



## CLASSIC CONFERENCE MENU SPRING - SUMMER 2020

*Included in full/half day rate.*

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

*Any change within 24h of the event is subject to an extra charge.*

*Please inform us of any allergy or dietary requirement so we may assist you.*

### STARTER

Organic Egg, Artichoke Mousseline, Speck Ham

Or

Lacquered Mackerel Fillet, Peanuts & Sauce Vierge

Or

Crispy Asparagus, Tomato Rougail, Brousse du Rove Goat Cheese

### MAIN COURSE

Roasted Meagre, Risoni Pasta Paëlla, Chorizo Emulsion Sauce

Or

Duck Breast Roasted with Thyme, Vegetable Tian

Or

Bigorre Black Pork Confit Breast, Zucchini

### DESSERT

Pineapple Rice Pudding, Mango Sorbet

Or

Strawberry Tiramisu

Or

Caramel Pudding, Pine Nuts & Milk Chocolate



## PRESTIGE CONFERENCE MENU SPRING - SUMMER 2020

*Included in full/half day rate.*

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*Please choose one starter, one main course and one dessert for all participants.*

*Any change within 24h of the event is subject to an extra charge.*

*Please inform us of any allergy or dietary requirement so we may assist you.*

### STARTER

Beef Carpaccio, Asparagus Condiments

Or

Caprese Salad with Burrata

### MAIN COURSE

Pan-fried Monkfish, Conchiglioni stuffed with Mediterranean Vegetables & Pistou

Or

Loin of Basque Country Pork, Zucchini

### DESSERT

Crème Brulée, Pear, Butterscotch Sauce

Or

Raspberry Feuilleté

*Château Lafoux (1 bottle for 3 participants), Coteaux Varois in Provence (Red, White, Rosé), Organic Agriculture, Water & Coffee included*



## PORTALIS MENU SPRING - SUMMER 2020

45€ per person

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

*Any change within 24h of the event is subject to an extra charge.*

*Please inform us of any allergy or dietary requirement so we may assist you.*

### STARTER

Organic Egg, Artichoke Mousseline, Speck Ham

Or

Lacquered Mackerel Fillet, Peanuts & Sauce Vierge

### MAIN COURSE

Roasted Meagre, Risoni Pasta Paëlla, Chorizo Emulsion Sauce

Or

Duck Breast Roasted with Thyme, Vegetable Tian

### DESSERT

Strawberry Tiramisu

Or

Caramel Pudding, Pine Nuts & Milk Chocolate



## CEZANNE MENU SPRING - SUMMER 2020

65€ per person

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

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*Please inform us of any allergy or dietary requirement so we may assist you.*

### STARTER

Beef Carpaccio, Asparagus Condiments

Or

Caprese Salad with Burrata

### MAIN COURSE

Pan-fried Monkfish, Conchiglioni stuffed with Mediterranean Vegetables & Pistou

Or

Loin of Basque Country Pork, Zucchini

### DESSERT

Crème Brulée, Pear, Butterscotch Sauce

Or

Raspberry Feuilleté



## VASARELY MENU SPRING - SUMMER 2020

85€ per person

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

*Any change within 24h of the event is subject to an extra charge.*

*Please inform us of any allergy or dietary requirement so we may assist you.*

### APPETIZER

#### STARTER

Roasted Prawns, Eggplant Caponata & Zucchini Flower Fritters

Or

Foie Gras Terrine, Red Berry Shortbread

#### MAIN COURSE

Sea Bream Fillet, Rockfish Soup, Mashed Potatoes, Rouille Sauce

Or

Cushion of Veal, Mushroom Stuffed Artichokes, Fondant Potatoes

#### CHEESE

Mature Cheese Selection from Mr. Lemarié

#### DESSERT

Vanilla & Hazelnut Profiteroles

Or

Strawberry Soup, Thyme flavoured Ice-Cream

*Sweet Petits-Fours included, Wine à la Carte*



## DÉCOUVERTE MENU SPRING - SUMMER 2020

120€ per person

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

*Any change within 24h of the event is subject to an extra charge.*

*Please inform us of any allergy or dietary requirement so we may assist you.*

### APPETIZER

Roasted Prawns, Eggplant Caponata & Zucchini Flower Fritters

### STARTER

Foie Gras Terrine, Red Berry Shortbread

### MAIN COURSE

Sea Bream Fillet, Rockfish Soup, Mashed Potatoes, Rouille Sauce  
And  
Cushion of Veal, Mushroom Stuffed Artichokes, Fondant Potatoes

### CHEESE

Brousse du Rove Goat Cheese, Tomato & Basil

### DESSERT

Strawberry Soup, Thyme flavoured Ice-Cream

*Sweet Petits-Fours included, Wine à la Carte*



## CHILDREN'S MENU

24€ per person

*The menu must be set in advance of the event.*

*Please choose one starter, one main course and one dessert for all participants.*

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### STARTER

Tomatoes and Mozzarella

Or

Smoked Salmon

Or

Cold Cuts

### MAIN COURSE

Fish of the Day with Pasta, Vegetables or Fries

Or

Chicken Breast with Pasta, Vegetables or Fries

### DESSERT

Ice-Cream

Or

Seasonal Fruit



## COCKTAILS

### SPRING - SUMMER 2020

10 items formula - 56,50€ per person  
- 20 people minimum -

### SAVOURY CANAPES x 1

Crispy Prawns, Cream of Carapace

Beef and Comté Mini Burger

Foie Gras, Red Fruit Shortbread

Gazpacho, Zucchini Flower Fritter

Asparagus Risotto

Salmon and Avocado Maki, Coriander leaves

Bigorre Pork Belly with Lavender Honey

Organic Egg With Artichoke

### SWEET CANAPES x 1

Chocolate Blackberry Lavender

Calisson Cream

### LE PIGNONNET COCKTAIL

Champagne (1 bottle for 6 participants)

Red, white & rosé wine (1 bottle for 3 participants)

Fruit Juice, Water





## COCKTAILS

### SPRING - SUMMER 2020

20 items formula - 85€ per person  
- 20 people minimum -

### SAVOURY CANAPES x 2

Crispy Prawns, Cream of Carapace

Beef and Comté Mini Burger

Foie Gras, Red Fruit Shortbread

Gazpacho, Zucchini Flower Fritter

Asparagus Risotto

Salmon and Avocado Maki, Coriander leaves

Bigorre Pork Belly with Lavender Honey

Organic Egg With Artichoke

### SWEET CANAPES x 1

Chocolate Blackberry Lavender

Calisson Cream

Apricot Rosemary Praline

Red Fruit Charlotte

### LE PIGONNET COCKTAIL

Champagne (1 bottle for 6 participants)

Red, white & rosé wine (1 bottle for 3 participants)

Fruit Juice, Water



## BEVERAGES

### PRESTIGE APERITIF PACKAGE

20€ per person

3 canapés per person, assortment of Provençal olives & savoury bites  
Duval-Leroy or Besserat de Bellefontaine Champagne (1 bottle for 6 participants)  
Fruit Juice & Water

### PACKAGES FOR YOUR MEALS

#### PROVENCE TERROIR WINE

18€ per person

Red, White & Rosé Coteaux Varois in Provence  
Château Lafoux Organic Agriculture  
(1 bottle for 3 participants)  
Water & Coffee included

#### CASSIS-BANDOL, PROVENCE TERROIR WINE

22€ per person

AOC Cassis, Organic Agriculture, Domaine La Donna Tiganna (White)  
AOC Bandol, Organic Agriculture, Domaine Dupuy de Lôme (Red)  
AOC Coteaux Varois in Provence, Château Lafoux (Rosé)  
(1 bottle for 3 participants)  
Water & Coffee included

#### GRAND BOURGOGNE TERROIR WINE

35€ per person

AOC Chablis, Domaine Louis Jadot (White),  
AOC Gevrey Chambertin, Domaine Louis Jadot (Red)  
AOC Coteaux Varois in Provence, Château Lafoux (Rosé)  
(1 bottle for 3 participants)  
Water & Coffee included