



Seminars & Banqueting



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Business Menu

32 Euros per person (drinks excluded)

Please kindly choose one sole menu for all the guests : 1 starter, 1 main course, 1 dessert for everybody

Starter



Smoked salmon and candied tomato bruschetta
or
Goat cheese and caramelised apple rolls
or
Avocado salad with prawns and mango
or
Tomatoes stuffed with ricotta cheese
or
Cured ham with pears and broad beans

Main Course

Seabream fillet with broccoli mousseline
or
Salmon flavoured linguine pasta, basil butter
or
Candied tomatoes and black olives of Nice flavoured risotto
or
Pork filet mignon with pan-fried vegetables
or
Grilled piece of beef with ratatouille of the Chef
or
Supreme of roasted chicken
with ginger flavoured potatoes and apples



Dessert



Mix of citrus fruits with fresh mint and lime sorbet
or
Raspberry bavaois with red fruit sauce
or
Banana and dulce de leche cream dessert
or
Stewed pears with shortbread
or
Brioche French toast
or
Chocolate and Sechuan pepper crème brûlée

West-End Menu

3-course menu : 38 Euros per person (drinks excluded)
or 4-course menu : 50 Euros per person (drinks excluded)

Please kindly choose one sole menu for all the guests: 1 starter, 1 main course, 1 dessert for everybody

Starter



Lime marinated smoked salmon,
salad and orange supreme
or
 Terrine of pan-fried duck foie gras with caramelized apples
or
 Provençal eggplant caviar, toast of tapenade
or
 Salmon and sea-bream tartare flavoured with olive oil and ginger
or
 Warm fish terrine with white butter

Fish main course

Roasted fillets of red mullet with virgin sauce, rosemary flavoured ratatouille
 *
 Scorpion fish with green pepper, vegetable tagliatelles
 *
 Fillet of sea-bass on broad bean flavoured risotto, gravy sauce

Meat main course

Fillet of beef in chestnut crust, wine sauce and pan-fried potato slices
 *
 Sliced duck breast with honey, browned polenta
 *
 Roasted ribs of lamb in herb crust, olive flavoured panisses

Dessert



Red fruit charlotte with red fruit sauce
 *
 Passion flavoured bavarois
 *
 Two chocolate and raspberry cream dessert
 *
 Chestnut cream and cookie tiramisu
 *
 Fresh fruit and honey flavoured panna cotta

Business Buffet

37 Euros per person (drinks excluded)

Please kindly choose one sole main course for all the guests

Starter buffet



Speck ham on mixed young leaves with mozzarella and pine nuts

« Piemontaise » potato salad

Cold poached salmon

Pasta salad with candied tomatoes, feta and basil herbs

Coleslaw

Herbs marinated goat cheese

Farmhouse terrine with condiments

Main course

Tournedos of salmon in a couscous consommé,
semoule and vegetables

or

Roasted round fillet of veal with mashed shallots
and creamy polenta

or

Tricolor farfalle pasta
flavoured with zucchinis and candied tomatoes



Dessert buffet



Meringue and lemon cream dessert with sauce

Chocolate mousse with coffee chips

Pear and caramel cream dessert

Spiced orange soup with orange segments

Buffet of Nice

45 Euros per person (drinks excluded)

Please kindly choose one sole main course for all the guests

Starter buffet



Rice salad of Nice with tuna
Onion and anchovy tart
Garlic and thyme marinated and fried peppers
Fritters of Nice
Stuffed vegetables « à la niçoise », pesto sauce
Mediterranean flavoured penne pasta salad

Main Course

Beef chuck braised « à la Niçoise » and ravioli pasta
or
Oliv flavoured poultry breasts, vegetables of the sun
or
Fillet of scorpion-fish Comté de Nice façon,
pan-fried zucchinis



Dessert buffet



Sweet chards and pine nuts pie
Mandarin and Cointreau cream dessert
Cheese cake with caramel sauce
Tiramisu cream dessert with arabica sauce

Baie des Anges canapes

5 canapes per person : 12 €

10 canapes per person : 21 €

15 canapes per person : 30 €

20 canapes per person : 36 €

*Cheese small brioche
Andalusian gazpacho
Bicolor club sandwich
Feta cheese and cucumber verrine
Paris Brest façon bite
Smoked salmon with mascarpone cheese*

*Shrimp tempura
Hot dog
Cod fish cake
Onion and anchovy tart
Chicken flavoured nem
Goat cheese and almond toast*

& mix of sweet canapes

Palmeraie canapes

5 canapes per person : 15 €

10 canapes per person : 24 €

15 canapes per person : 34 €

20 canapes per person : 40 €

*Cheese flavoured profiterole
Foie gras and fig brioche
Verrine
Curry flavoured poultry and raisin cake
Eggplant caviar bite
Bruschetta toast*

*Shrimp in vegetables
Garlic and parsley butter crisp
Samoussa
Mediterranean stuffed vegetable
Salmon crisp
Teriyaki poultry brochette*

& mix of sweet canapes



Drinks



Wine drink-packages

Rates including 1/3 bottle of 3-colour wine, ½ bottle of mineral water and one coffee or tea per person

Provence package : AOC Côtes de Provence contrôlée, 75 cl	9 €
Bandol package : Pey Neuf, AOC Bandol Contrôlée, 75 cl	15 €
Minuty Cuvée Prestige package : Château Minuty, AOC Côtes de Provence contrôlée, 75 cl	20 €
<i>Other suggestions : on request</i>	<i>rate to be confirmed</i>

Aperitif

	Glass (12cl)	Bottle (75 cl)
White wine kir (with blackcurrant cream)	7 €	/
Champagne 3A (champagne of the house)	10 €	60 €
Champagne Taittinger	13 €	90 €

Cocktail drink-packages

Rates including 2 or 3 glasses of alcoholic drink per person and unlimited soft drinks
Estimated cocktail time : 1h30

Sodas, Fruit juice and mineral water open bar	10 €
Casual package : Champagne soup, Punch, Sangria or Mojito	15 €
Spirits package : Whisky, Rhum, Gin, Anise drinks and AOC Provence 3-colour wine	21 €
Champagne package : 3A Champagne and AOC Provence 3-colour wine	27 €

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH – PLEASE CONSUME IN MODERATION

Taxes and service included

Non-exhaustive and non-contractual lists – Any missing dish will be replaced.