



Mirabeau Menu

€64 per person

Spring - Summer

From April 1st 2019 to September 30th 2019

Starters

- Beef fillet tataki, cauliflower purée
- Dill marinated salmon steak, crunchy vegetable maki and soya vinaigrette
- Perfectly cooked asparagus, with a smoked duck breast and onion compote parcel
- Andalucía gazpacho, Burratina with olive oil and "fleur de sel"
- The Chef's suggestion

Main courses

- Poultry ballotine with mushrooms, Zita pasta gratin, port wine reduction
- Rack of Lamb with confit lemon and ginger, crunchy zucchini and sand carrots
- Sea bass fillet lightly seared, pasta cooked like a risotto with cockles and basil
- Back of Cod roasted in salted butter, sautéed seasonal vegetables, citrus sauce
- The Chef's suggestion

Cheeseboard: additional charge of €10

Desserts

- Crunchy chocolate dessert, custard sauce
- Dark rum baba, exotic fruits minestrone, whipped cream
- Destructured lemon tart, meringue shards in a verrine
- Strawberry and red fruit soup, pistachio ice cream
- The Chef's suggestion

Served with 1/3 bottle of wine and 1/3 bottle of water (sparkling and/or still) per person, and Coffee – Beef from France
All guests choose the same dishes and side dishes

*Beef of French origin - The abuse of alcohol is dangerous to your health. Consume in moderation.

Prestige Menu

€72 per person

Spring - Summer

From April 1st 2019 to September 30th 2019

Starters

- Tiger prawns with basil inside a brick sheet, balsamic and oil dressing
- Roasted quail breast, confit leg on crusty toast, oyster mushrooms sauce
- Half lobster with vegetable brunoises inside an iodine fine jelly
- Foie gras and smoked ell terrine, Granny Smith marmalade

Main courses

- Tandoori scallops, carrots, coriander butter
- Roasted turbot with salted butter, seasonal vegetables
- Truffle beef fillet, bone marrow, macaroni gratin, gravy
- Stuffed pigeon with foie gras, pe-tsaï , and her leg in samosa

Cheeseboard: additional charge of €10

Desserts

- Caramel iced soufflé
- Paris-Brest with pralines ice cream
- Mango mousse on pistachio biscuit, fruit heart
- Mascarpone finger and red fruits

Served with 1/2 bottle of wine and 1/2 bottle of water (sparkling and/or still) per person, and Coffee

All guests choose the same dishes and side dishes

*Beef of French origin - The abuse of alcohol is dangerous to your health. Consume in moderation.



Buffet Voyage

€72 per person – Minimum of 30 people
 Spring - Summer
 From April 1st 2019 to September 30th 2019

Cold dishes

Rosevale potato salad with mustard seeds, smoked salmon and dill cream
 Penne salad with red pesto, mozzarella balls and grilled zucchini
 Fresh, olive oil marinated, goat's cheese salad, dried figs and « Grison » meat
 Duck foie gras terrine served with its condiments
 Mini poultry wrap and spicy guacamole
 Selection of Corsican cold cuts: coppa, lonzo, salami
 Belle vue Salmon
 Fine de claire n°3 oysters
 Pink tarama and blinis
 Crisp zucchini verrine and crab meat with coriander
 Plate of pink shrimp and sea whelks
 Garden basket: sliced raw vegetables with various sauces

Hot dishes

Grilled cod tournedos
 Saffron Monk Fish Blanquette
 Honey confit shoulder of lamb
 Piece of filet of beef served medium rare
 Choice of side dish:
 Potato and herb mousseline
 Crunchy vegetable wok with soya
 Fine semolina with dried fruits
 Cream of Parmesan Tortellini

Platter of Matured Cheeses

Desserts

Assortment of macaroons
 Mini tarts
 Chocolate-Heavy baton
 Mini cakes
 Vanilla Napoleon
 Mini puff pastry
 Lemon cheesecake
 Seasonal fruit plate

Served with 1/3 bottle of wine and 1/3 bottle of water (sparkling and/or still) per person, and Coffee

All guests choose the same single hot dish

The abuse of alcohol is dangerous to your health. Consume in moderation –

* Non-contractual photo

Brunch

€59 per person
 Spring - Summer
 From April 1st 2019 to September 30th 2019

Breakfast

Baker's basket
 Cereals, jams and honey
 Scrambled eggs
 Veal and chicken sausages, bacon, tomatoes with herbs
 Warm seasonal vegetable soup

Beverages

Orange or grapefruit juice
 Coffee, teas, hot chocolate, herbal teas

From the sea

Selection of seafood
 « Bellevue » style salmon
 Pink tarama and its blinis
 Marinated salmon in dill
 Selection of home-made makis

Slates

Assortment of cold cuts
 Pheasant and chanterelle mushroom terrine

Cold buffet

Spicy avocado and shrimp wrap
 Poultry club sandwich
 Beef carpaccio with lime and parmesan
 Shrimp salad with lime
 Olive oil marinated fresh goat's cheese salad, dried figs and grisons
 dried meat
 Italian style salad
 Small jar of sate lentils and quail egg
 Vegetable dips and assorted sauces

Hot dishes served on a plate

Meat or fish from the market with it's garnish
 Minced french beef and home -made french fries for children

Cheeseboard

Selection of regional french cheeses

Sweets

Sweets selection
 Small pancakes and fruit coulis
 Small fruit tarts
 Little savory buns
 Brioche like a french toast
 Mini apple doughnuts
 Fresh fruit salad

Served with 1/3 bottle of wine and 1/3 bottle of water (sparkling and/or still) per person



Finger Food

€54 per person –

Stand-up Buffet – a minimum of 30 people

Spring-Summer - from April 1st 2019 to September 30th 2019

Fraicheur" salads served in glasses

Ocean salad: zucchini Tagliatelli, cottage cheese with herbs, shrimp and smoked salmon

Organic salad: Asian cereal tabbouleh, baby corn on the cob, and roquette salad

Shell pasta salad like à « Niçoise »: black olives, tuna with olive oil, quail egg, tomato caviar

Endive and Roquefort smoked duck magret salad: endive, heart of lettuce, smoked duck magret, wall nuts, croutons and Roquefort cheese

Assortment of Saint-Antoine delicatessen meats

Corsican cold cuts: coppa, lonzo, salami
Italian ham, potted duck

Served with butter, gherkins and pickled onions
Served with a variety of small rolls

Our cocktail sandwiches

Mini club sandwich with crab meat
Poultry wrap with curry mayonnaise
Fresh goat's cheese bun with confit bell peppers

Cold bite-sized pieces

Tomato and mozzarella brochette with pesto
Cucumber gaspacho with mint and feta
Beef carpaccio, with lime and parmesan
Sea bream tartar with confit ginger

The 3 Cheeses of France presented on basketwork

Walnut bread, churn butter, fig jam

Our Sweets

Seasonal fresh fruit brochette
Assortment of macaroons
Nut cake

Chocolate-Heavy baton
Assortment of tarts

Mini chocolate fondant with salty butter caramel
Paris Brest puff pastry
Seasonal fruit plate

Served with 1/3 bottle of wine and 1/3 bottle of water (sparkling and/or still) per person, and Coffee

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Wine & Cheese

€34 per person, Stand-up Buffet –

Stand-up Buffet – a minimum of 30 people

Spring-Summer - from April 1st 2019 to September 30th 2019

Basket of Crudités

Market gardener's baskets:

Cut crudités (cucumber, cherry tomatoes, cauliflower, carrots, mini little gem lettuces, sweet peppers)
served with different sauces (cocktail sauce, fromage frais with herbs, garlic mayonnaise)

Rye pies

Cooked ham with Meaux mustard
Bayonne ham with gherkins
Chicken with curry cream sauce

Buffet of French Cheeses

A wide range of cheeses from our provinces
Presented on basketwork and straw.

Brie de Meaux, Camembert, Livarot, Pont l'Evêque...
Bleu d'Auvergne, Bleu de Bresse, Bleu des Causses...
Cantal, Comté, Tomme de Savoie...

Bread & Co.

Whole-wheat floured bread, farmhouse bread,
Rye bread with walnuts, bread with raisins
Six-cereal bread,
Baguette with poppy and sesame seeds
Round bread with cumin...
Churn butter

Our Traditional Desserts

Seasonal fruit tart
Mini-Desserts
Coffee Éclair
Rum Baba made with amber rum
"Classic" Opera
Vanilla-flavoured millefeuilles
Seasonal fruits

Served with 1/3 bottle of wine and 1/3 bottle of water (sparkling and/or still) per person, and Coffee
The abuse of alcohol is dangerous to your health. Consume in moderation



Five-Piece Cocktail Reception

€13 per person

Minimum of 30 people
5 savoury pieces

Cold Savoury Pieces

Smoked salmon Maki, cucumber tartare
Tuna with a drizzle of saté, crystallized ginger
Polenta cube, cured ham and pesto Chantilly
Mini crab and ginger choux, fresh mango
Sea bream tartare with green apple
Scallop carpaccio with sesame seed oil
Free-range chicken, balsamic and rose petal reduction
Foie gras on gingerbread, mini pear and fleur de sel
Marinated salmon, mint cucumber juice
Potted preserved duck and rye bread
Smoked eel on crackers, dill cream

Cold Mini Brochettes

Large prawns and leeks marinated with lemongrass
Sun-dried tomatoes and mozzarella
Oriental-style courgettes, goat's cheese mousse and sun-dried tomatoes
New potatoes, shallot marmalade and common shrimps
Mini Cabécou goats' cheese, smoked duck breast

Eight-piece Cocktail Receptions

€20 per person

Minimum of 30 people
5 savoury pieces and 3 hot pieces

Cold Savoury Pieces

Smoked salmon Maki, cucumber tartare
Tuna with a drizzle of saté, crystallized ginger
Polenta cube, cured ham and pesto Chantilly
Mini crab and ginger choux, fresh mango
Sea bream tartare with green apple
Scallop carpaccio with sesame seed oil
Free-range chicken, balsamic and rose petal reduction
Foie gras on gingerbread, mini pear and fleur de sel
Marinated salmon, mint cucumber juice
Potted preserved duck and rye bread
Smoked eel on crackers, dill cream

Cold Mini Brochettes

Large prawns and leeks marinated with lemongrass
Sun-dried tomatoes and mozzarella
Oriental-style courgettes, goat's cheese mousse and sun-dried tomatoes
New potatoes, shallot marmalade and common shrimps
Mini Cabécou, smoked duck breast

Hot Trends

Large prawns in puffed rice
Tartlet of the day
Croque-Monsieur ham and cheese sandwich
Chicken yakitori brochette
Beef brochette with Saté
Quail mignonette,
Burgundy-style snails in crisp pastry
Mini scallops with Echiré butter
Shrimps wrapped in potato
Mini hot dog
Smoked streaky bacon and wholegrain mustard in flaky pastry

Extra piece: €4 per piece per person
Beef of EU origin
Non-contractual photo



Twelve-piece Cocktail Reception

€28 per person

Minimum of 30 people

7 savoury pieces, 3 hot pieces and 2 sweet pieces

Cold Savoury Pieces

Smoked salmon Maki, cucumber tartare
 Tuna with a drizzle of saté, crystallized ginger
 Polenta cube, cured ham and pesto Chantilly
 Mini crab and ginger choux, fresh mango
 Sea bream tartare with green apple
 Scallop carpaccio with sesame seed oil
 Free-range chicken, balsamic and rose petal reduction
 Foie gras on gingerbread, mini pear and fleur de sel
 Marinated salmon, mint cucumber juice
 Potted preserved duck and rye bread
 Smoked eel on crackers, dill cream

Cold Mini Brochettes

Large prawns and leeks marinated with lemongrass
 Sun-dried tomatoes and mozzarella
 Oriental-style courgettes, goat's cheese mousse and
 sun-dried tomatoes
 New potatoes, shallot marmalade and common
 shrimps
 Mini Cabécou, smoked duck breast

Hot Trends

Large prawns in puffed rice
 Tartlet of the day
 Croque-Monsieur ham and cheese sandwich
 Chicken yakitori brochette
 Beef brochette with Saté
 Quail mignonette,
 Burgundy-style snails in crisp pastry
 Mini scallops in Echiré butter
 Shrimps wrapped in potato
 Mini hot dog
 Smoked streaky bacon and wholegrain mustard in
 flaky pastry

Sweets

Mini fruit clafouti
 Chocolate and fleur de sel round
 Intense passion cube
 Small pear / vanilla fruit pastes
 Paris-Brest Choux
 Carambar tart
 Assorted macaroons
 Lime cheesecake
 Brochette of fresh fruit and marshmallow
 Mont Blanc
 Caramel dessert
 Chocolate-heavy baton
 Tarte tatin
 Vanilla /praline millefeuille
 Lemon tartlet
 Small chocolate/coffee éclairs

Extra piece: €4 per piece per person
 Beef of EU origin
 Non-contractual photo



Our Lunch and Dinner Cocktail Reception

Sixteen-piece Cocktail Reception

€42 per person

6 savoury pieces + 6 hot savoury pieces + 4 sweets –
Minimum of 30 people

Eighteen-piece Cocktail Reception

€46 per person

7 savoury pieces + 7 hot savoury pieces + 4 sweets –
Minimum of 30 people

Twenty-two-piece Cocktail Reception

€54 per person

8 savoury pieces + 8 hot savoury pieces + 6 sweets –
Minimum of 30 people

Cold Savoury Pieces

Smoked salmon Maki, cucumber tartare
Tuna with a drizzle of saté, crystallized ginger
Polenta cube, cured ham and pesto Chantilly
Mini crab and ginger choux, fresh mango
Sea bream tartare with green apple
Scallop carpaccio with sesame seed oil
Free-range chicken, balsamic and rose petal reduction
Foie gras on gingerbread, mini pear and fleur de sel
Marinated salmon, mint cucumber juice
Potted preserved duck and rye bread
Smoked eel on crackers, dill cream

Finger Sandwiches

Parisian: top quality cooked ham, Comté cheese, brown butter
Baltic: smoked salmon, Philadelphia, rocket
Fraiche' up: cucumber, Philadelphia, rocket,
Indian: Tandoori chicken, iceberg lettuce and coriander

Mini Mignon loaf

Mini sesame seed bagel, prawn cocktail
Mini poppy seed navette, tuna and basil remoulade
Mini navette, fig jam and Corsican coppa

Cold Mini Brochettes

Large prawns and leeks marinated with lemongrass
Sun-dried tomatoes and mozzarella
Oriental-style courgettes, goat's cheese mousse and sun-dried tomatoes
New potatoes, shallot marmalade and common shrimps
Mini Cabécou, smoked duck breast

Cold Creamy Soups

Cream of parsnip and foie gras soup
Cream of carrot soup, diced radish
Thaï broth, lemongrass, ginger and coconut milk

Four Season Crudités

Cut crudités (cucumber, cherry tomatoes, cauliflower, carrots, mini little gem lettuces, sweet peppers)
Served with creamy chive sauce

Hot Trends

Large prawns in puffed rice
Tart of the day
Croque-Monsieur
Chicken yakitori Brochette
Beef Brochette with Saté*
Quail mignonette,
Burgundy-style snails in crisp pastry
Mini scallops in Echiré butter
Shrimps wrapped in potato
Mini hot dog
Smoked streaky bacon and wholegrain mustard in flaky pastry

Sweets

Mini fruit clafouti
Chocolate and fleur de sel cake
Intense passion cube
Small pear / vanilla fruit pastes
Paris-Brest Choux
Carambar tartlet
Assorted macaroons
Lime cheesecake
Brochette of fresh fruit and marshmallow
Mont Blanc
Caramel dessert
Chocolate-heavy baton
Tarte tatin
Vanilla /praline millefeuille
Lemon tartlet
Small chocolate/coffee éclairs

Extra piece: €4 per piece per person
*Beef of French origin
Non-contractual photo



Our "Clin d'Œil" Workshops are served in addition to our lunch and dinner cocktail

The Fishmonger

€16 per person + 1 Chef at €190
 (one Chef for 50 people)
 6 pieces – a minimum of 50 people

Trawl of the day (on ice):

Fines de Claire oysters no. 5
 Spéciales oysters no. 3
 Baskets of Whelks
 Basket of small common shrimps
 Shrimp portions (peeled)

The breads

Farmhouse bread, rye bread

Other condiments

Shallot vinegar, lemon
 Mayonnaise, lightly salted butter

Cheese & Bread

€13 per person + 1 Chef at €190
 (one Chef for 50 people)
 5 pieces – a minimum of 50 people

Cheeses from our provinces presented on basketwork:

Brie de Meaux, Camembert, Livarot, Pont l'Evêque...
 Bleu d'Auvergne, Bleu de Bresse, Bleu des Causses....
 Cantal, Comté, Tomme de Savoie...
 Bouchon, Crottin de Chavignol, Saint-Maure, Rocamadour...
 Tête de Moine...

Mosaic of goat's cheese

Bread & Co.

Whole-wheat floured bread, farmhouse bread,
 Rye bread with walnuts, bread with raisins,
 Six-cereal bread,
 Baguette with poppy and sesame seeds
 Round bread with cumin...

Other accompaniments

Dried fruit: apricots, dates, figs and walnut halves
 White and red grapes
 Churn butter

Saint-Antoine delicatessen meats & Ham

€13 per person + 1 Chef at €190
 (one Chef for 50 people)
 5 pieces – a minimum de 50 people

Saint-Antoine Rosettes:

Vire chitterling sausages, Rosette de Lyon,
 Dry sausage, garlic sausage,
 Spanish chorizo, Italian salami
 Baskets of mini-sausages and mini-chorizos

The Chef's buffet

Slices of ham: Serrano ham (12 months)

Other delights

Rolled-up Bayonne ham
 Cones of Grisons air-dried beef
 Farmhouse bread with potted duck and smoked duck breast
 Pâté en croûte with liver mousse

The breads

Farmhouse bread, walnut bread, olive bread,

Other accompaniments

Condiments: Marinated olives, gherkins and baby onions
 Fig compote and churn butter

* Our workshops are served in addition to lunch or dinner
 cocktails and cannot be dissociated from a cocktail of sixteen
 pieces or more per person

* Non-contractual photo



Fixed price for Drinks
 Full Bar & Open Bar

Full Bar Without Champagne

€17 per person

10 white Cuvées St James
 10 red Cuvées St James
 1 Whisky - 1 Gin - 1 Port - 1 Martini - 1 Campari
 10 bottles (0.75l) of Perrier, 10 litres of fruit juice, 10 litres of Cola/Tonic

Full Bar With Champagne

€23 per person

20 bottles of champagne
 1 Whisky - 1 Gin - 1 Port - 1 Martini- 1 Campari
 10 bottles (0.75l) of Perrier, 10 litres of fruit juice, 10 litres of Cola/Tonic

Full Bar Champagne and Wines

€27 per person

20 bottles of champagne
 10 white cuvée St James
 10 red cuvée St James
 10 bottles (0.75l) of Perrier, 10 litres of fruit juice, 10 litres of Cola/Tonic

Full Bar Champagne and Soft drinks

€29 per person

40 bottles of champagne
 10 bottles (0.75l) of Perrier
 10 litres of fruit juice

10 litres of Cola/Tonic

Open Bar Without Champagne

1 hour: €24 per person
 2 hours: €36 per person

Whisky - Gin - Vodka - Ricard
 Kir - Port - Campari - Martini
 White and red Cuvée St James
 Cola, tonic
 Fruit juice - mineral water & Perrier

Open Bar With Champagne

1 hour: €34 per person
 2 hours: €46 per person

Champagne - Whisky - Gin - Vodka - Ricard
 Kir - Port - Campari - Martini
 White and red Cuvée St James
 Cola, tonic
 Fruit juice - mineral water & Perrier

*Full Bar quantities based on 100 confirmed people

Savoury nibbles are included in the Full Bar and Open Bar offers
 The abuse of alcohol is dangerous to your health. Consume in moderation – * Non-contractual photo