

CELEBRATORY BUFFET MENU

107€/ per guest

19€ /per child (up to the age of 11)

Menu offered to groups of at least 35 people

WELCOME FROM THE NEWLYWEDS

Individual snack servings in a glass: cheeses, hams, olives, crispbread, nuts and berries

Chocolate fountain: fresh diced fruit and strawberries (GF, LF, VG)

Prosecco 8 cl (or alcohol-free option)

FINGER FOOD ON GUESTS' TABLES

Cheese: Morbier, Manchego and Tomme de Savoy (GF, VG)

Meat: Chorizo, salami, prosciutto and chicken skewers (GF, LF)

Vegetarian: Vegetables, grapes, nuts, olives and crispbread (LF, VG)

COLD DISHES

Breaded and fried tiger prawn tails with chilli sauce (LF)

Grilled frog's legs with garlic (LF)

Roasted prawn tail skewers (GF, LF)

Sea bass ceviche with mussels (GF, LF)

Salmon fillet baked at a low temperature (48°) (GF, LF)

Cornmeal-breaded chicken with orange mayonnaise (LF)

Citrus-infused slices of pork fillet (GF, LF)

Roasted shoulder of beef (GF, LF)

Aubergine slices with mint (GF, LF, VG)

Baked champignons with garlic and dill (GF, LF, VG)

Festive potato salad with ham (GF)

Beetroot salad with goat's cheese cream and pomegranate seeds (GF, LF, VG)

HOT BUFFET DISHES

Halibut with chimichurri and peas (GF, LF)

Braised lamb with green pepper & cognac sauce (GF, LF)

Grilled chicken fillets with a citrus-infused cream sauce (GF)

Creamy baked potatoes with garlic and capers (GF, VG)

Caramelised fennel with harissa (GF, LF, VG)

Tom-yum carrots with sea buckthorn berries (GF, LF, VG)

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DESSERT BUFFET

Selection of cakes with dessert sauces (VG)

Passionfruit cream with mango sauce (GF, VG)

Chocolate mousse baskets (VG)

Berry salad (GF, LF, VG) and cheese curd mousse (GF, VG)

Fresh diced fruit (GF, LF, VG)

Berry or fruit smoothies (GF, LF, VG)

Selection of cheeses with spicy apple jam and crispbread

Tea, coffee, cocoa and water

FOR KIDS

Mixed nuts, corn chips and popcorn (GF, LF, VG)

Home-style potato salad without meat (GF, VG)

Ham sandwiches

Vegetables with a creamy tomato sauce (GF, VG)

WARM: Meatballs, macaroni, ketchup and grated cheese

Fruit platter: melon, pineapple, grapes, watermelon and apple (GF, LF, VG)

Natural berry smoothie (GF, LF, VG)

Berry cordial (GF, LF, VG)