

# menu l'étoile

(between 15-30 people)

## MENU

Mojito

Tapenade (black olive spread)

-

Tomatoes and Mozzarella

Barbajuans (Monaco specialty, mashed chard  
and ham fritter)

Melon & Prosciutto

roasted veggies

-

Beef Fillet with sauce and fries

or

Sea Bass Fillets

served with rice and vegetables

or

Truffle & Parmesan Risotto

-

Thin crust apple pie

with caramel and salted butter sauce

## DRINKS

Domaine Estello

Côtes de Provence AOP Bio  
red wine

Gris Blanc

IGP Pays d'Oc Gérard Bertrand  
rosé

Cité de Carcassonne

Chardonnay Gérard Bertrand  
white wine

(Choice of 1 bottle for 3 people)

Mineral water (75cl) or Sparkling

Coffee

Tarif : **85€/pers** tax included

*Any change to the final amount of guests will need to be communicated to our staff at least 48 hours prior to the event. Otherwise, the client will be billed for the initial amount.*

# menu

## la petite étoile

(between 15-30 people)

### MENU

Mojito on arrival

Tapenade (black olives spread)

-

Houmous, Tzatziki, Eggplant caviar and  
homemade pita bread

Salmon Ceviche

Our daily fritters special

-

Our daily meat

or

fish special

or

Risotto

or

Pasta of the day

-

Thin crust apple pie

with caramel and salted butter sauce

### DRINKS

Domaine Estello

Côtes de Provence AOP Bio  
red wine

Gris Blanc

IGP Pays d'Oc Gérard Bertrand  
rosé

Cité de Carcassonne

Chardonnay Gérard Bertrand  
white wine

(Choice of 1 bottle for 3 people)

Mineral water (75cl) or Sparkling

Coffee

Tarif : **69€/pers** tax included

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# menu

# la belle étoile

(between 15-30 people)

## COCKTAIL

Mojito Royal (topped with champagne instead of soda water) or Champagne flute  
With our 'Tartinade' (assortment of spreads tzatziki, hummus, eggplant caviar and homemade pita bread)  
with an assortment of our fritters specials

## STARTERS

Chicken, beef and prawn thai salad  
or  
Burrata with Parma Ham (30 months)

## MAINS

Sea Bass Fillet, artichoke risotto and crab  
or  
Beef Fillet, foie gras, mushrooms and a truffled purée  
or  
Red tofu curry and vegetables with rice

## DESSERTS

Thin crust apple pie with caramel and salted butter sauce  
or  
Red fruit macaron-style tart

## DRINKS

Red Wine : Château Haut Logat - Haut Médoc AOC cru Bourgeois  
Rosé : Source of Joy - Coteaux de Languedoc Gérard Bertrand  
White Wine : Domaine de l'Aigle - AOP Limoux BIO - Chardonnay Gérard Bertrand  
(Choice of 1 bottle for 3 people)

Mineral water (75cl) or Sparkling  
Coffee

Tarif : **150€/pers** tax included

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# Large groups menu

## MENU

Mojito

Tapenade (black olive spread)

-

Eggplant caviar, tzatziki,  
hummus, homemade pita bread

Pick & crock

(raw veggie sticks with a creamy, lemon dressing)

Chicken spring rolls

-

Tomato & mozzarella

Barbajuans

(Monaco specialty, mashed chard and ham fritter)

Melon & prosciutto, roasted veggies

-

Roasted chicken, potato purée

or

Salmon with a white butter  
and basil dressing, zucchini gratin

-

Tati Danièle (our famous wet chocolate cake),  
fresh fruit platter

(from 30 people +)

## DRINKS

Domaine Estello

Côtes de Provence AOP Bio  
red wine

Gris Blanc

IGP Pays d'Oc Gérard Bertrand  
rosé

Cité de Carcassonne

Chardonnay Gérard Bertrand  
white wine

(Choice of 1 bottle for 3 people)

Mineral water (75cl) or Sparkling

Coffee

Tarif : **90€/pers** tax included

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# cocktail party

(between 15-30 people)

## MENU

Moza Sticks

Chicken spring rolls

Prawn fritters

Pissaladière

(local specialty - oven-baked tart made of roasted onions, anchovies and olives)

Cured Ham plate

Barbajuans

(Monaco specialty, mashed chard and ham fritter)

Pick and Croq

(Raw veggies with a lemon and cream dressing)

## DRINKS

Domaine Estello

Côtes de Provence AOP Bio  
red wine

Gris Blanc

IGP Pays d'Oc Gérard Bertrand  
rosé

Cité de Carcassonne

Chardonnay Gérard Bertrand  
white wine

(Choice of 1 bottle for 3 people)

Mineral water (75cl) or Sparkling

Coffee

Tarif : **60€/pers** tax included

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**LA NOTE ★ BLEUE**