



LA CUISINE DE FLORE

MENU WINTER 2018



STARTER

Incredible tart tatin with caramelized chicory
* VG *

Amazing cheese soufflé * VG * only for groups
of 16 people max

Orange soup with exotic flavors and crunchy
pistachio, homemade crackers * VG *



Quinoa salad with winter vegetables, citrus
vinaigrette * VG *

MAIN COURSE

Sliced chicken breast with orange sauce
express, mousseline of vegetables & potatoes

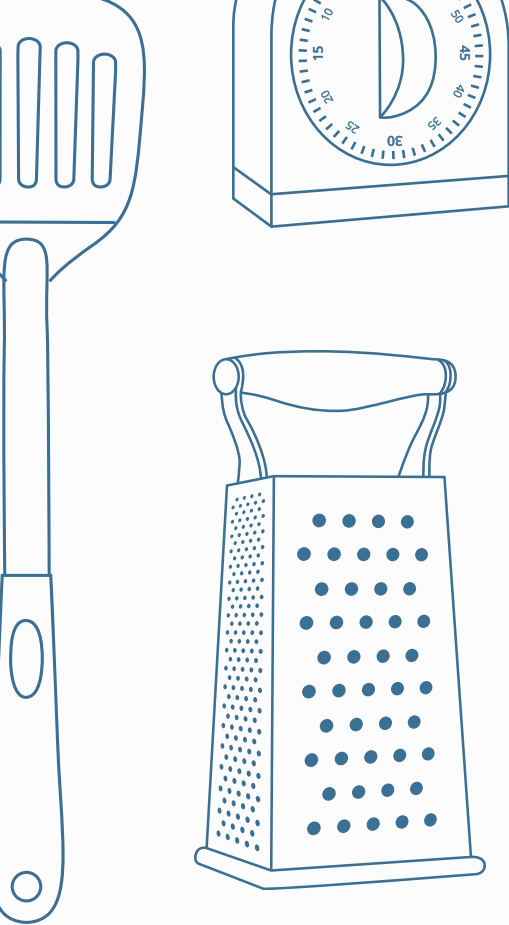


Cod fish with a crust of dried fruits & raisins,
mousseline of vegetables & quinoa

"Boulets à la liégeoise", mashed potatoes:
Belgian recipe of meatballs cooked in a sweet
and sour sauce (with pork meat)



Creamy risotto with fresh herbs, scampi fried
with garlic and curcuma *VG*



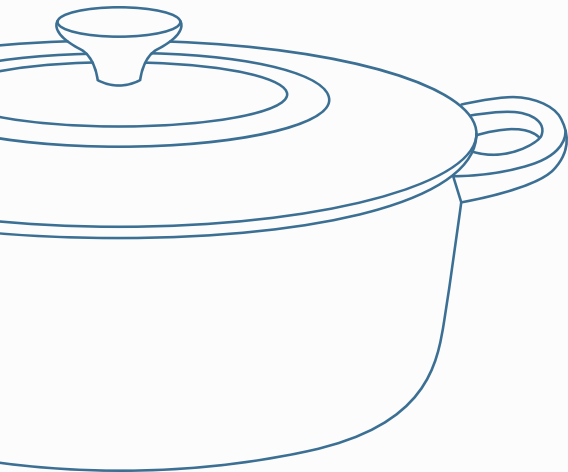
DESSERT

Dark melting chocolate cake with white heart
* VG *

Caramel muffins with ultra-gourmet caramel
sauce * VG *

Panna-cotta & its compote of seasonal fruits
(with gelatin) - only for groups of 16 people
max

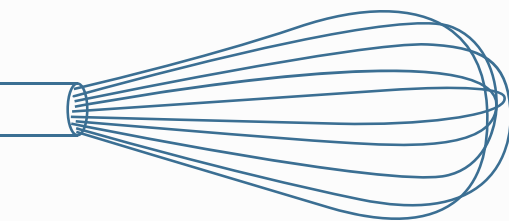
Caramelized pineapple and its scoop of vanilla
ice cream * VG *



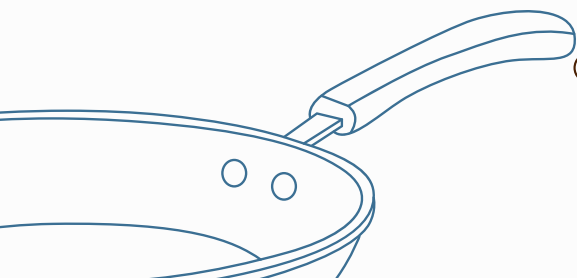
FOR SPECIFIC FOOD DIETS

You have to choose **one recipe per dish** for the whole group.

Vegetarian recipes are indicated by the sign * VG *. The Chef's mise-en-bouche & homemade tapenades are vegetarian.



If there are some people with a specific food diets (gluten-free, lactose, vegetarian, etc.), thanks for noting it in the information sheet, we'll prepare in advance a suitable meal for these persons: you don't have to choose a **vegetarian dish if only some people in the group are**.



Cooking **without alcohol and halal meat**: we can adapt for the entire group, thanks for noting it in the information sheet.