CATERER

Starters 8 €

Salmon rillettes, candied tomatoes

Terrine with Cantal AOP & dried apricots

Pasta salad with chorizo from Auvergne

Forest lentil salad

Carrot, ginger and coconut soup, a jumble of vegetables

Desserts 8 €

Cheesecake red fruits and speculoos

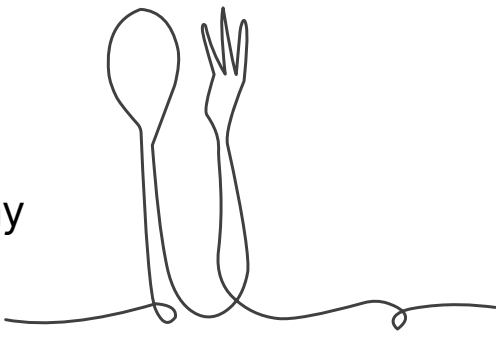
Creamy chocolate-brownies

Pineapple salad, mojito style

Baba au rhum

Caterer “Chez Epicure”
pasteurized jars
without added
preservatives

on site or take away
until 9pm



CATERER

Main courses 14 €

Salmon lasagna, summer vegetables and béchamel with cheese

Cabbage stuffed with pork and country cabbage

Duck parmentier with two purees

Granny-style chicken with mashed potatoes and cheese

Basque chicken and Camargue rice PGI

Tartiflette the Auvergne way

Chili sin carne

Dahl of green lentils with spices and vegetable fricassee

Child dishes 8 €

Beef lasagna, béchamel with cheese

Stir-fried chicken with mashed potatoes and cheese

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