

Exemple of a Table Service menu

Appetizers

@ 10€/person

Shot of Zucchini Velouté, Rosemary and Pinenuts Crumbs (Vegan) (Dairy Free)

Ratatouille mini-Puffs, Black Olives and Echalote Tapenade (Vegan) (DF)

Hot Entrée

@ 14€/person

"Sous-vide" Egg

Cep purée, Truffled Mushrooms, Arugula (Vegetarian) (DF)

Main meal

@ 22€/person

Slow-roasted free-range Chicken breast

Roast Veggies, braised Lentils, Soubise mousseline, baby Herbs and cooking Juices (DF)

Dessert

@ 12€/person

Dark Chocolate Fondant

with an oozing Chocolate hearth, real Vanilla Bean Chantilly Cream,
fresh Berries, & Hazelnut Soil

Multi-Courses Table Service

Same dishes for each guest below 8 guests

Choice of 2 different dishes per course for groups over 8 guests

You can interchange garnishes !

Appetizers *(+/- €15 / pers. for three kinds)*

Shot of Pumpkin Velouté, Jamón and Rosemary Crumbs *(avail. in Vegan)*

Grilled Quail Skewers *glazed with Cactus/Chili Jam*

Local Goat Croquette *with Mojo sauce*

Smoked Salmon Blinis, Horseradish Cream, Pink Pepper, Dill

King Crab and Avocado on Sourdough Croutons

Baked Langoustine and Basil Cigar in a crispy Filo Pastry, Tomato Mayo

Ratatouille mini-Puffs, Black Olives and Echalote Tapenade *(Vegetarian) (Vegan avail.)*

Crumble Shots, Fresh Goat Cheese, Roasted Tomato, Rosemary, Parmesan *(Vegetarian)*

Cold starters *(€14 – 20 / pers.)*

Homemade Iberico Pork Rillettes, Caramelized Baby Onions, House Brioche

Beef Tataki, Remoulade, Onion Crisps, Baby Capers

Italian Beef Tartare, Parmesan, Truffle Oil, Arugula shoots

Crab filled Tomato, peeled sun-ripe tomato, stuffed with Crab and Avocado salad

Sea bream Carpaccio, smoked Peppers, Tomato essence, Celery

Tuna Tataki, Lemon infused Extra-virgin Olive Oil, Olive Pangritata, baby Radishes

Salmon Rillettes, Crème Fraiche, Chives, Baby Capers, Grilled Sourdough

Grilled Asparagus, Avocado mousse, slow-roasted Tomato, spicy Macadamia *(Vegan)*

Stuffed Tomato, with creamed Goat Cheese, Pistachios, Pesto-style dressing *(Vegetarian)*

Hot Starters (€16 – 22 / pers.)

Twice-cooked Pork Belly, *spice crust, Spicy Pineapple Chutney, Coriander, Cider Jus*

Pan-roasted Octopus legs, *fresh Tomato salsa, House Mayo, smoked Paprika*

Pan-seared King Prawns, *Grilled Avocado, Jalapeños and Tomato Vinaigrette*

Seared Scallops , *Caramelized Onion Purée, Jamón Crisp, Salsa Verde*

Cauliflower Tempura, *Cauliflower Purée, Sauce Vierge, Baby Herbs (Vegetarian or Vegan)*

“Sous-vide” Egg, *Cep purée, Truffled Mushrooms, Arugula (Vegetarian)*

Savoury Crumble, *fresh Tomato Fondue, Chargrilled Zucchini ribbons, Oven-dried Tomato petals, fresh Goat Cheese, Parmesan and Rosemary « Crumble » (Vegetarian)*

... and more

Main dishes (€22 – 38 / pers.)

Grass-fed Pyrenean Beef Tenderloin, *Pan-roasted, baked Mushrooms, Caramelized Baby Onions, Parisian Mash and Bordelaise Sauce*

Roasted Lamb Rack, *Herb Crust, Couscous, Pistachios, Eggplant Caviar, Rosemary Jus*

Free-range Chicken Breast, *Slow-roasted with Veggies', braised Dupuy Lentils with Speck, marinated Cherry-tomatoes, Soubise mousseline and cooking Juices*

Iberico Pork Tenderloin Medallions, *Pan-roasted, baby Carrots, Chorizo, Echallotes and Red Wine Sauce, bitter leaves and Celery*

Pan-seared salmon fillet, *« Salade Niçoise » style, Flat Beans, sautéed Paprika Potato, Quail Eggs, oven-dried tomatoes, green Olives, Echallotes and Capers warm Vinaigrette*

Slow-cooked Monkfish fillet, *Ratatouille, crispy Artichoke Hearths, baby Potatoes, Anchoïade warm dressing*

Grilled Lobster Tail with Herb Butter, *mini Potato and Fennel Gratin, Zucchini « Tagliatelles » and Roasted Truss-cherry Tomatoes*

« Canneloni » of Zucchini, *stuffed with Ratatouille, slow roasted Tomatoes, Baby Potatoes Pesto style dressing (Vegetarian, Vegan available)*

Roasted Butternut Pumpkin, *Spiced Chickpeas, grilled Asparagus, sweet Peppers, braised Onions with a Coriander and Chipotle dressing (Vegan)*

... and more

Desserts (€12 / pers.)

Price for Large Cakes and personalized Tarts on request

Dark Chocolate Fondant, with an oozing Chocolate hearth, real Vanilla Bean Chantilly Cream, fresh Berries, & Hazelnut Soil

Flourless Dark Chocolate Cake, rich home-made Vanilla Ice-cream, poached and fresh strawberries (GF)

Eton Mess, Meringue Crisps, fresh Berries, Coulis & Chantilly Cream (GF)

Coconut Pana Cotta, Seared Mango, Passion-fruit Coulis, Pistachio Soil (GF)

Almond Cake, caramelised Apples, & Oat / Hazelnut Crumble

Modern Tiramisù, Sponge Cake, Espresso & Disaronno Jelly, Vanilla bean whipped Mascarpone & dark Chocolate Flakes

Super-light Souflé Cheese Cake, warm Berry Compote, crispy Biscuit Crumbs

Caramelized Banana Cake, Peanut-Butter Bavaois, Chocolate Sauce

Classic Lemon Curd Tart, hint of Passionfruit, buttery Tart shell, Fresh Berries

** Please note that Fruits based desserts and garnishes may vary with the seasons*