



It is time for the festive season again. A time for nice food, drinks and family time. And what better way to surprise your loved ones and diner guests with some foie gras terrine, salmon gravelax, confit of duck, french caviar and many more ...



French caviar



Vanilla foie gras

Free delivery on all orders over £95  
Order placed by 17th Dec for delivery by 22 and 23th Dec  
Free delivery london and outside london depending of order



Pain d'epices



Foie Gras Naturel

If you are looking for a smooth, creamy caviar for the more amateur palate, then Diva is exactly what you are looking for.



How should I eat caviar?  
you can serve it with Blinis and new potatoes with some creme fraiche. serve it with a fresh Vodka or Champagne

Our Terrine of Duck Foie Gras is made from the highest quality duck foie gras and made by Bertrand Munier in his own kitchen, using the best recipe.



Terrine of foie gras with Jurancon wine  
Naturel Mi-cuit  
100% Duck foie gras

Terrine of 250g £35.00 (5 Portions)



Terrine of foie gras au Pain d'epices  
Naturel Mi-cuit  
100% duck foie gras

Terrine of 250g £38.00 (5 Portions)



Terrine of foie gras  
Naturel Mi-cuit  
100% Duck foie gras

Terrine of 250g £35.00 (5 Portions)



Terrine of foie gras with fresh Vanilla  
Naturel Mi-cuit  
100% Duck foie gras

Terrine of 250g £40.00 (5 Portions)



French Caviar  
Diva 30g at £59.00  
Ebene 30g at £72.00

For order over then 100g please contact us

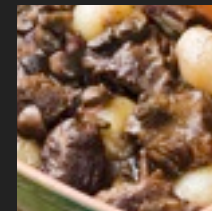


Home Made Gravelax Salmon  
150g / £8.50  
250g / £12.50  
500g / £ 22.50  
1Kg / £42.00



Organic Duck legs Confit

Pack of 2 legs £8.50



Venison casserole  
cooked with red wine and chestnuts

Barquette of 2 portions £10.50 400g

Delivery only on the 23 december



Please order By Email on  
[chef@bertrandmunier.com](mailto:chef@bertrandmunier.com)

[www.bertrandmunier.co.uk](http://www.bertrandmunier.co.uk)