



# *Christmas Festivities*

FROM 24 TO 25 DECEMBER 2022



# Coquillade Provence

*celebrating*

Spend Christmas holidays at Coquillade Provence Resort & Spa!

For a stay of 1 night from 24 to 25 december 2022,  
enjoy a **“Christmas in Provence” Package from 750€ for 2 persons**,  
accommodation, breakfast, access to the spa, Christmas Eve dinner  
with live music included.



*Enjoy a wonderful buffet of 13 Provence desserts at the Bar*

The Traditional Oil Pump to share

The Beggar with Caramelized Provence Almonds and Dark Chocolate

The Beggar with Dried Fig and Dark Chocolate

The Beggar with Piedmont Hazelnuts and Milk Chocolate

The Beggar with Raisins and Spicy Dark Chocolate

White Nougat with Caramelized Peanuts

Dark Nougat with Almonds from Provence

Red Nougat with Raspberry and Pistachios

The Medjool Date garnished

The Traditional Calisson

Fresh Fruits

The Exotic Fruit: Fresh lychee and “in Illusion”

Watermelon



Saturday 24th December  
*Christmas Eve  
 Program*

A mulled wine or a hot chocolate to warm hearts.

Aperitif at the Bar.

Christmas Eve dinner at fine dining restaurant.

DRESS CODE : CHIC OUTFIT



*(Included in the  
 Christmas Package)*

Saturday 24th December  
*Christmas Eve Menu*

AMUSE-BOUCHE

Blue lobster médaillon au gratin, black truffle and tarragon

PITHIVIERS

Pigeon and duck foie gras pithivier with porcini, light pork jus

ROASTED TURBOT FILET

Caramelised jerusalem artichoke purée,  
 shelfish in a shallot,lemon beurre blanc

SLOW ROASTED RUMP OF VEAL

Truffled potatoes, truffled potatoes, chanterelles, foie gras jus

CHEESE TROLLEY\*\*\*

from Maison Pellegrini

EXOTIC FRESHNESS

CHESTNUT TREAT

Blood orange pearls, notes of green cardamom

\*\*\* Supplement 20€ per person  
 \*\*\*\* Food and wine pairing 80€ per person

*(Optional)*

Sunday 25th December

## Christmas Lunch

at Les Vignes restaurant  
90€ \* /45€ \*\*

### AMUSE-BOUCHE

Scallops tartare,  
celeriac and green apple with lime

### FOIE GRAS

Homemade duck foie gras terrine,  
fine Sauternes jelly, brioche toast

### SEABASS

Cooked on the skin,  
light parsnip purée with grilled langoustine,  
champagne foam

### TRADITIONAL STUFFED CAPON

Chestnuts, caramelised hazelnut,  
buttered green cabbage, truffed poultry jus

CHEESE TROLLEY \*\*\*  
from Maison Pellegrini

### DESSERTS

Fine mulled wine jelly,  
four spice ice cream, gingerbread crisp

On the road of cocoa

\*Single price per person, excluding drinks

\*\*Single price per child, excluding drinks

\*\*\* Supplement 20€ per person

*(Optional)*

Sunday 25th December

## Christmas Dinner

at Les Vignes restaurant  
75€ \* /40€ \*\*

SNAIL PUFF PASTRY  
with parsley

### OYSTERS

Fine de Claire N°3 Oysters :  
au naturel, au gratin, tartare

### MAIN COURSE

Steamed half-salted cod filet,  
light broccoli purée, shelfish jus  
or

Sautéed beef filet, Anna potatoes and mushrooms,  
bone marrow, red wine jus from our domaine

CHEESE TROLLEY \*\*\*  
from Maison Pellegrini

### DESSERT

Caramelised apple tatin,  
crispy granola, cottage cheese sorbet

\*Single price per person, excluding drinks

\*\*Single price per child, excluding drinks

\*\*\* Supplement 20€ per person

# *Extraordinary Merry Christmas*

at Coquillade Provence Resort & Spa



For all reservations, please contact us  
at +33 (0)4 90 74 71 71, by email at [info@coquillade.fr](mailto:info@coquillade.fr)  
or via our online reservation:

COQUILLADE.FR

Net prices, taxes and service included