

GALVIN

BISTROT & BAR

CHRISTMAS MENU 2018

Amuse-Bouche



STARTER

Roast Pumpkin Velouté

Comté tortellini, chestnut & sage (D) (E)

Marinated Scottish Salmon

Fennel salad, avocado purée, truffle & yuzu dressing (S)

Organic Beetroot Salad

Truffle goats curd, candied walnuts & chard (D) (N)

Seared Foie Gras

Spicy fig pastilla & apple salad (D) (E)



MAIN COURSE

Pavé of Sea Bass

Cauliflower purée, light curry, raisin & pine nut dressing (D) (N) (S)

Turkey with all the Trimmings

*Rolled turkey breast stuffed with sage, chestnut, apricot
roast parsnips & carrots, brussel sprouts, bread sauce,
gravy & cranberry compote (D) (E) (N)*

USDA Prime Tenderloin & Braised Ribs

Winter truffle pomme purée & bourguignon garnish (D) (A)

Smoked Ricotta Fagottini

Josper grilled vegetables & tomato coulis (D) (E) (V) (N)



DESSERT

Black Forest Bûche de Noël

*Chocolate sponge, Valrhona "Manjari" chocolate cream,
maraschino cherry and vanilla mousse (D) (E)*

Sticky Date Pudding

*Brandy toffee sauce, candied walnuts
& vanilla custard ice cream (D) (E) (N)*

Selection of Ice Creams & Sorbets

Winter spiced compressed fruits (D) (E) (N)

Galvin Truffle Brie

Spiced grapes chutney, seeded crackers & baguettes (D) (N)



AED 325

Executive Chef Luigi Vespero

All prices are in AED and are inclusive of 5% VAT and 7% Municipality Fees. Food allergies and intolerances: before ordering please speak to our staff about your requirements. (V) Vegetarian | (D) Dairy | (E) Egg | (S) Shellfish | (N) Nuts | (GF) Gluten-Free | (A) Contains Alcohol