

Theme buffet April 2012

Provence



Salade Provençale
Spinach, bibb lettuce, olives, capers, mushrooms and red onion
with tarragon-dressing
Paté à la maison
Salade composée
Zucchini, mushrooms, mesclun, boiled eggs, tuna,
tomatoes, feta cheese with anchovis dressing
Salade Camarguaise
Red rice salad with bell pepper, basil and small shrimp
Primeurs braises
Marinated spring vegetables with pan-seared merguez sausage and parsley pistou
Bacon-wrapped apricots
Chicken breast on cold ratatouille
Marinated salmon with Noilly Prat cream
Sea bass filet in olive-laurel broth
Côte du boeuf with tapenade

Soupe au pistou
Provençal vegetable soup with basil

Rabbit in mustard sauce with risolée potatoes
and tian de courgettes
Rouget filet with potato-fennel-bouillabaisse
Chicken médaillons in red wine-olive-fig-ragout
with potatoes au gratin
Lamb ragout with rosemary and artichokes
Oven vegetables with goat cheese
Rice pilaf

Lavender zabaglione
Tarte au citron
Crêpes with honey-figs
Crème Caramel with orange-almond-salad
Fruit salad with pistachios
Chocolate mousse with Banyuls
French cheese selection

p. p. 24,90 EUR