

Le Château

DE BEL OMBRE



CHRISTMAS EVE DINNER 2025

WITH MICHELIN-STARRED CHEF DAVID GALLIENNE

WEDNESDAY, 24 DECEMBER



Join us for a refined evening with Michelin-starred Chef David Gallienne, featuring a festive Christmas menu in the elegant setting of Château de Bel Ombre, enhanced by live piano and vocal entertainment.

Chef Gallienne invites you to experience a festive menu specially crafted to celebrate the magic of Christmas in the refined and timeless setting of Château de Bel Ombre.

PRICE: 12,500

*Credit applicable for HB / GB / AAI / PAI
All prices in Mauritian Rupees (MUR) and include 15% VAT*

FOR MORE INFORMATION & RESERVATIONS :

5511 5888 (WhatsApp) | booking@lechateaudebelombre.com

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MENU

AMUSE - BOUCHE

Sea bream tartare, oyster emulsion, ocean pearls

Tartare de dorade, mayonnaise aux huîtres, perles iodées

STARTER | ENTREE

Scallops baked in sealed shell, clear pot-au-feu broth, winter vegetables

Saint-Jacques dans leur coquille lutée, bouillon clair de pot-au-feu, légumes d'hiver

MAIN COURSES | PLATS

Smoked sea-trout fillet, crisp potato gâteau, tender spinach

Filet de truite fumée, gâteau croustillant de pomme de terre, jeunes épinards

Mushroom-encrusted lamb saddle, confit lamb agnolotti, truffle jus

Selle d'agneau en croûte de champignons, agnolotti de gigot confit, jus à la truffe

PRE-DESSERT

Cellar-aged cheese selection, red berries, crackers, nuts, honey

Sélection de fromages de cave, fruits rouges, craquelins, noix, miel

DESSERT

Spiced-poached pear, Pompona vanilla, tonka-chocolate sauce

Poire pochée aux épices douces, vanille Pompona, sauce chocolat et tonka

All our prices are in Mauritian Rupees (RS) and include 15% VAT

All wines, vintages and dishes are subject to availability and change.