



Table D'Azur
Traiteur événementiel
Chef à Domicile

I develop a creative and tasty cuisine far from books and predefined recipes, I am inspired by my travels and encounters over time and the products of the moment. You offer a culinary journey, a different and daring cuisine subtly combining flavors here is my cuisine.

Cocktail dînatoire

39€ per person

[book your barbecue here](#)

Cold aperitifs

Pistachio mullet tapenade toast
Quail egg chorizo toast
Lemon and chive scallop carpaccio
Gravelax salmon passion sesame

The verrines (2 of your choice)

Sweet potato scallops coconut
Pannacota goat olive pine nut
Grapefruit hummus lobster
Zucchini tartare and raw ham

The salads

Lobster salad, mango and dried duck
breast
Chicken Caesar salad

Workshops (2 to choose from)

Seafood plancha with parsley
Pan-fried foie gras escalope
Gravelax salmon cut
Iberian charcuterie cut (shoulder)

Hot aperitifs

Meat cake with herbs
Beef curry samoussa
Veal skewer with sage

Dishes with a fork (2 to choose from)

The dishes with a fork are served in individual wooden boxes.

Minced Beef, mashed potatoes with truffle
Pulled duck gratin dauphinois
Sea bream crunchy vegetables bouillabaisse juice
Ratatouille salmon steak

Sweet pieces

Pannacota red vanilla fruit
Pistachio chocolate profiterole
Creamy chocolate verrine
Caramel nut tart