



# FESTIVE

*Holiday season*  
2024



INTERCONTINENTAL®  
MARSEILLE – HOTEL DIEU

# Christmas Eve, December 24th

At the brasserie Les Fenêtres  
160€ per personne  
a glass of champagne included

## Appetizers

Five-spiced butternut ravioli, beef and cardamom consommé

## Starters

Mulled wine poached foie gras terrine, Christmas spiced clementine chutney,  
fig and chestnut bread

## First course\*

Butter roasted scallops, black pork sirlocin cap from Bigore, parsnip purée,  
red onion pickles and truffle infused chicken jus

## Second course

Wood pigeon roasted on the bone, thighs confied in garlic oil,  
squash and beet duo and blood jus,  
chicken liver skewers with Colonnata bacon and blood jus

## Pre-desserts

Rosé Champagne and Grapefruit Granité

## Dessert

A frosted Christmas ball - coconut ice cream, mango and tangerine sorbet,  
banana caramel

## Sweet treats

\* Thank you for contacting us regarding any requests for alternatives  
in case of food allergies

Informations et réservations  
+33 (0)4 13 42 42 40 or [lesfenetres@ihg.com](mailto:lesfenetres@ihg.com)  
Full prepayment required.



# *Christmas Eve, December 24th*

Children's menu  
€50 per child up to 16 years old,  
on request under 12 years old.

## Starter

Pumpkin "velouté" with Isigny cream

## Main course

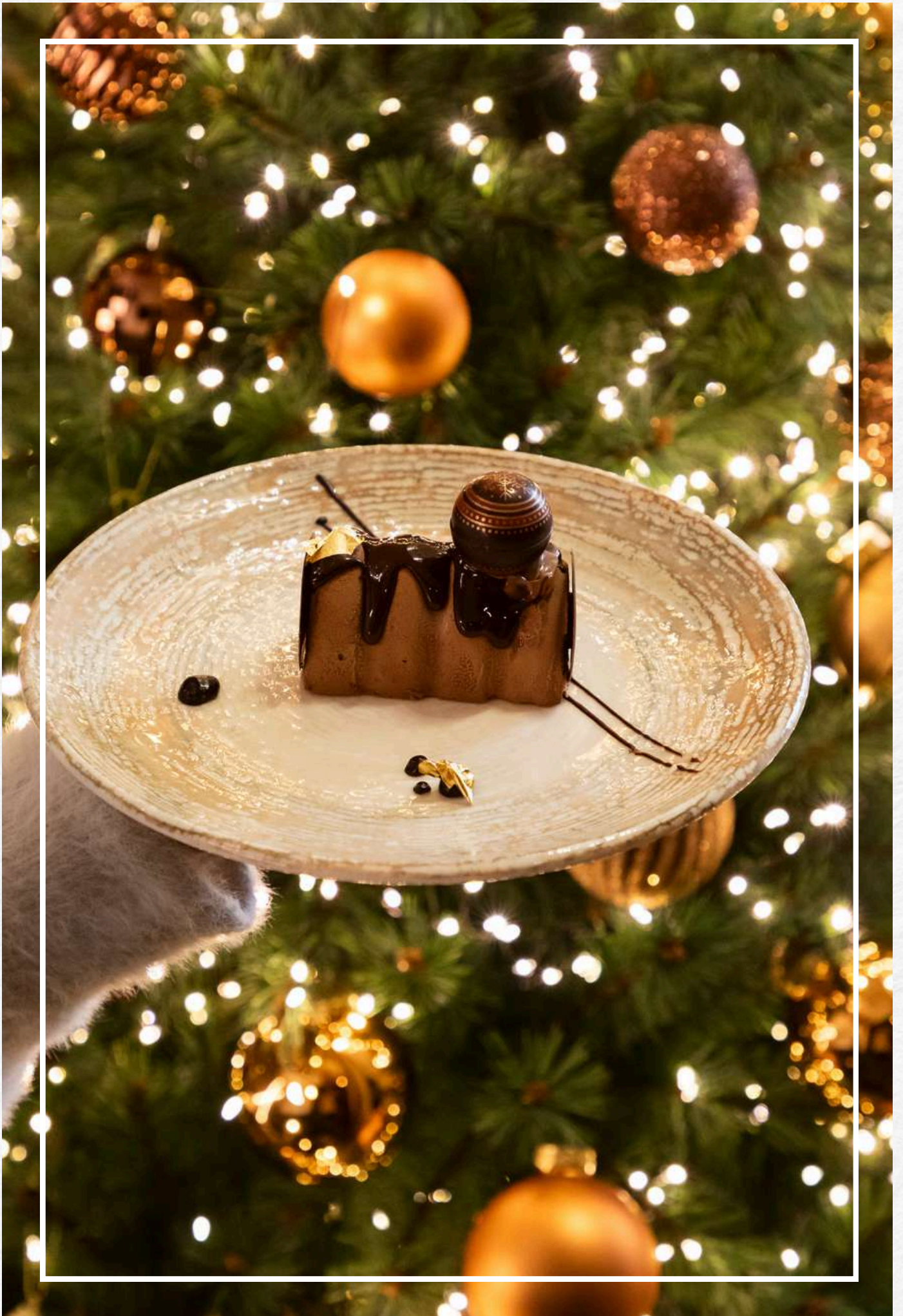
Salmon steak with potato gratin  
(truffle available on request) and beurre blanc

## Dessert

"Bûchette" with two chocolates



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# *Contacts*

We remain at your disposal  
to organize your tailor-made experience!

We look forward to welcoming you and celebrating these traditional  
end-of-year celebrations together.



**INTERCONTINENTAL.**  
MARSEILLE – HOTEL DIEU

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