

SOFITEL

HOTELS & RESORTS

MARSEILLE VIEUX PORT

Christmas  
Couture





A PARADE OF  
MENUS

# MENU

LES TROIS FORTS  
24<sup>TH</sup> DECEMBER EVENING DINNER

## HAUTE-COUTURE GASTRONOMY

Langoustine tartare, mango and pressed mullet roe  
*Coupe de Laurent Perrier Brut*



Pressed duck foie gras with grilled red peppers, piquillos and Tagada® strawberry mousse  
*Côtes de Gascogne, Maison Villa Dria, « Terre de Feu »*



Lobster, butternut squash mousse, osciètre caviar, kale, hazelnut jus  
*Crozes-Hermitage « Petite Ruche » Maison Chapoutier*



Champagne-sprinkled refreshment



Stuffed and poached Bresse spring chicken, supreme sauce with black truffle,  
Crisp risotto lemon confit, stuffed artichoke with Swiss chard and ricotta cheese  
*Mercurey Clos des Myglands Domaine Faiveley*



Triple cream "Brillat-Savarin" cheese studded with black truffle and mascarpone, young greens  
*Mercurey Clos des Myglands Domaine Faiveley*



Peanut and chocolat brownie Yule log  
praline, chocolate mousse, black garlic confit and hazelnut ice cream  
*Banyuls Domaine Gérard Bertrand*



Mini-pastry

160€ PER PERSON, DRINKS NOT INCLUDED  
DISHES AND WINE AT A TARIF OF 55€ PER PERSON

To make a booking, please contact us :  
Tél. : 04 91 15 59 56 - Mail : [lestroisforts@sofitel.com](mailto:lestroisforts@sofitel.com)





# BRUNCH

LES TROIS FORTS  
25<sup>TH</sup> DECEMBER SUNDAY BREAK

## SUNDAY BREAK DE FIL EN AIGUILLE

On December 25th, the restaurant Les Trois Forts offers a Deluxe Sunday Break.

Facing the majestic view of the Old Port, enjoy refined and original dishes on an original composition from our Chef Dominique Frérard, Maître Cuisinier of France.

Whether sweet and savory, everyone will find their pleasure in this memorable Christmas brunch.

**90€ PER PERSON, WITH A GLASS OF CHAMPAGNE**

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Tél. : 04 91 15 59 56 - Mail : [lestroisforts@sofitel.com](mailto:lestroisforts@sofitel.com)

# MENU

CARRÉ BISTROMANIE  
31<sup>ST</sup> DECEMBER EVENING DINNER

## TENDANCES BISTRONOMIQUES AU CARRÉ

Camargue oysters, osciètre Kaviari caviar



Lobster puff pastry tarte, artichoke, avocado, sundried tomatoes, Goji berries, passionfruit vinaigrette



Fillet of veal, studded with duck foie gras, Jerusalem artichokes mousse, tenders vegetable, natural jus



Refined Goat cheese studded with truffles, arugula with lemon zest



Our Carré Bistromanie pastrymakers' trio of gourmet pastry selections



Mini-pastry

**110€ PER PERSON, DRINKS NOT INCLUDED**

To make a booking, please contact us :  
Tél. : 04 91 15 59 60 - Mail : lecarre@sofitel.com

# MENU

LES TROIS FORTS  
31<sup>ST</sup> DECEMBER EVENING DINNER

## «SUR SON 31» POUR LE RÉVEILLON

Artichoke, sea scallops tartare, osciètre Kaviari caviar

*Coupe de Champagne Roederer*



Duck foie gras with black truffles, Jerusalem artichoke mousse, sage focaccia

*Alsace Pinot Gris Grand Cru Gloeckelberg Domaine Bott*



Turbot, fennel compote, sea urchin potato purée

*Montagny Domaine Faiveley*



Lobster, creamy fregoli sarda pasta risotto, pumpkin, kale

*Châteauneuf du Pape Domaine Janasse*



Champagne-sprinkled refreshment



Rossini-style venison fillet with foie gras and black truffle, natural jus  
Puff pastry tarte with chestnut and porcini mushrooms, bacon scented potatoes

*Bandol Château de Pibarnon*



Triple cream "Brillat-Savarin" cheese studded with black truffle and mascarpone, young greens

*Bandol Château de Pibarnon*



Dark chocolate "Vision 2020", Chocolat and coffee macaroons, pinacolada ice cream

*Banyuls Domaine Gérard Bertrand*



Mini-pastry & sweets

**290 € DRINKS INCLUDED**

To make a booking, please contact us :  
Tél. : 04 91 15 59 56 - Mail : letroisforts@sofitel.com



# BRUNCH

LES TROIS FORTS  
1<sup>ST</sup> JANUARY SUNDAY BREAK

## WELCOME TO 2020

First day of the year, first good resolution : to start 2020 with a gourmet festival !

On January 1<sup>st</sup>, the restaurant Les Trois Forts invites you to wake up softly, after last night's festivities.

A multi-flavored brunch that will allow you to start the new year with a magistral view of the Old Port during a delicious moment of conviviality.

90€ PER PERSON, WITH A GLASS OF CHAMPAGNE

To make a booking, please contact us :

Tél. : 04 91 15 59 56 - Mail : [lestroisforts@sofitel.com](mailto:lestroisforts@sofitel.com)



# SALONS

PRIVATE SALONS COMMANDING A VIEW  
FROM NOVEMBER 15<sup>TH</sup> TO 31<sup>ST</sup> JANUARY

A special occasion to celebrate or a business dinner to organise ?  
Discover our festive menu especially created for groups of a minimum of 15 guests, to appreciate in a private panoramic salon.

3 course menu,  
with champagne aperitif : 70€ per person

4 course menu,  
with champagne aperitif : 85 € per person

4 course menu,  
with champagne aperitif and cheese : 100 € per person

To make a booking, please contact us :  
Tél. : 04 91 15 59 05 - Mail : [audrey.deluca@sofitel.com](mailto:audrey.deluca@sofitel.com)

## A MOMENT OF FESTIVITY

Cream of Butternut Squash, “perfect” (low temperature) egg,  
slices of “Belotta”, Hazelnut Crumble Butternut



Natural Duck Foie Gras, fennel chutney with honey, Focaccia



Seabass “Ceviche” with aromatics, olive oil with coriander, candied lemon,  
pomegranate and roasted almonds



Thick cut of Croaker, artichoke barigoule, Baby squids, light broth



Scallops, Jerusalem artichoke mousse with sage, “Colonatta” bacon



Rockfish, slow cooked fennel, onions, sun-dried tomatoes, Marseille fish broth



Beef tenderloin, shallot confit with pepper, potato croquette and sweet peppers, natural jus



Mallard breast in pistachio/citrus crust, golden, red cabbage, venison jus



John Dory Studded with basil, frigola sarda pasta, root vegetable minestrone, broth



Benoit Lemarié cheese selection, melange of young greens with olive oil



Intense chocolate sphere «surprise», lemond curd, exotic fruits



Millefeuille matcha green tea and chestnuts, yuzu candied ice cream



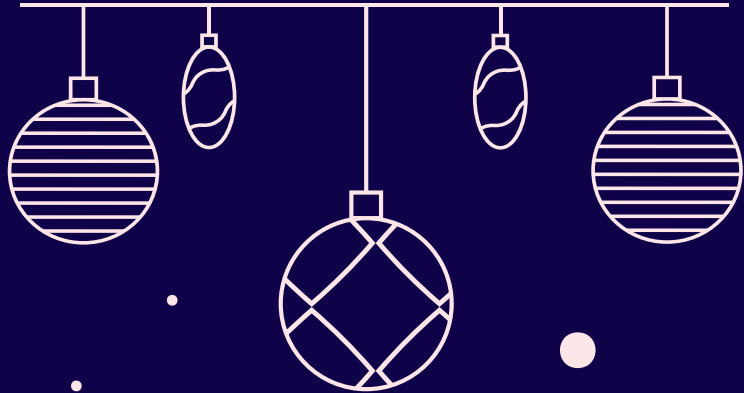
Gourmet Tarte with passion fruit and coffee, mango sorbet



Mini-pastry



# Collection of GIFTS







# IDEAS

GOURMET GIFTS  
RESTAURANTS & BAR

Are your nearest and dearest also gourmets?  
Then why not offer them a moment of culinary delight in a unique setting.  
Here are some gift ideas that are sure to please.

## LE DANTÈS SKYLOUNGE

To purchase a gift voucher or make a booking, please contact us :  
04 91 15 59 56 - Mail : [lestroisforts@sofitel.com](mailto:lestroisforts@sofitel.com)

## PANORAMIC BAR

What could be more romantic than to enjoy a drink while admiring the majestic view from our rooftop bar? Signature cocktails, fine wine, champagne and appetizers await your taste buds for an unforgettable rendezvous.

## LE CARRÉ BISTROMANIE

To purchase a gift voucher or make a booking, please contact us :  
Tél. : 04 91 15 59 60 - Mail : [lecarre@sofitel.com](mailto:lecarre@sofitel.com)

## BRASSERIE

The most difficult will to be to choose between a breakfast "à la française", a lunch at water's edge, a gourmet afternoon treats or a succulent dinner. The Le Carré Bistromanie offers four very different but equally enchanting menus for lovers of fine cuisine.

## LES TROIS FORTS

To purchase a gift voucher or make a booking, please contact us :  
Tél. : 04 91 15 59 56 - Mail : [lestroisforts@sofitel.com](mailto:lestroisforts@sofitel.com)

## PANORAMIC GOURMET RESTAURANT - SUNDAY BRUNCH MIDDAY BREAK

Our chef Dominique Frérard, Maître Cuisinier de France, strives each day to take his guests on an unforgettable gourmet journey. A treat for both the taste buds and the eyes in a unique setting at the summit of the phocean city facing the Old Port.



IDEAS

WELL-BEING GIFTS  
SOSPA BY SOFITEL

### CHRISTMAS IN VOGUE

During this Christmas holiday season, come and discover our new range of Origin care, authentic return to the sources of well-being. Each ritual becomes an invitation to a journey of the senses.

For any reservation of an hour and a half care, the SoSpa Team will offer products of the range.

### THE MUST-HAVE OF WELL-BEING

Winter is coming... wrap up in a cocoon of well-being !

The Sospa is a warm nest where comfort, luxury and refinement reign.

The relaxation area consists of a hammam, a sauna, a relaxation bath and a fitness room open 24 hours a day and 7 days a week.

To purchase a gift voucher or make a booking, please contact us :

Tél. : 04 91 15 59 39 - Mail : [so-spa.marseille@sofitel.com](mailto:so-spa.marseille@sofitel.com)



# IDEAS

## HAIRSTYLING AND BEAUTY GIFTS MARIE MOUTTET SALON

At Christmas and New Year, any reason is a good reason to be pampered.  
The Marie Mouttet Haute-Coiffure salon has prepared some (magical) solutions to offer the perfect gift :

### **FROM THE HAUTE-COUTURE TO THE HAUTE-COIFFURE**

Add some glamour to your hairstyle !  
During the Christmas holidays, the hairdressing salon offers you a surprise for any service.

To purchase a gift voucher or make a booking, please contact us :  
Tél. : 04 91 15 59 85



# IDEAS

## MAGICAL NIGHT IN A 5-STAR HOTEL IN THE HEART OF MARSEILLE

A night at the Sofitel Marseille Vieux Port, nestled in your Mybed is a promise : to discover the most panoramic views of Marseille during a dream holiday.

### A CHOCOLATE NIGHT

As a couple, enjoy a Deluxe Room\* with stunning views of the Old Port. Wake up softly while enjoying your breakfast, then indulge a unique moment by relaxing with a massage.

A gourmand wish without moving from your room?  
Our chef will prepare a plate especially for you!

*\* Start 145€ per person in double room.  
Offer valid from December 14th to 30th included.  
Can be booked until D-3.*



ART  
DE  
NOËL  
*Christmas Couture*

**SOFITEL MARSEILLE VIEUX PORT**  
36 boulevard Charles Livon - 13007 Marseille

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[www.sofitel-marseille-vieuxport.com](http://www.sofitel-marseille-vieuxport.com)