

Celine PRIVATE CHEF

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EXAMPLE FAMILY STYLE DINNER

FROM 90€ PP

(SERVICE EXTRA)

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SEAFOOD PLATTERS

ASPARAGUS WRAPPED IN BAYONNE HAM WITH POACHED EGG AND
HOLLANDAISE

THAI BEEF SALAD

HOME CURED SALMON WITH FENNEL PICKLES

CHARCUTERIE & HOMEMADE PATÉS WITH ONION JAM AND PICKLES

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SALT BAKED FISH WITH CONFIT TOMATOES AND POMMES ANNA

RABBIT WITH CREAM MUSTARD SAUCE WITH DAUPHINOISE
POTATOES

ROAST PORK WITH PRUNES & WHITE WINE WITH BOULANGERE
POTATOES

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COMPOTE & VANILLA MARSCAPONE

PEAR TARTE TATIN & HONEY ICE CREAM

VANILLA TARTE FLAN PATISSIER & MARINATED STRWBERRIES

HOMEMADE BAKEWELL TART

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EXAMPLE FAMILY STYLE DINNER



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EXAMPLE PLATED DINNER

FROM 110€ PP

(SERVICE EXTRA)

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SCALLOPS WITH CHORIZO AND CITRUS EMULSION

TRUFFLE HOMEMADE TAGLIATELLE

PRAWN RAVIOLI WITH A BISQUE SAUCE

ROASTED BEETROOT & GOATS CHEESE MOUSSE

°°°

DUCK BREAST WITH PEAR STAR ANISE AND A PINEAU SAUCE

COD WITH A PEA AND MINT VELOUTÉ WITH FENNEL AND ATLANTIC
CAVIAR

BEEF WELLINGTON

SEAFOOD RAGU

°°°

CHEESE PLATTERS WITH HOMEMADE PICCALILLI

°°°

TIRAMISU

CHOCOLATE MOUSSE WITH GINGER BISCUITS

MINI PAVLOVAS

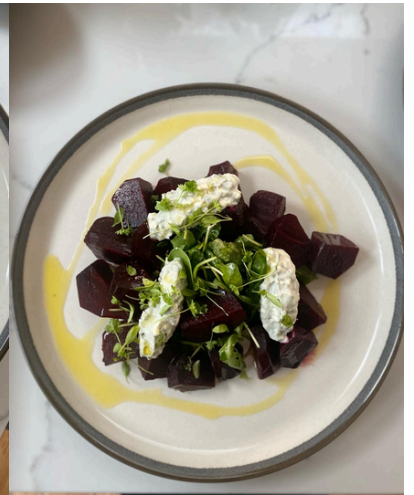
LEMON POSSET

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EXAMPLE PLATED DINNER



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EXAMPLE SPECIAL OCCASION DINNER

FROM 150€ PP

(SERVICE EXTRA)

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LOBSTER RAVIOLI

HOMEMADE GRAVLAX WITH PICKLES AND CAVIAR

...

TRIO OF FOIE GRAS

BOUDIN BLANC AND MORELL MUSHROOM SAUCE

...

BEEF WELLINGTON

LOBSTER

...

CHEESE COURSE

...

RUM ROASTED PINEAPPLE CARPACCIO WITH RUM CARAMEL AND VANILLA CREAM

CHOCOLATE SOUFFLÉ WITH WHITE CHOCOLATE SAUCE

INDIVIDUAL CROQUEMBOUCHE WITH SPARKLERS

...

IRISH COFFEE

OR

AFFROGATO

WITH PETIT FOURS

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EXAMPLE SPECIAL OCCASION DINNER



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EXAMPLE COCKTAIL CANAPES

FROM 25€ PP

(SERVICE EXTRA)

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SAVOURY

VODKA MARINATED SALMON GRAVLAX

KING PRAWNS WITH SALSA

AVOCADO MOUSSE WITH A SPRING ONION FOAM (VE)

FRENCH STYLE ASIAN DUCK PANCAKES

FOIE GRAS GANACHE WITH MANGO SALSA

TARTINE OF ROASTED AUBERGINE AND SPICY CHICK PEA (VE)

LOCAL CHARCUTERIE WITH NIÇOISE OLIVES

STUFFED TOMATOES (VE)

SKEWERS OF CERVICHE

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COCKTAIL CANAPES

from 25€ pp
(service extra)

° ° °

RAZ EL HANOUT CHICKEN SKEWERS

SHRIMP SKEWERS

CHORIZO AND POTATO SKEWERS

BAYONNE HAM WITH PRUNES

SHRIMP NEMS

QUAIL EGG AND VINE SALT (V)

RATATOUILLE TARTLET (V)

OLIVES AND FETA PESTO CAKE (V)

HERB AND GOAT CHEESE ROLLS (V)

WATERMELON FETA AND MINT SKEWERS (V)

MOZARELLA SKEWER WITH TOMATOES AND BASIL (V)

STUFFED MUSHROOMS (V)

PESTO PALMIERS (V)

ZUCCHINI BALLS (V)

VEGETABLES MUFFINS (V)

PISSALDIERE (V)

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EXAMPLE COCKTAIL CANAPES



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EXAMPLE NIBBLES MENU

