



*Table D'Azur*  
*Traiteur événementiel*  
*Chef à Domicile*

*We organize your barbecue, forget the traditional merguez and others here we are talking about rib of beef, rack of veal, pork lomo.  
Whole pieces cooked and cut in front of you.*

*We bring all the necessary equipment for the successful realization of your barbecue.  
Our staff is experienced and at your disposal throughout your service.*

### **Barbecue L'authentique**

#### **At the grill**

Pieces of whole meat cooked and sliced in front of you (choice of 3 pieces)

Sirloin steak with Cajun spices  
Honey pork ribs  
Creole spiced chicken drumsticks

Chicken and prawns skewer  
Pineapple Chicken Skewer  
Beef and vegetable kebab

sea Bream  
Salmon

#### **The accompaniments**

Served as a plate warmer where each guest serves as they wish (3 to choose from)

Sauteed potatoes with parsley  
Paella Style Rice  
Sautéed vegetables from Provence  
Tomato salad with shallots and parsley  
Tabbouleh with vegetables of the sun

#### **The sauces**

Béarnaise, tartare, barbecue, pepper

#### **Dessert**

Strawberry tartare with panacotta allspice, canistel crumble  
Coconut passion dessert strudel biscuit  
Caramelized praline chocolate mousse cookie  
Creamy lime strawberry heart cookie

**39€ per person**

[book your barbecue here](#)

# Barbecue the Delight

## *At the grill*

Pieces of whole meat cooked and sliced in front of you  
(choice of 3 pieces)

Whole beef rib, us style  
1/2 grilled lobster  
Rack of veal  
Boneless shoulder of lamb with herbs  
Lomo of pork with Espelette  
Duck breast

Royal sea bream  
sea bass  
Shark steak

## *The accompaniments*

Served as a plate warmer where each guest serves as they wish  
(3 to choose from)

Vegetable tian  
Mashed potato with truffle  
Thai salad with soy and mango  
Roman salad like a Caesar  
Baked potato cream with herbs

## *The sauces*

Béarnaise, tartare, barbecue, pepper

## *Dessert*

Strawberry tartare with panacotta allspice, canistel crumble  
Coconut passion dessert strudel biscuit  
Caramelized praline chocolate mousse cookie  
Creamy lime strawberry heart cookie

**65 € per person**

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