

Among the 3 menus offered, you can choose 1 starter, 1 main course and 1 dessert (the same for all guests).

This unique menu will be concocted on site by the Chef.

The prices shown include all charges (taxes and management fees by Keys&Fly).

A non-refundable deposit of 17% will be required to book the service.

MENU AT 51€

MENU AT 58€

MENU AT 78€

EXTRAS & CONDITIONS

CHEF'S REFERENCES

MENU AT 51€

FROM 8 PEOPLE
(48€ from 20 people)



ENTRIES

Eggplant millefeuille and grilled tomatoes with mozzarella and basil.
Arugula and grilled salmon salad, citrus vinaigrette.
Shortbread tarts with parmesan and Provençal vegetables and mesclun salad.
Fresh vegetable salad, beetroot vinaigrette.
Grilled peppers, stuffed with cherry tomatoes and mozzarella and fresh pesto.
Zucchini quiche, ricotta and arugula salad.

MAIN COURSES

Roasted guinea fowl with Madagascar vanilla flavor, sweet potato cakes.
Guinea fowl supreme, crushed ground potatoes with wasabi, ginger sauce.
Chicken fricassee with roasted potato and bacon.
Sea bream fillet, redfish, lemon butter, green vegetables.
Pork tenderloin with green peppercorn and steamed potato sauce.
Sesame teriyaki salmon, pan-fried zucchini.

DESSERTS

Mini brownies, vanilla ice cream, red fruit coulis.
Red fruit crumble.
Tiramisu with red fruits or classic.
Red fruit tartlets and lemon curd.
Panna cotta with almond milk, in a glass and red fruits.



MENU AT 58€

FROM 8 PEOPLE
(54€ from 20 people)



ENTRIES

Salmon tartare on a bed of lamb's lettuce.
Poached cod fillet, cherry tomato salad and aioli.
Carpaccio of heirloom tomatoes and mozzarella burrata.
Risotto de Fregola Sarda (small round pasta from Sardinia) with saffron,
Scallops and lobster bisque (+4€)
Pan-fried prawns with passion fruit, julienned crunchy vegetables.

MAIN COURSES

Sea bass fillet, mini ratatouille and fresh basil butter from the garden.
Duck breast, olive sauce and parmesan polenta.
Sea bream fillet with olives, cherry tomatoes and herb sauce vierge.
Rolled lamb shoulder, roasted with seasonal vegetables.
Cod fillet in eggplant dress, pepper coulis.
Cod fillet with wild rice, pepper fondue, cherry tomatoes, lime, pine nuts, spring onion

DESSERTS

Warm pecan pie and vanilla ice cream.
Cheesecake, lemon, raspberry or white chocolate.
Lemon tart, speculoos crust, red fruits.
Chocolate biscuit, red fruit jelly and pistachio mousse (min 10 people)



MENU AT 78€

FROM 8 PEOPLE
(75€ from 20 people)



ENTRIES

Pan-fried scallops, guacamole and mango, herb salad.
Foie gras terrine and homemade fig jam. (min 8 people).
Lobster salad, with oranges and grapefruits. (+12€)
Mozzarella burrata, lobster and iced bisque. (+8€)
Scallop and mango carpaccio, green apple pearls. (Depending on market)
Prawn salad with broad beans, candied tomatoes, olives, and fresh herb salad.
Sea bass tartare with grapefruit, fennel fondue with lime.

MAIN COURSES

Navarin de homard. (+15€)
Scallops seared with lime, creamy carrot purée.
Roasted rack of lamb with rosemary jus and vegetable tians. (+11€)
Fillet of St Pierre, coconut cream and curry, mixed vegetables.
Roasted monkfish medallion with bacon with candied tomatoes and pesto. (+9€)
Pan-fried beef fillet in juice and potato gratin with truffles. (+10 €) or cream gratin without extra charge.
Free-range duck breast, shallot sauce, mashed potatoes.
Lobster tail or grilled lobster, roasted mango, mango marinade oil (+15€)
Pan-fried scallops, lemon beurre blanc, saffron rice.

DESSERTS

Fruit salad, champagne sabayon or mojito sabayon.
Key lime: Lime mousse and red fruits.
Red fruit tartlet, pastry base, praline mascarpone, vanilla whipped cream and decoration with red fruits.
Saint Honoré revisited: sweet pastry with lemon and garnished choux and whipped cream.
Red fruit delight (plain biscuit, red fruit mousse, raspberry mousse, red fruit mirror)
Chocolate and red fruit fondant tart.



EXTRAS

MINIMUM 8 PEOPLE



Appetizers

11€ per person (for 5 pieces, 2€ for an additional piece)

3 Cheeses

Supplement of 11€ per person.

Brillat Savarin with truffle

15€ per person.

Individual rolls

4€ per person.

Plate rental

4€ per person (3 plates)

Cakes made to order

€9 per person (€5 if no dessert menu)

CONDITIONS



For meals for less than 8 people, a supplement per person will be requested to cover the Chef's expenses for his working day:

From 1 to 2 people: a package of €384 with the choice of menu at €51

From 3 to 4 people: an additional €48 per person on the chosen menu

5 people: an extra charge of €96 on the total

6 people: an extra charge of 72€ on the total

7 people: an extra €48 on the total

Wine is not included in the menus.

For all meals, a minimum travel fee of €24 is required.

Exemples: Cannes, Antibes, Biot: 36€ / St-Tropez: 144€ / Callas: 60€ / Nice: 48€ / Monaco: 108€

CHEF'S REFERENCES



Some of the customers for whom the Chef has had the pleasure of cooking:



- Mr. and Mrs. Lanvin
- Mr. and Mrs. Victor Pastor (Monaco)
- M. Arkmadov, Gasprom (Russia)
- M. Gary Lisota, CEO Amsec (USA)
- M. Sanishi Tamura, CEO Sosei (Living)
- Lady Nancy Chopard (for 7 years)
- M. et Mme Will Smith
- Ms. Cindy Lauper
- M. David Ginola
- Georgina Rylance
- M. Roland Magdane

When Chef Emmanuel was Private Chef to Mr. Georges Meyer, President of Galeries Lafayette in Paris, he cooked for:

Mr. Edgar Faure, Mr. Bleustein Blanchet, Mr. Pierre Berger, Ms. Sonia Rykiel, Ms. Claude Sarraute, Mr. Jacques Calvet, Mr. Descours and Mr. Bernard Attali.

