



The International Wine & Food Society, Saigon Branch

Restaurant La Closerie d'Elisa
Wednesday Dec 3rd, 2014, 7pm

Menu

Welcome Drink

Sparkling

,* * *

Brouillade de Grand-père
eggs, anchovy, onions on bread
Riesling

* * *

Scallops on mashed apples,
with watercress and pinions
Sauvignon blanc

* * *

Smoked salmon on a potato crust
and dill, nutmeg and lump eggs
Aquavit

* * *

Beef fillet with Gratin Dauphinois,
Vegetables of the moment and Parmigiano
Bordeaux

* * *

Cranberry Parfait with fruits

Coffee or tea

Host
Francis Lampel

Chef
Henrike Kling / Elisa Lan Bui



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