



## FLEUR DE SEL

*Le restaurant*

### **Celebrate the festive year-end in style and with great taste at Fleur De Sel**

*Savour fine French delights as you indulge in festive joys*

**SINGAPORE, October 31, 2013** - End the year with great taste - French style - at Fleur De Sel!

Fleur De Sel, a month-old chic French restaurant located in a charming shop-house unit at Tras Street, is celebrating the year-end in a joyous and utterly delicious way.

In the month of December, Chef-owner Alexandre Lozachmeur is launching special Festive set menus for lunch and dinner, priced at \$38++/ 48++ for three-course lunch and \$88++/ 108++ for three-course / four-course dinner respectively. In addition to celebrating the festivities, the Festive set menus are created by Chef Alex to highlight this season's bountiful and fresh produce such as truffles, pumpkins, mushrooms and chestnuts. The Festive set menus will be available daily in December except on Christmas Eve and New Year's Eve.

Come Christmas Eve, step into Fleur De Sel for exuberant merry-making to welcome Christmas Day, and for an exquisite and unforgettable culinary experience, with the six-course **Réveillon de Noël** menu, priced at \$165++ per person.

Available for only dinner on Christmas Eve, Chef Alex gives familiar seasonal favourites such as chestnuts and truffles a modern and decidedly French twist. Highlights of the festive menu include **La Châtaigne** - Chestnut Velouté, with sautéed Lardons, Chives and Cream and the luxurious **Le Homard** - Poached Boston Lobster, served with Black Truffle fork mashed Ratte potato and Bisque jus.

The celebration continues, as Fleur De Sel marks Saint Sylvester's Day or New Year's Eve with the **Réveillon de La Saint-Sylvestre** set menu, which is available for dinner at \$195.00++ per person. The six-course menu is both luxurious and celebratory, with richly-flavoured dishes such as **Le Boeuf** - Seared Wagyu Beef, served with Ratte potato, Bone Marrow and Red wine sauce, as well as delicate ones such as the **Le Bar** - Seared Sea bass, served with braised Endives and Black Truffle jus. While customers revel in the festivities, Chef Alex ensures the year end on a triumphant sweet note with **Le Chocolat** - 70% Chocolate Bavarois, served with confit Cherry and luscious dark pools of Chocolate sauce.



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For the festive period, Fleur De Sel has also specially packaged four types of hampers with prices ranging from \$128 to \$318 nett, as ideal corporate or personal gifts. All festive hampers are beautifully packaged in a plush rouge leather box and will include exquisite items such as artisan wines, homemade jams, savoury delights like rillettes and terrine, as well as delectable sweet treats like Cookie au Chocolat et Caramel a la Fleur de Sel.



These hampers are available for ordering at Fleur De Sel from 1 November 2013 – 31 December 2013. For orders and more information on the festive hampers, please contact Ms Feronika Chandra at [feronikachandra@fleurdesel.com.sg](mailto:feronikachandra@fleurdesel.com.sg) or 82330595.

Fleur De Sel will be closed on Christmas and New Year's Day.

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### **About Fleur De Sel**

Located in a charming shophouse unit on Tras Street, Fleur De Sel is a culmination of Chef Alexandre Lozachmeur's immense love for fine French cuisine and wine, and his years of experience accumulated from working in some of the best five-star establishments in the world. Fleur De Sel features both delectable a la carte and set menus, the latter of which will be changed weekly, depending on the availability of seasonal ingredients.

### **For more enquiries, kindly contact:**

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## **Réveillon de Noël**

**24 December 2013**

### **Amuse Bouche**



### **Les Saint-Jacques**

Seared Scallops, sauteed Mushrooms, Parma ham and Chicken jus



### **La Châtaigne**

Chesnut Velouté, sauteed Lardons, Chives and Cream



### **Le Homard**

Poached Boston Lobster, Black Truffle fork mashed Ratte potato, Bisque jus



### **Le Canard**

Slow cooked Duck Breast, mashed, seared Apples and Pears, Foie Gras and Duck Jus



### **Le Brie Truffé**

Black truffle Brie, Mesclun salad and crisp bread



### **La Poire**

Poached Pear in Red wine, Jelly, Custard cream and Ginger Bread ice cream



### **Coffee or Tea**

SGD 165.00++ per person



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## **Réveillon de la Saint-Sylvestre**

**31 December 2013**

### **Amuse Bouche**

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### **Le Foie Gras**

Terrine with Duck consommé jelly, Brioche toast, Apple and Pear salad

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### **Le Potiron**

Pumpkin Velouté with Scallops tartar, Hazelnut oil and crème fraîche

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### **Le Bar**

Seared Sea bass, braised Endives with Black Truffle jus

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### **Le Boeuf**

Seared Wagyu Beef, potato Ratte, Bone Marrow and Red wine sauce

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### **Le Brie Truffé**

Black truffle Brie, Mesclun salad and crisp bread

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### **Le Chocolat**

70% Chocolate Bavarois, confit Cherry, Chocolate sauce

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### **Coffee or Tea**

SGD 195.00++ per person