

STARTERS :

Vegetables :

- French Tatin Tart of cherry tomatoes with old-style mustard ; lettuce
- French Tatin Tart of confit shallots in port wine ; lettuce
- Provençal Zucchini spaghettis with homemade pesto ; cherry tomatoes and feta ; parmesan crisps
- Bruschetta with homemade pesto rosso and parmesan; grilled eggplant and tomatoes; mozzarella; lettuce
- Whole fried soft-boiled egg with almonds ; beet hummus with homemade tahini
- Mushrooms velouté ; donuts puffed with walnuts and ham
- Homemade wheat tortilla with spices, chickpea hummus; crunchy vegetables ; homemade fried onions
- Warm breaded goat cheese salad with walnuts, poppy seeds and rosemary; toasted bread and whipped cream with blue cheese from Auvergne

Fish :

- Leek fondue with old-style mustard ; pan-fried scallops ; confit shallots sauce cream with lemon
- Sea bream tartare with mango, vanilla and lime; mimolette cheese crisps ; salad (Extra cost : + 30 € / person)
- Provençal fish soup with saffron rouille sauce and bread toast (Extra cost : + 30 € / person)

Meat :

- Homemade wheat tortilla with spices; guacamole, marinated chicken and crunchy vegetables
- Homemade wheat tortilla, chicken breaded with parmesan; crunchy vegetables and cheddar sauce
- Bouchee à la reine with Chicken and french homemade "quenelle"
- Aumônière (French pancake) stuffed with chicken, grilled red pepper and bechamel with Fourme d'Ambert cheese ; Salad

International Cuisine :

Italian:

- Caponata Sicilienne (Traditional tomato "Ratatouille" - eggplant with capers, black olives, balsamic vinegar, celery, raisins, pine nuts served on a slice of bread toast) ; lettuce
- Eggplants a la parmigiana (Slice of grilled eggplant with homemade tomato sauce garnished with mozzarella and grated parmesan grilled in the oven) ; lettuce
- Pittule du salento pizzaiola (Fried donuts with black olives, tomato sauce and dried oregano) ; lettuce

Asian:

- Traditional spring rolls with prawns or marinated chicken or marinated tofu; homemade sauce (Classic or peanuts)
- Assortment of Sushis: Makis and Nigiris **or** Makis and California Rolls
- Won-Ton Soup (Pork dumplings)
- Wakame seaweed and cucumber salad; garlic prawns, spring onion and black sesame flambéed with provençal pastis and marinated tofu cubes breaded with grilled sesame
- Traditional pork gyoza; homemade sauce

America:

- Caesar salad with breaded chicken and soft-boiled egg
- Coleslaw with mashed cashew nuts and peanuts; homemade breadsticks and comté cheese crisps

Libanese:

- Beureks with feta and parsley; lettuce
- Falafels and creamy cheese, coriander and tahini sauce; lettuce

Indian:

- Onion bhaji and chickpea flour; tamarind sauce and coriander sauce

MAIN COURSES :

Meat :

- Poached chicken ballotine stuffed with dried tomatoes, fresh herbs and mozzarella; creamy homemade pesto sauce; summer vegetable crumble or french niçoise ratatouille
- Poached chicken ballotine stuffed with mushroom duxelle, walnuts and mozzarella; creamy garlic sauce and caramelized onions; garlic and paprika polenta fries
- Sauteed lamb with prunes tajine style; saffron rice
- Duck breast glazed with honey and spices; baked apples ; vegetable wok (Asian flavors)
- Duck breast with orange sauce; potato gratin
- Sauteed chicken with cashew nuts; summer vegetable crumble
- Chicken pastilla with almonds; baked summer vegetables
- Blanquette of veal; rice with caramelized onions and saffron

Fish :

- Fish "Blanquette" (Salmon / Cod / Shrimps); saffron rice
- Carrot and mushroom risotto (or other garnish); breaded salmon fillet in a hazelnut crust
- Cod in a bacon crust; oven-dried cherry tomatoes; spiced tomato chutney; niçoise french ratatouille or polenta fries with paprika
- Poached cod ballotine with slices of lemon; chorizo crisps; creamy pesto sauce; niçoise french ratatouille or polenta fries with paprika
- Burger (homemade bread) of breaded cod, tartar sauce, stewed grilled peppers and caramelized onions; sweet potato fries with maple syrup
- Breaded salmon steak in a hazelnut crust; tomato à la provençale; cold cream cheese sauce, tahini and lemon sauce; quinoa pilaf with asparagus
- Lobster Thermidor (Lobster gratined in the oven; topped with béchamel sauce, emmental, mustard, white wine and herbs/ 1 lobster per person) (Extra cost: + €80 / person)
- Lobster spaghetti (Homemade spaghetti with paprika; fresh tomato and lobster sauce; lobster meat in pieces; oven-dried cherry tomatoes; mimolette cheese crisps & parmesan / 1 lobster per person) (Extra cost: + €80 / person)

Vegetables :

- Veggie burger with homemade potato rösti, shallots and fresh herbs, gratinated with Fourme d'Ambert (or other cheese) and creamy mustard, honey and chive sauce; lettuce, red onions and walnut kernels

International Cuisine :

French West Indies :

- West Indian coconut chicken; sweet potato and tomato gratin
- Rougail of sausages; saffron rice

Italian :

- Milanese veal cutlet; tomato fondue; risotto

- Homemade parsley tagliatelle; sauce with dried porcini mushrooms
- Ground beef ravioli; porcini sauce
- Ricotta & spinach ravioli; spiced tomato chutney
- Lasagna with preparation of lasagna dough (Alla Bolognese or other version on request)

Asian :

- Traditional chicken ramen (Wheat noodles with homemade eggs flavored with sesame oil; homemade chicken broth; egg, spinach, spring onion, Nori seaweed, bean sprouts, chicken)
- Wok of prawns marinated in ginger, honey and lime, vegetables (carrots and peppers) and homemade wheat noodles
- Stir-fried beef with Asian notes; Cantonese rice

Indian:

- Chicken Korma and Indian-Style Red Lentils

Possibility of changing / inverting the accompaniments or sauce on request.

List of accompaniments available: Ratatouille niçoise / Aubergine gratin with parmigiana / Traditional gratin dauphinois / Leek fondue with old-style mustard / Pilaf rice / Saffron rice / Polenta fries / Vegetable tian / Vegetable crumble summer / Potatoes with herbs / Dauphine potatoes / Swedish roast potatoes / Vegetable wok / Baked vegetables / Sweet potato fries with maple syrup / Baker's potatoes (Gratin) / Sweet potato and tomato gratin

List of sauces available: Pepper sauce / Pesto sauce / Tomato fondue / Dry Ceps sauce / mushroom sauce / Garlic and caramelized onion sauce / Red wine sauce / Port sauce / Roquefort sauce / Mango chutney sauce / Tomato chutney sauce / Saté sauce / Curry sauce

DESSERTS :

- French Chocolate Macarons or lemon macarons
- French Chocolate Royal cake « Trianon » (3 layers cake : Hazelnut biscuit ; crunchy praline; french chocolate mousse)
- Profiteroles with vanilla whipped cream - mascarpone and red fruits; dark chocolate sauce
- Floating Island ; salted butter caramel sauce
- Half-cooked dark chocolate fondant ; salted butter caramel sauce
- Dacquoise biscuit with hazelnut; Chiboust cream with Vanilla; Crushed hazelnuts
- Cocoa biscuit, intense dark chocolate ganache and raspberry marmalade, caramel spiral
- Caramelized Pears or Apples french Tatin Tart ; Salted caramel sauce
- Classic cream puffs (French way) vanilla or chocolate
- Individual Lemon Pie with italian meringue
- Individual tart with caramelized nuts; Soft caramel
- French Tropezienne Brioche with vanilla cream and orange blossom
- Red fruit soup; vanilla and lime mascarpone cream; crisp
- Individual rum babas (Without rising time); vanilla whipped cream and mascarpone
- Whole pear poached with honey and spices; homemade crumble crumbs; chocolate sauce
- French Crêpe (pancake) aumoniere, carmelized fruits with vanilla; salted butter caramel sauce
- Waffles; homemade praline spread; caramelized hazelnuts
- Matcha green tea tiramisu (Homemade matcha spoon biscuits; Matcha syrup, mascarpone cream and whipped cream flavored with amber rum and matcha)
- Individual verrine of tiramisu (Traditional with coffee and amaretto or chocolate or red fruits)

Possible thematic workshops on request : Bouillabaisse (Extra cost : + 100 € / person) / Aperitif Dinner / Antipasti / Lebanese / Indian / Sushis / Mexican / French pastries / Macaroons / Oriental pastries / Choux Pastry - Choux and éclairs