



MENU

CANAPES

MINI TART & QUICHE

- Mini tart, egg plant caviar, basil, baby artichoke, pecorino
 - Mini tart, foie gras, mango chutney
 - Mini tart, guacamole, piquillos, coriander, sunrise tomato
 - Mini tart, onion compote, anchovy
 - Mini tart, tomato concassé, asparagus, black olive, goat cheese
 - Tartelette with Eggplant, lemon confit and mint
 - Toast or blinis, butter radish, Maldon Sea Salt
 - Toast or blinis, cecina, datterino, chervil
 - Toast or blinis, quail egg mimosa, chive
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VERRINES AND CUPS - COLD

- Asparagus Panna Cotta and Salmon Tapenade
- Carrots escabeche cooked with orange juice
- Exotic salmon salad flavored with pineapple
- Potato salad and Comte cheese
- Potato salad sea food and dill
- Quails egg benedict, smoked salmon, lemon hollandaise, brioche Royale
- Red mullet, Mediterranean escabeche, Mandarin olive oil
- Remoulade celeriac, chicken breast and bread crouton

VERRINES AND CUPS – COLD

- Kale & sweet potato salad in balsamic glazed & toasted pine seed
- Grilled prawn and orange salad
- Crunchy Thai Chicken served with peanut dressing
- Remoulade celeriac, crab meat and green apple
- Salmon tartar, dill, lemon, fennel, mango
- Squid ceviche with coriander and chili
- Red snapper ceviche, rock melon, coriander, avocado, capsicum & lime
- Grilled Vegetables Salad Marinated with pesto dressing and halloumi cheese
- Quinoa & beetroot salad
- Thai beef salad

VERRINES AND CUPS – WARM AND HOT

- Espuma warm, mushroom soup, truffle oil
 - Espuma warm, potato, truffle, shallot vinegar, chive, onion compote
 - Espuma warm, pumpkin, chestnuts and truffle honey
 - Fregola Sarda with pumpkin and mascarpone cheese
 - Wild mushroom risotto
 - Vegetarian tagine served on a bed of saffron couscous
 - Eggplant tomato, parmessiana style
 - Penne with a black truffle oil and white sauce
 - Beef sirloin steak on truffle potato puree
 - Beef filet steak on mash potatoes
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VERRINES AND CUPS – WARM AND HOT

- Braised beef with caramelized onions on celeriac puree
 - Sizzling beef steak with oyster sauce and crunchy vegetables
 - Traditional yakitori chicken
 - Chicken & mango curry with Jasmin rice
 - Tarragon chicken on mustard rice
 - white cod fish on a bed of carrot puree
 - Fresh hammour served with spinach and mushroom
 - Pan fried sea bass on a potatoe puree
 - Duxelle ravioli with parmesan emulsion
 - Ravioli shrimps ,basil with fennel and ginger emulsion
 - Pan fried salmon with cauliflower pure
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SOUP AND GASPACHO & VERRINES

- Chilled andalou gazpacho
- Chilled Soup Asparagus
- Chilled soup, carrot, cumin, mandarin oil
- Chilled soup, green peas, mint

MIGNARDISES AND PETITS-FOURS

- Mini tart selection, chocolate, lemon meringue, passion fruit, caramel, crème brûlée
- Palet, dark chocolate and milk mousse, feuillantine, biscuit sablé
- Seasonal fruits crumble
- Seasonal fruits minestrone
- Tatin, caramelized apple or pear
- Vacherin, whipped cream, meringue, red fruits or chocolate sauce (GF)
- Yuzu espuma with crumble

MIGNARDISES AND PETITS-FOURS

- Alunga chocolate espuma flavored with orange zest
- Assorted Financier, pistachio, bigarreau cherry, lemon, vanilla or chocolate
- Cannellé Bordelais, orange flavor, caramelized
- Macaroon selection, lemon, chocolate, strawberry
- Mille feuille traditional
- Mini choux or Mini éclair, coffee, chocolate, caramel, praline, pistachio, vanilla, red fruit
- Mini cones mousse, fruits or chocolate
- Mini Mont Blanc, chestnut, cream, meringue