

# menu l'étoile

(between 15-30 people)

## MENU

Mojito

Tapenade (black olive spread)

-

Houmous, tzatziki & Pita bread

-

Crunchy goat cheese: goat-cheese baked filo-pastry, Parma ham, tomatoes, button mushrooms, honey, pinenuts, mescun salad

-

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, Guacamole  
and 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

*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 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  
Pear and chestnut cheese cake

## 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

*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.*

# Large groups menu

## MENU

Mojito  
Tapenade (black olive spread)  
-  
houmous, Tzatziki,  
Pita bread  
Daily accras  
Chicken spring rolls  
-  
Crunchy goat cheese: goat-cheese baked  
filo-pastry, Parma ham, tomatoes, button  
mushrooms, honey, pinenuts, mescun  
salad  
-  
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

*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.*

# Cocktail Finger Food

## MENU

Black Olive spread

Typical grilled onion & anchovies tart

Guacamole & tortillas

Tzatziki & Pita bread

Cured Meat platter

Mozzarella sticks

Chicken Spring Rolls

Prawn Fritters

Crunchy goat cheese: goat-cheese baked filo-pastry, Parma ham, tomatoes, Button mushrooms, honey, pinenuts, mesclun salad

Moist Chocolate Cake & Fresh Fruits

Price : **90€ per person** tax included

*In case of a cancellation, a 15% deposit will be retained by La Note Bleue as cancellation fee. Any decrease in party numbers needs to be communicated to us at least 48 hours prior to the event. Otherwise, the total amount due will be based on the initially agreed number of attendees.*

**(from 25 people +)**

## DRINKS

Mojito

Domaine Estello  
Côtes de Provence AOP Bio  
red wine

Gris Blanc  
IGP Pays d'Oc  
Gérard Bertrand  
rosé wine

Cité de Carcassonne Chardonnay  
Gérard Bertrand  
white wine

1 choice of bottle for 2 people

1 beer per person

75cl sparkling or mineral water

1 coffee

# cocktail party

(between 15-30 people)

## MENU

Black Olive spread

Typical grilled onion & anchovies tart

Guacamole & tortillas

Tzatziki & Pita bread

Mozzarella sticks

Chicken Spring Rolls

Daily vegetables accras

Cured Meat platter

## DRINKS

Domaine Estello  
Côtes de Provence AOP Bio  
red wine

Gris Blanc  
IGP Pays d'Oc  
Gérard Bertrand  
rosé wine

Cité de Carcassonne Chardonnay  
Gérard Bertrand  
white wine

(1 choice of bottle for 3 people)

75cl sparkling or mineral water

1 coffee

Price : **60€ per person** tax included

*In case of a cancellation, a 15% deposit will be retained by La Note Bleue as cancellation fee  
Any decrease in party numbers needs to be communicated to us at least 48 hours prior to the event.  
Otherwise, the total amount due will be based on the initially agreed number of attendees.*

**LA NOTE ★ BLEUE**