

Please choose 1 menu with 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.
- Eggplant parmigiana, tomato coulis.

MAIN COURSES

- Roasted guinea fowl with Madagascar vanilla flavor, sweet potato cakes.
- Guinea fowl supreme, mashed potato 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.
- Fregola sarda pancetta and seafood.

DESSERTS

- Mini brownies, vanilla ice cream, red fruit coulis.
- 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.
- Cream of ice cream and heirloom tomatoes, mozzarella and cured ham.
- Carpaccio of heirloom tomatoes and mozzarella burrata.
- Cucumber coulis, prawns poached with lime.
- 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 onions.
- Sea bream fillet, cream of corn, peas and bacon.
- Duck breast, honey and soy juice and sweet potato flan.
- Pork tenderloin with onions in chutney, potatoes mashed in olive oil and roasted in the oven.

DESSERTS

- Warm pecan pie and vanilla ice cream.
- Fruit salad with orange sabayon.
- Cheesecake, lemon, raspberry or white chocolate.
- Creamy lime tart, speculoos crumble, 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 fig jam. (min 10 people).
- Lobster salad, with oranges and grapefruits. (+10€)
- Mozzarella burrata, lobster and iced bisque. (+6€)
- Scallop and mango carpaccio, green apple pearls. (Depending on market)
- Prawn salad with broad beans, candied tomatoes, olives, and fresh herb salad.
- Tuna tartare, soy, citrus, and avocado.

MAIN COURSES

- Lobster navarin. (+12€)
- Roasted rack of lamb with rosemary jus and vegetable tians. (+9€)
- Fillet of St Pierre, coconut cream and curry, mixed vegetables.
- Roasted monkfish medallion with bacon with candied tomatoes and pesto. (+7€)
- Pan-fried beef fillet with sauce and potato gratin with truffles (+€8) or cream gratin at no extra charge.
- Free-range duck breast, shallot sauce, mashed potatoes.
- Grilled lobster tail, roasted mango, mango marinade oil (+12€ half lobster or +20€ whole lobster).
- Pan-fried scallops, lemon beurre blanc, wild rice.

DESSERTS

- Key lime: Lime mousse and red fruits.
- Pistachio and white chocolate cheesecake.
- Saint Honoré revisited: sweet pastry with lemon and filled choux and whipped cream.
- Red fruit delight (plain biscuit, red fruit mousse, made of raspberry, red fruit mirror).
- Whipped chocolate ganache and red fruit tart.



EXTRAS

MINIMUM 8 PEOPLE



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- Appetizer appetizer: 9€ per person for 5 pieces, 1.7€ for an additional piece
 - 3 Cheeses: Supplement of 9€ per person.
 - Brillat savarin with truffle: €12 per person.
 - Individual rolls: €3 per person.
 - Plate rental: €3 per person (3 plates).
 - Cakes on order: €7 per person (€4 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 €20 is required.

Examples: Cannes, Antibes, Biot: 30€ / St-Tropez: 120€ / Callas: 50€ / Nice: 40€ / Monaco: 90€

Dinner starts no later than 8:30 pm, if you wish to eat after 8:30 pm an extra charge of 80 € will be required.



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)
- Mr. Arkmadov, Gasprom, Russia
- Mr. Gary Lisota, CEO Amsec (USA)
- Mr. Sanishi Tamura, CEO Sosei (Japan)
- Lady Nancy Chopard (for 7 years)
- Mr. and Mrs. Will Smith
- Ms. Cindy Lauper
- Mr. David Ginola
- Ms. Georgina Rylance
- Mr. 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.

