Faites de vos 5 à 7 une pure réussite avec cette formule dynamique et délicieuse !

Cocktail Dinatoire

Cold	
AVOCADO TARTARE	2
BLACK OLIVE TAPENADE ON PITA	2
HUMMUS ON PITA	2
CHERRY TOMATO BLT	2
BRUSCHETTA ON CROUTON	2
ENDIVE WITH BABAGANOUSH	2
QUAIL EGG ON CANAPES, fish eggs and red curry mayo	3
BEEF TARTAR	3
DUO SALMON TARTAR	3
HERBS AND SMOKED DUCK ON A CRACKER	3
DICED SEMI-COOKED SALMON on wasabi avocado cream	3
GAZPACHO SHOOTER	3
BRIE AND CURED SAUSAGE SKEWER	3
CHEESE WITH HERBS, Bayonne ham, arugula on crouton	3
OYSTERS AND SPICY TOMATO SHOOTER	3
SMOKED TROUT with mango and coriander salsa	3
RATATOUILLE OF VEGETABLES and "chipoté" pepper	3
YELLOW BEET, MOZZARELLA DI BUFFALA, cherry tomato confit with basil	3
PROFITEROLE SMOKED SALMON and cream cheese	3
PROFITEROLE WITH BLUE CHEESE AND WALNUTS	3
LIME MOZZARELLA FIGS	3
SHORTBREAD WITH GOAT CHEESE and vegetables	3
GOAT CHEESE MOUSSE on cucumber, arugula salad and slice of radish	3
AVOCADO MOUSSE with wasabi and Matane shrimp	3
CANTALOUPE AND BAYONNE HAM SKEWER	3
SPRING ROLL with vegetables, peanut sauce and sesame	3
HOMEMADE SMOKED SALMON, blinis, herb yogurt, wasabi mayo, jerusalem artichoke chips	4
FRESH OYSTERS WITH MANDARIN VINAIGRETTE	4
SCALLOP AND MUSSEL CEVICHE (lime and olive oil) shooter	4
SMOKED SCALLOP and wasabi mayonnaise	4
FOIE GRAS ON BUCKWHEAT BLINIS with apples, arugula	5
RED TUNA TARTAR	5

Hot	
SAVORY GOUGÈRE WITH CHEESE	2
GOAT CHEESE AND HONEY on crouton bread	3
CRAB MOUSSE with shallots au gratin on a cracker	3
PUFF PASTRY OF DUCK CONFIT, spinach and cream cheese (filo pastry)	3
TOULOUSE IN PUFF PASTRY	3
PISSALADIÈRE (pizza with tomatoes, caramelized onions, olives and anchovies)	3
CHICKEN IN MULLED WINE	3
GRILLED VEGETABLES with herb and lemon yogurt dip	3
CHORIZO, cherry tomato and zucchini skewer	3
PIZZA STYLE PITA BREAD with spinach, onion and oka	3
MINI CAKE WITH OLIVES AND CHORIZO	3
CHIVE CHEDDAR SCONES	3
MUSHROOM STUFFED with parsley, parmesan crumble	3
MINI CANNELÉ WITH CHORIZO AND EMMENTHAL	3
SMALL SHALLOT CAKE	3
VEGAN CHILI TACO	3
SOURDOUGH FOCACCIA, basil pesto, cherry tomatoes and marinated artichokes	3
ARANCINI MOZZZARELLA, marinara sauce	4
MIGNERON AND WALNUT PASTRY	4
GOAT CHEESE AND PROSCIUTTO FILO PASTRY	4
PORTOBELLO TEMPURA and red curry mayonnaise	4
SLICE OF FILET MIGNON, tomato and basil on crouton bread	4
ACCRAS WITH BASIL	4
TERIYAKI-MAPLE SHRIMP	4
CAJUN SHRIMP	4

Desserts			
Chocolate coated lychees	3	Variety of truffles	4
Grilled pineapple on bamboostrawberry coulis	3	Strawberry tartlet (in season)	4
Small puff pastry stuffed with coffee pastry cream	n 3	Chocolate tartlet	4
Maple Tartlet	3	Lemon curd square	4
Fruit skewer, pineapple, strawberry, grape	3	Chocolate and hazelnut brownies	4
Pistachio financier	7	Triple choco cake	5
Chocolate and sea buckthorn puff pastry	4	Blueberry cheesecake bite	5