

SOFITEL

HOTELS & RESORTS

MARSEILLE VIEUX PORT

**Magic and conviviality for  
your end-of-year celebrations!**

**NOËL  
2021**



## SPARKLING CELEBRATIONS!

The end of the year: a moment always awaited  
by everyone.  
A friendly, warm and magical moment.

During this period, we all have a wish. The one  
of falling back into childhood as the atmosphere  
and the decorations are fairy-tale reveries.

Our hotel is loyal to this tradition,  
as comforting as it is regressive, thanks to  
lights, decorations and surprises.

Chef Dominique Frérard, in love with the  
prestigious products of our terroirs, is once  
again proposing you delicious menus for the  
holidays.

Les Trois Forts, Le Carré Bistromanie and  
Dantès Skylounge invite you to party.

Also, nothing better than offering a timeless  
experience to your loved ones with our gift  
vouchers to buy directly online or from our  
team.

I wish you a happy and festive end of the year!

**Paul Barthe**

General Manager  
Sofitel Marseille Vieux Port





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# MENU

DECEMBER 17<sup>TH</sup>  
TO JANUARY 2<sup>ND</sup>  
*Le Dantes Skylounge*

## SOUTHWESTERN DUCK FOIE GRAS VERRINE (40G)

Dried fruit chutney, brioche

24€

## IMPERIAL SMOKED SALMON BREAST

Lemon and caper cream, blinis

26€

## KAVIARI CAVIAR BOX (15G)

Cottage cheese, blinis

48€

## ASSORTMENT OF EVENING PASTRIES «COLLECTION 2021»

15€



## COCKTAILS

### P'TIT BISCUIT

Gingerbread, strawberry coulis, pineapple juice,  
lemon bergamot liquor, Champagne

20€

### LE GRINCH

Tequila, pineapple juice,  
Saint-Germain liquor,  
curaçao

20€



# MENU

## DECEMBER 24<sup>TH</sup>

*Les Trois Forts*

### LANGOUSTINE TARTARE

Mango, Bottarga



### DUCK FOIE GRAS

Spicy Sweet potatoes chutney with dried apricots



### LOBSTER, BUTTERNUT PURÉE

Oscietra caviar, Kale, hazelnut juice



### POACHED BRESSE POULTRY

Black Truffles sauce,  
Crunchy risotto with lemon confit, burnt leek



### BRILLAT-SAVARIN

Black truffles and mascarpone, young leaves salad



### BÛCHE DE NOËL



### MIGNARDISES

**165€**

(Excluding drinks)

# MENU

## DECEMBER 25<sup>TH</sup>

*Les Trois Forts*

### TAMARIS OYSTER AND OSCIETRA CAVIAR

Scallops tartare and sea urchin tarama



### DUCK FOIE GRAS

Spicy Sweet potatoes chutney with dried apricots



### POACHED BRESSE POULTRY

Black Truffles sauce,  
Crispy risotto with lemon confit, burnt leek



### BRILLAT-SAVARIN

Black truffles and mascarpone, young leaves salad



### BÛCHE DE NOËL



### MIGNARDISES

**92€**

(Excluding drinks)



# MENU

## DECEMBER 31<sup>TH</sup>

*Les Trois Forts*

### LAGOUSTINE TARTARE

Kaviar caviar carpaccio, sea urchin tarama



### DUCK FOIE GRAS

Salsifies, black truffles, rocket salad



### TAMARIS SEA BASS

Hummus, Kaviari oscietra caviar



### LOBSTER TAILS

Saffron fennel compote



### «ROSSINI» DEER FILLET WITH BLACK TRUFFLES AND FOIE GRAS

Porcini mushrooms polenta, radish blue moon, reduction sauce



### BRILLAT-SAVARIN

Black truffles and mascarpone, young leaves salad



### «2022» VISION OF PURE INTENSE GHANA CHOCOLATE

Pear / Vanilla coffee crumble, nuts / chestnut crème brûlée



### MIGNARDISES

**289€**

Drinks included



# MENU

DECEMBER 31<sup>TH</sup>  
*Le Carré Bistromanie*

## APPETIZER



### CAMARGUE'S OYSTER

Scallops tartar, Kaviari oscietra caviar



### MEDITERRANEAN BLUE PUFF PIE

Artichoke, avocado, dry tomatoes, goji berries, passion fruit dressing



### VEAL FILLET

Duck foie gras, agata smashed potatoes with truffles, vegetables, spicy veal juice



### GOAT CHEESE WITH TRUFFLES

Rocket salad, lemon zest



### CARRÉ'S NEW YEAR'S SWEETS



### MIGNARDISES

**118€**

(Excluding drinks)

# BRUNCH

JANUARY 1<sup>ST</sup>  
*Les Trois Forts*

Come celebrate the new year  
with a brunch in our restaurant Les Trois Forts!  
A wide choice of hot and cold dishes will be offered  
as well as a selection of cheeses and desserts,  
all accompanied by a glass of Champagne.

Take advantage of this convivial moment, with family or friends,  
to welcome this new year  
that we wish you full of surprises!

**92€**

Restaurant Les Trois Forts  
04 91 15 59 56 - [Mail](#)



# MENU

NOVEMBER 22<sup>TH</sup>  
TO DECEMBER 17<sup>TH</sup>

*Magic and conviviality in your festive season!*

## 3 course menu : 115€

Included a glass of champagne with appetizers and wine service

## 4 course menu : 130€

Included a glass of champagne with appetizers and wine service

## 4 course menu & cheese plate : 160€

Included a glass of champagne with appetizers and wine matching service

### APPETIZER



#### BUTTERNUT SOUP

Low temperature egg, bellota ham, hazelnut crumble

*OR*

#### DUCK « PATÉ EN CROUTE »

Foie gras, ginger, red onion pickles

*OR*

#### BLUE PRAWNS CEVICHE

Condiment, coriander olive oil, lemon confit, granada, roasted almonds



#### LEAN FISH FILLET

Artichoke confit, winter vegetables, crabs creamy sauce

*OR*

#### SCALLOPS

Jerusalem artichoke purée, lardi di Colonata

*OR*

#### SEA BASS FILLET

Fennel, onions, dried tomatoes, sea juice



#### BULL FILET MIGNON

Pepper shallot confit, potatoes and Romanesco cabbage gratin, venison juice

*OR*

#### JOHN DORY FISH WITH BASIL

Gnocchi, sweet potatoes, olive, fish broth



#### BENOIT LEMARIÉ CHEESE SELECTION

Young leaves salad



#### JIVARA / PASSION FRUIT / GREEN TEA

*OR*

#### ALMOND BISCUIT / CHOCOLATE

Crunchy chestnut, Ghana chocolate mousse

*OR*

#### « SAINT HONORÉ »

Citrus



#### MIGNARDISES



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# GASTRONOMIC GIFTS IDEAS

PLEASE YOUR LOVED ONES,  
WITH A GOURMET GETAWAY  
IN ONE OF OUR THREE RESTAURANTS AND BAR.

Le Carré Bistromanie brasserie offers a varied and gourmet menu for a pleasant lunch or dinner with friends or family.

On the 7th floor, your loved ones will enjoy a unique moment in our bar Le **Dantès Skylounge**.  
With a breathtaking view from Le Mucem to la Bonne Mère, they can sip the cocktails of our barmen in an elegant and lounge atmosphere.

If your they are foodies, there's nothing like a meal in our restaurant **Les Trois Forts**. The flavors of the cuisine of our Chef, Dominique Frérard, and the panoramic view over the Old Port of Marseille are a must see.

Discover our offers  
and menus on our [website](#)



Brasserie Le Carré Bistromanie  
+334 91 15 59 60 - [Mail](#)  
Restaurant Les Trois Forts  
+334 91 15 59 56 - [Mail](#)





## DISCOVER THE SAVOIR-FAIRE OF OUR SOFITEL SPA FOR SKIN RADIANT, DETOXIFIED, CLEANSED AND REVITALIZED.

In a chic and relaxing location,  
enjoy a one-hour body treatment.  
The satin skin and rehydration treatment  
by Carita will also be a perfect way to relax  
and enjoy a moment just for you.

**From 130€** - For a one hour treatment  
with one hour access to our Wellness and Sofitel Fitness area.

Discover our care line on our [website](#)



Sofitel SPA  
04 91 15 59 39 - [Mail](#)





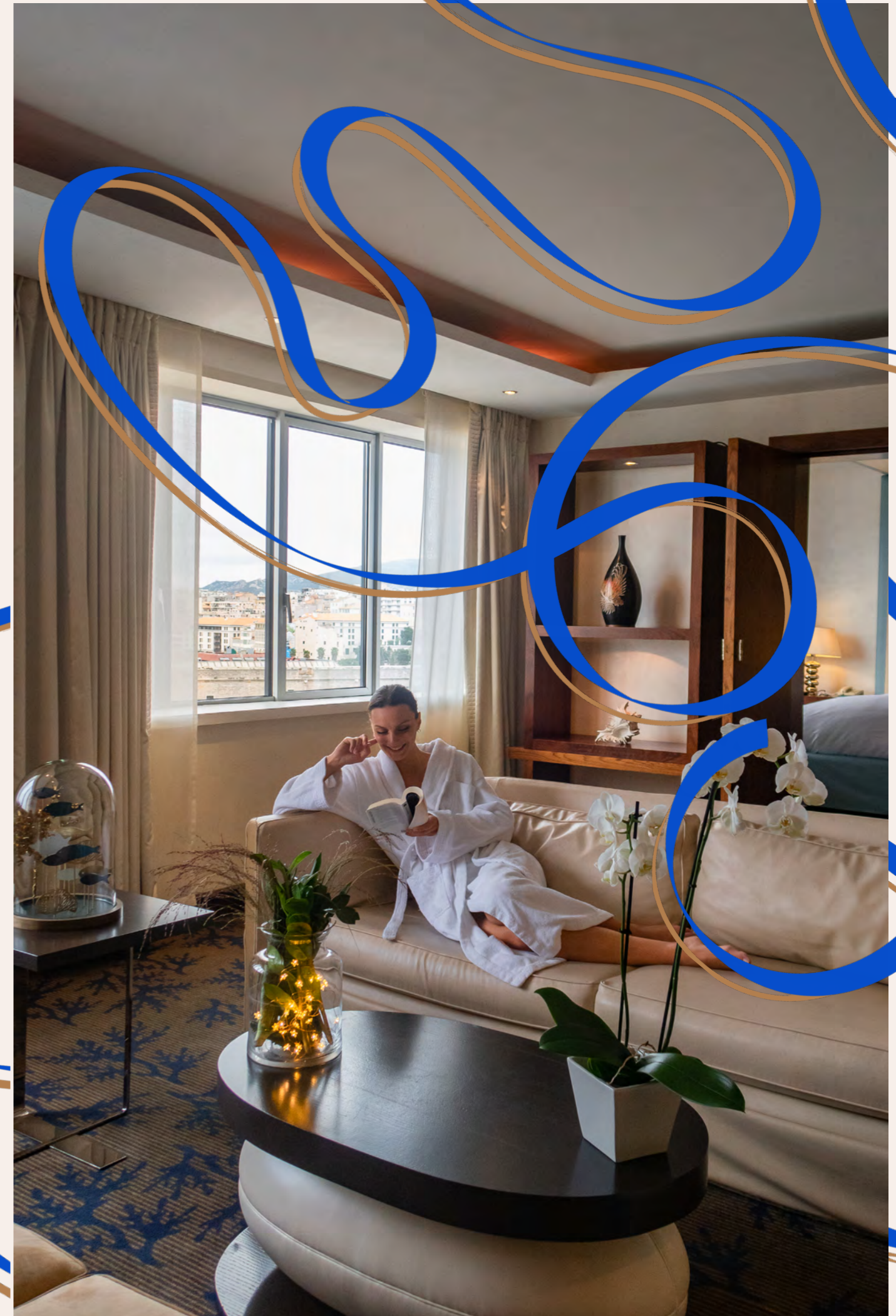
## YOU WANT TO PLEASE YOUR SOULMATE BUT YOU STILL HAVE NOT FOUND THE PERFECT GIFT?

Discover all our stay offers for 2 people  
with an ideal location on the Old Port of Marseille.  
If you choose our offer «Stay in Marseille» or the other one «Romantic stay», our  
team will guarantee you  
a relaxing moment in a room  
overlooking the Phocaean city.

Discover all our  
stay offers on our [website](#)



Room booking  
+334 91 15 59 00 - [Mail](#)





## Informations & booking

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Restaurant Les Trois Forts

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Sofitel SPA

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Salon de coiffure Marie Mouttet

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Room booking

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Groups booking

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**S O F I T E L**  
HOTELS & RESORTS

MARSEILLE VIEUX PORT