

**Lunch/ Dinner Cocktail - CLASSIC
Tradition**

Basket of garden vegetable
Red mullet hors d'oeuvres in marinade
Goat's cheese and basil quiche
Artichoke and cured ham skewers
Tomatoes stuffed with tuna, egg, anchovies
Shrimp cocktail
Tomato gazpacho with sherry vinegar
Finely sliced coppa
Provençal chicken skewer
Pissaladière (local speciality of onion and anchovy tart)
Selection of mini sandwiches
Cucumber salad in fromage blanc dressing
Pots of fragrantly seasoned tomatoes
Bread with surprise fillings

Desserts

Mini goat's cheese marinated in herbs

Pine nut tartlets

Mini creme brulée with lavender

Lemon meringue mini pies

Sabayon with star anise

Seasonal fruit tartlets

Strawberry shortbread

From €42 per person per person tax included

Beverages included (soft drinks, mineral water, coffee)

Lunch/ Dinner Cocktail - **CLASSIC** Tradition

Scandinavian bread with surprise fillings
Mini glass of cold ratatouille
Mini sausage rolls
Beef carpaccio
Chicken skewers with herbs
Niçoise-style bites of meat stuffed vegetable
Garnished tortillas
Leek tart
Speck with ricotta
Aubergine caviar on toast
Pasta salad
Salted codfish bites
Crunchy little gem lettuce
Farmhouse paté in pastry crust

Desserts

Coconut pyramids
Seasonal fruit tartlets
Raspberry shortbread
Vanilla panna cotta
Tiramisu with strawberries
Chocolate and coffee opera cake

From €45 per person per person tax included

Beverages included (soft drinks, mineral water, coffee)