

18-PIECE COCKTAIL

(12 SAVOURY CANAPÉS & 6 PETITS FOURS)



CANAPÉS

Black squid diamond with golden dust
 Delight of duck foie gras and strawberry
 Tomato shortbread with a quail's egg and black salt
 Red mullet « zébulon » with aioli
 Preserved tomato lollipop with aged parmesan
 Freshness of prawns and green apple
 Crisp garden vegetables with soft goat cheese
 Soft brioche bread with mascarpone and truffle juice
 Maki of sole, shrimps and preserved seaweed
 Aspic of lobster and peas with Lyokan peels
 Sponge cake with black olives
 and emulsion of marinated anchovies
 « Gravlax » salmon fantasy with beetroot and mango

HOT CANAPÉS

Tomato and olives Kugelhopf or Chestnut and truffle Kugelhopf
 Prawns in a crisp coat of potatoes
 Dim Sum steamed with soy
 Jura-style cheese puff pastries and aged Comté cheese flaky pastries
 Snail in crisp brick dough with mild garlic
 Marinated salmon and potato coated with salt

SMALL CUPS

Beef tartar in a beef jelly, cream of celery and horseradish
 Cucumber vichyssoise with coconut milk, crab with Colombo spices

SMALL SPOONS

Mackerel with Chardonnay vinegar and crisp vegetables
 « Salma » Salmon sashimi with green apple and Wasabi

SOUPS (SERVED HOT)

Poultry broth with foie gras and ginger
 Velvet soup of green asparagus, crouton with virgin olive oil

SMALL DISHES

(ACCORDING TO THE SEASON & AVAILABILITY OF THE MARKET)
 Soup of anglerfish with black truffle from Richerenches
 Scorpion fish with mild aubergine and fresh tomato sauce with oregano
 Fregola sarda pasta with a poultry oyster and "Vin Jaune"
 Duck foie gras with Aleatico, preserved rhubarb with cardamom
 Veal breast flavored with citronella, crisp cabbage with ginger

PETITS FOURS

Macaroon, flavors selected by our Pastry Chef
 Cointreau puff pastry
 Sponge cake biscuit with rum and pecan nuts
 Chocolate tartlet
 Dome with exotic fruits
 Sponge cake biscuit with dried fruits
 Coffee puff pastry
 Opéra cake
 Soft coconut and yuzu cake
 Pineapple and bergamot fritter
 Raspberry and pistachio fritter
 Tartlet with seasonal fruits
 Chestnut iced with blackcurrant

SAVOURY BUFFET STATIONS

King prawns "en papillote", crisp cabbage and shiitake mushrooms in a yellow
 curry sauce
 Thinly sliced Serrano ham, crisp bread with figs
 Beef burger with duck foie gras and condiments
 Pasta box
 Salad bar
 Cocotte with a poultry oyster and gnocchis with "Vin Jaune"
 Sushi and Maki

SWEET BUFFET STATIONS

Waffles
 French crêpes
 Macaroon