

Verrines & savoury bites

Homemade – fresh & local products – ready to share



Assortiment of verrines and savoury bites from 15 people:

Package Gourmandes: € 18,50 p.p.

Assortiment of verrines, puff pastries and savoury bites:

- Verrine: marinated pearl barley, chicken & sun-dried tomatoes
- Puff pastry: ham & cheese
- Puff pastry: tuna & tomato
- Blini: goat cheese mousse & nuts
- Piece of quiche: bacon and leek tart

Vegetarian selection: € 20 p.p.

Assortiment of verrines, puff pastries and savoury bites:

- Skewer: marinated tomato & mozzarella
- Verrine: grilled vegetables, olive tapenade & basil
- Verrine: Spanish gazpacho
- Puff pastry: goat cheese, thyme & beetroot
- Puff pastry: spinach & feta
- Blini: avocado cream & smoked nuts

Surf & turf: € 24 p.p.

Assortiment of verrines & savoury bites:

- Bite: baklava with caramelized red onions & foie gras
- Verrine: smoked salmon tartare with citrus
- Blini: smoked duck breast, chutney and garnish
- Skewer: shrimps, citrus and curry
- Blini, chicken rilette & garnish

Puff pastry:

- Spinach & feta 15 pieces € 27,50
- Cheese & ham 15 pieces € 23,50
- Tuna & tomato 15 pieces € 27,50
- Goat cheese, thyme & beetroot 15 pieces € 27,50

Canapés:

- 15 toasts, goat cheese mousse, nuts & garnish € 48
- 15 toasts, salmon rilette, capers & garnish € 48
- 15 toasts, smoked duck breast, chutney & garnish € 48
- 15 toasts, avocado cream, smoked nuts & garnish € 48

Aperitif platters ready to share

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1 platter serves 10-12 people

Homemade & Traditional:

Charcuterie 100% homemade: € 90

4 types of charcuterie, homemade rillete, cornichons, small salad and 1 baguette.

Alpine platter:

Local cheese: € 85

Tomme, reblochon, goat cheese, abondance and blue cheese, homemade chutney, 1 baguette, fruits and nuts.

Portes du Soleil:

Mixed cheeses & charcuterie platter € 160

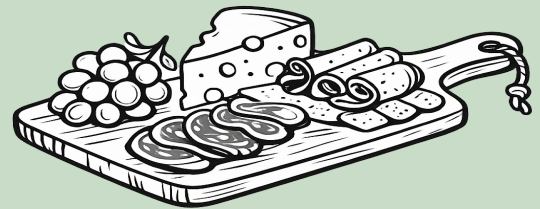
4 local cheeses (tomme, reblochon, goat cheese and abondance)
4 types of homemade charcuterie, homemade rillete, fruits & nuts, cornichons and 1 baguette.

Sunshine and flavours (100%vegetarian):

Méditerranéan platter € 82

Muhammara, hummus, filled dates with cream cheese and fresh herbs.

Marinated feta with citrus, marinated olives, butter with fresh herbs from our garden, sesamsticks and 1 baguette.



Pastry pleasure (pâté en crôte):

Homemade pork pastry served whole € 78 (10-12 slices)

Pastry of pork: +/- 1500 gr, served with green salad, garnish & vinaigrette.
Other fillings available on request.

Smoked specialties:

From our smoker € 120

Marinated and smoked salmon 600 gr,
2 smoked duck breasts, served with toasts, butter, homemade chutney, and smoked almonds.

Journey to Asia: (vegetarian possible)

Asian platter € 93

10 crispy springrolls served hot,
10 steamed dumplings served hot,
10 Asian salads in verrines served with sauce Thai.

Flavours of Orient & France: (vegetarian possible)

A blend of two cultures on one sharing platter € 98

Baklava with caramelized red onions & foie gras, filled dates with goat cheese mousse, green olives with lemon and persil.

Buffet, salads & quiches

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Buffet package from 15 people:

all-round buffet € 26 p.p.

- Homemade pork pastry (pâté en crôte)
- Green salad, tomatoes, cucumber and homemade vinaigrette
- 4 Alpine cheeses (tomme, reblochon, goat cheese and abondance)
- 4 types of homemade charcuterie, homemade rilette, fruit and nuts, cornichons
- Baguettes and butter
- Apple cake

Salads 12-15 people:

Green salad(vegetarian) € 26

Green salad, tomatoes, cucumber and a homemade vinaigrette.

Grilled vegetables and mozzarella (vegetarian) € 48

Marinated and grilled vegetables, homemade dried tomatoes, marinated mozzarella and fresh herbs from our own garden.

Potato salad (vegetarian on demand) € 47,50

Potatoes, cornichons, mayonnaise based dressing, whole grain mustard, bacon, and fresh herbs from our own garden.

Quinoa salad (vegetarian) € 45

Asian inspired quinoa salad served with fresh thinly cut crudités and a Thai dressing.

Shrimp & avocado salad € 55

Stirfried shrimps, homemade dried tomatoes, avocado, dressing and quinoa or rice.

Coleslaw and apple (vegetarian) € 43

Curry coleslaw, served with crudités, fennel seeds, raisins and apple.

Savoury tarts: € 32,50 (Ø 28 cm) or 24 cubes € 55

Goat cheese tart:

Tart with goat cheese, beetroot and spinach.

Quiche Lorraine:

Tart with bacon, onion and cheese.

Quiche leek:

Tart with bacon and leek.

Pies, cakes & ice cream

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Pies and cakes whole: (Ø 28 cm) € 34,50

Also available in cubes or verrines:

prices between € 3,50 & € 5,50 per piece from 15 people

Dark chocolade brownie with nuts and chili

Carrot cake with speculoos and icing

Apple tarte tatin

Red fruit cheesecake with yoghurt

Cherry crumble

Tiramisu with coffee, mascarpone and almonds

Lemon cream tart on Breton shortcrust pastry

1 liter ice cream/sorbet 100% homemade

Strawberry sorbet €13

Vanille ice cream €14,50

Chocolate ice cream €14,50

Mango & passion fruit sorbet €14,50

Vanilla & cookie dough €16

Chocolate chip ice cream €16



We also take special requests for cakes & sorbets.

Tell us what you would like and we would love to make them just for you.

For more information give us a call: +33784939470
or send a e-mail to: dentsgourmandes@gmail.com