

THE RESIDENCE
TUNIS

by *Cenizaro*



Festive
PROGRAM

2019–2020



THE RESIDENCE
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THURSDAY DECEMBER 24TH, 2019

CHRISTMAS DINNER

BUFFET



L'OLIVIER

MEDITERRANEAN RESTAURANT

Verrinology

Stuffed squid, red pepper coulis
Shrimps from our shores on avocado purée
Dried beef wrap & date jam
Feuilleté with shrimp & wild mushrooms
Foie gras terrine
Fennel & smoked salmon compote
stuffed Artichoke with ricotta & truffle
Duck Terrine with Serrano Ham
and sheep Cheese with Honey

Planche du Chef

Salmon gravlax with edible charcoal
Spring rolls with spicy honey
Shrimp bush
Red tuna tataki

Chauffe-coeur

Lobster cream
Artichoke soup & beet chips

Christmas signatures

Capon with chestnuts
Christmas turkey in salt crust
Jerusalem artichoke & shallots
Witted artichokes with fennel

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OUR STATIONS

Station 1

Duck breast with forest fruits

Station 2

Sea bass fillets, siphon of potato, bottarga sauce

Station 3

Oysters

Station 4

Zucchini and langoustine risotto

Station 5

Cut of veal chop, marchand de vin sauce

Station 6

Cheese station / Deli station

Station 7

Assortment of Breton pancakes with different garnish

Station 8

Girolle and cappuccino of foie gras with coffee & pears fried

Sweet buffet

Assortment of Christmas logs

Bread buffet

Flambéed banana

FOLLOWING



THE RESIDENCE
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WEDNESDAY DECEMBER 25TH, 2019

CHRISTMAS LUNCH

SERVED MENU



L'OLIVIER
MEDITERRANEAN RESTAURANT

Artichoke carpaccio, slice of fennel and bottarga powder
Creamy horseradish sweetened with bergamot
Shrimp crudo, smoked gravlax with edible charcoal

Velouté of langoustine with ravioli, foam of veal jus with
porcini mushrooms and sweet garlic crisps

Duck leg, licorice juice,
cassolete of mushrooms with tarragon
Ball of potato with truffled heart, fresh herbettes

Gourmet Christmas log with 3 chocolates
and crunchy hazelnut



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MONDAY DECEMBER 30TH, 2019

CULTURAL VISIT

SAINT LOUIS CATHEDRAL
OF CARTHAGE

&

CARTHAGE MUSEUM

FOLLOWED BY A COCKTAIL AT THE HOTEL



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MONDAY DECEMBER 30TH, 2019

TUNISIAN CUISINE THROUGH HISTORY

BUFFET



El dar

TUNISIAN RESTAURANT



WITH SHOW & BELLY DANCER

THE RESIDENCE
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TUESDAY 31ST DECEMBER, 2019

New Year's Eve

APERITIF IN THE LOBBY

• 2 EVENINGS AVAILABLE •

GASTRONOMIC
DINNER

WITH ITALIAN LIVE BAND
CARILLON DUO

Le Salon

• Or •

DINNER
& TWENTIES PARTY

WITH
NAJET OUNIS LIVE BAND
DJ BACH
& BELLY DANCER SHOW

Chich Khan Ballroom



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Le Salon MENU

Fine tart with smoked flavors, mushroom stew,
salmon-citrus butter & black pearl

Foie gras atomium, glaze forest fruits,
creamy speculoos, pistachio & salted butter caramel,
fresh lentil sprout

Lobster velouté with saffron, coriander foam,
orange powder, black garlic bread

Vegetable scale bar blade, emulsion with lemongrass,
langoustine and crab croustilles, wasabi mayonnaise

Sorbet with two citrus fruits, fine green herb jelly

Beef tenderloin tower in mushroom and truffle crust,
melting potato in green dress, Perigord beef jus

Chocolate praline bar, red fruit crumble,
yuzu jelly, Frozen rocher

• Or •

Chich Khan

MENU

New Year's prelude on a mushroom air

Two salmon Dome, shiny yuzu beetroot,
dragees' crumble, foie gras mousse on bread crisps

Lobster cream with smoked paprika,
toasted bar with lemon zest,
fish & avocado rilette

Sorbet with two citrus, fine green herb jelly

Ginger shrimps, vegetable chlorophyll,
pink grapefruit foam

Beef tenderloin tower in mushroom and truffle crust,
melting potato in green dress, Perigord beef jus

Chocolate praline bar, red fruit crumble,
yuzu jelly, Frozen rocher

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WEDNESDAY JANUARY 1ST, 2020

FESTIVE BREAKFAST



L'OLIVIER
MEDITERRANEAN RESTAURANT



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Merry Christmas

&

HAPPY

NEW

YEAR

2020



SERVICES INCLUDED:

TUNIS-CARTHAGE AIRPORT TRANSFERS

THALASSO PACKAGE (50-MINUTE MASSAGE, HAMMAM & SCRUB) **OR** 2 GREEN FEES

AFTERNOON TEA 28, 29 & 30TH DECEMBER

KIDS CLUB PROGRAM

BABY SITTING & CHILDREN MENU AVAILABLE ON REQUEST