



## Bistro V Seasonal Offerings

✨ HAPPY NEW YEAR ✨



### Galette des Rois (King Cake) \$60

*Available with 3-day advance notice for pickup.*

### ½ Bottles of Wine Under \$100

*Monday and Tuesday with Lunch or Dinner Entree*



**Gift Cards Available**

### Foie Gras de Terrine \$130 (per pound)

[www.versaillesgreenwich.com](http://www.versaillesgreenwich.com)

# Galette des Rois



Make sure to order a Versailles Patisserie  
“Galette des Rois” (King Cake).

Galette des Rois (King's Cake) is a classic French pastry served in January to celebrate the Epiphany. Made of buttery puff pastry filled with almond frangipane and hiding a small fève (or trinket) inside, it's both dessert and party game – and one of the most quintessential French holiday desserts.

Traditionally, the fève was a simple dried bean (the word fève literally means “bean” in French), but over time it's evolved into a tiny collectible charm. Today, fèves come in all sorts of designs – from miniature teacups and cartoon characters to tiny porcelain kings, queens, and even little pastries.

The tradition is that before serving the cake, the youngest person goes under the table so they can't see a glimpse of where the fève might be. The galette is cut into slices, and then the “youngest person” says the name of a guest to get each slice. Whoever finds it becomes the king or queen of the day, complete with a shiny paper crown that's usually included with the galette when you buy it from the bakery. Also, another tradition says that whoever finds the fève is in charge of buying the galette next year!

**WARNING: THIS CAKE HAS ONE SMALL PORCELAIN FIGURINE BAKED INSIDE. PLEASE USE CAUTION WHEN EATING AND ENJOY!**