traditional Christmas broth, prepared over low heat, with galets filled with stew meat and a touch of foie gras that adds softness and depth of flavor.

Allergens: gluten.

Salad

Cantaloupe and smoked duck ham salad, a fresh and light combination that provides contrast and prepares the palate for the main courses.

Allergens: nuts.

Fish

Sea bass roll stuffed with ratatouille, cooked to perfection and presented on a fine bed of emulsified butter sauce.

Allergens: fish, dairy, egg.

Meat

Iberian sirloin stuffed with plums and figs, slowly braised to achieve a tender and juicy texture, with a perfect balance of sweet and savory.

Allergens: sulfur dioxide and sulfites.

Dessert

Yule log filled with pistachio mousse, accompanied by a delicate Worcestershire sauce, for a sweet and festive ending.

Allergens: gluten, dairy, egg, nuts.

Selected winery

White Wine Alcorta Verdejo

Red Wine Azpilicueta Crianza

Champagne Monthuys Brut Reserva

December 24, 2025