



ANNETTE SAMPLE MENU

Organic Deviled Eggs

or

Green Bean Salad, Brown Mushrooms, Hazelnuts

or

Marinated Sea Bream, Citrus & Timut Pepper

Autumn vegetables in a cast-iron pot, lovage-infused sauce

or

Roasted Cod, Paimpol Beans & Chanterelle Mushrooms with Parsley

or

Roasted Chicken Supreme with its Jus, Mashed Potatoes

Venezuelan Chocolate Mousse “Nicolas Berger”

or

Crème brûlée with Madagascar vanilla bean

or

The famous chocolate éclair from “Hugo & Victor”

To ensure the smooth running of the service, we invite you to pre-select only one dish per category (starter, main course and dessert) for all guests, and to inform us at the latest 48 hours before the date of the event.

