

FRENCH COLLECTION

PRIVATE CHEF EXPERIENCE · À LA CARTE

Cold Starters

- House-made foie gras, fig chutney
- Hand-cut beef tartare
- Scallop carpaccio with citrus
- Crab, avocado and apple millefeuille
- House-made country terrine
- Traditional Niçoise salad
- Heirloom tomatoes and burrata

Warm Starters

- Burgundy snails with garlic parsley butter
- Seared scallops, cauliflower purée
- Goat cheese pastry, honey and thyme
- Slow-cooked egg, mushroom cream
- Crispy sweetbreads

Soups & Veloutés

- Lobster bisque
- French onion soup gratinée
- Porcini mushroom velouté
- Roasted squash velouté
- Provençal fish soup

Fish & Seafood

- Crisp-skinned sea bass, confit fennel
- Roast turbot, beurre blanc
- Sole meunière
- Monkfish Armorican-style
- John Dory with Provençal artichokes

- Sea bream with vegetable tian
- Roast lobster, tarragon butter

Meat & Poultry

- Beef fillet Rossini
- Duck breast with orange sauce
- Herb-crusted rack of lamb
- Chicken supreme with morels
- Roast veal fillet
- Roast pigeon
- Grilled ribeye, Béarnaise sauce

Slow-Cooked Classics

- Beef Bourguignon
- Creamy veal blanquette
- Coq au vin
- Spring lamb navarin
- Provençal beef daube
- Traditional pot-au-feu

Provençal Specialities

- Niçoise stuffed vegetables
- Provençal ratatouille
- Pissaladière onion tart
- Marseille-style bouillabaisse
- Provençal aioli with fish and vegetables
- Salt cod brandade

French Desserts

- Modern Paris-Brest
- Lemon meringue tart
- Vanilla millefeuille
- Molten chocolate fondant
- Vanilla crème brûlée
- Caramelised apple Tarte Tatin
- Chocolate profiteroles

Prepared in the client's home using ingredients provided on site. Selected dishes depend on seasonality, market availability and kitchen equipment. Menus can be tailored on request.