



# les fermes de Marie



## Christmas Lunch Buffet

THURSDAY 25 DECEMBER 2025

### STARTERS

Winter vegetable tatin with caraway seeds and mountain honey.  
Arugula and Parmesan cheese salad served in the whole cheese wheel.  
Chestnut velouté with foie gras chips.  
Marinated salmon with horseradish cream.  
Gravlax Arctic Char with condiments.

### SEAFOOD

Gillardeau oysters N°3.  
Organic pink shrimps.

### LOCAL SPECIALTIES

Les Fermes de Marie Christmas pâté en croûte.  
Local mountain cured meats.  
Foie gras terrine with blueberries.  
Wild duck terrine.

### WOOD-FIRED SPECIALTIES

Bresse turkey with black truffle, roasted by the fireplace.  
Veal rack with morel and Vin Jaune wine sauce.  
Lake Geneva cervelas with Nantua sauce.  
Organic salmon Coulibiac.  
Buckwheat crozets with porcini mushrooms.  
Root vegetables in poultry broth.  
Cardoon gratin with Abondance cheese.

### CHEESES BUFFET

### CHRISTMAS DESSERTS

Signature and traditional yule logs by our pastry chef.  
Homemade ice creams and sorbets.  
Mignardises buffet.

### INFORMATIONS & BOOKING

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180€ for adults and children. Drinks not included.

