



DOMAINE DU
MAS DE PIERRE

RESORT & SPA • SAINT-PAUL DE VENCE

★★★★★

A PROVENÇAL CHRISTMAS

Christmas Dinner at La Table de Pierre - 24th December

MENU AT 150€ PER ADULT, EXCLUDING DRINKS
60€ per child from 4 to 12 years old

NIBBLES

Foie gras finger with Christmas spices

LOCAL SNAILS

Crunchy Ravioles, parsnip and white chocolate cream, sorrel
and walnut in olive oil sauce

WILD TURBOT FROM OUR SHORE

Kale, beetroots and glazed shell

VENDÉE DUCKLING

Roasted foie gras, sweet and sour squash and wild mushrooms

QUEYRAS BLUE CHEESE

Japanese pears and Piémont hazelnuts

YULE LOG

Organic chocolate from Maison Duplanteur, brownie biscuits

Or

Exotic, mango/passion fruit/pineapple and citrus fruit cream

OUR PROVENÇAL 13 DESSERTS

mignardises style served as a buffet

COFFEE OR INFUSION



RELAIS &
CHATEAUX



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A PROVENÇAL CHRISTMAS

Christmas Lunch at La Table de Pierre - 25th December

MENU AT 90€ PER ADULT, EXCLUDING DRINKS
60€ per child from 4 to 12 years old

NIBBLES

Scallop, pear with spices

CHALOSSE FOIE GRAS

Marinated in wine with spices, mendiante fruit and peppered brioche

FARM GUINEA FOWL

Twice-cooked, rutabaga and sea urchin

COULOMMIERS CHEESE

stuffed with Queyras blue cheese and clementine condiment

YULE LOG

Organic chocolate from Maison Duplanteur, brownie biscuits

Or

Exotic, mango/passion fruit/pineapple and citrus fruit cream

OUR PROVENÇAL 13 DESSERTS

mignardises style served as a buffet

COFFEE OR INFUSION



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CHIC, GLAM & FUN

New Year's Eve at La Table de Pierre - 31st December

MENU AT 300€ PER ADULT, EXCLUDING DRINKS
60€ per child from 4 to 12 years old

NIBBLES

Lentils cream Dahl style, foie gras lollipop

ROSCOFF CRAB

Purple leek, cockle cream and Oscière Prestige caviar

JOHN DORY & LANGOUSTINES

Cauliflower and buckwheat, tasty gravy

AVEYRON VEAL

Roasted fillet, smoked and glazed chestnuts, winter curly
endive with truffle

MERCANTOUR TOME

Selection of cheeses and berries

PRE DESSERT

Cloud foam and citrus fruit from the winter garden

ORGANIC DARK CHOCOLATE FROM MAISON DUPLANTEUR

70% cocoa, hazelnut praline, almond, chocolate crumble,
vanilla icecream and tonka bean

COFFEE OR INFUSION WITH THE "2022 MIGNARDISES"



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CHATEAUX

