



*Wedding*  
*Menu*

LE JARDIN DU GOUT is a **culinary craftsman** which provides you with a team of professionals offering different types of wedding meals, in order to make this day an unforgettable moment.

Our idea is to **personalize your wedding** by different proposals throughout the day to make it unique.

A **tasting** is offered to you if we have the pleasure to be confirmed for your wedding day, and a technical site visit is scheduled after validation of the quote.

**All our dishes are homemade** and elaborated from **raw and fresh products**.

**Short circuits, seasonal products and organic farming** are privileged in our preparations as well based on meat, fish, fruits or fresh vegetables. A strategy for a greener future!

**Vegan, gluten-free, lactose-free menu are possible**, we answer to any dietary restriction.



Collaborating with us is making sure to exchange with **a company on a human scale, creative, responsive and close to you**, as well as a very strict selection such as local market gardeners and the exclusive selection of French meat.

Forerunners on this subject, for many years, our chef has crisscrossed France in search of products that can enhance his cuisine.

We approached farmers in Ile-de-France to support our region with products purchased near us : salads, herbs, edible flowers, tomatoes, strawberries grown in Chailly-en-Bière 77, potatoes from Thoiry 78, Organic eggs from Marc Chauvin- La Tombe 77 farm, organic dairy products from La Fromentellerie- Pécy 77.

We can provide with 3 kind of proposals for your wedding day:

**Plated meal, Buffet meal, Cocktail dinner ... and without forgetting the children.**

Our chef Sébastien Tasset, after a journey of 17 years in major gourmet restaurants, is always at the forefront of new trends.

He likes to work with local, natural and organic products.

Our team is committed to doing everything possible so that you can welcome your guests with peace of mind.

This document will allow you to discover our proposals. You will already find the prices for each service we offer.

On the following pages, you will find our menus, cocktails and buffets. These are only suggestions that can be adapted to your wishes. Entrust us with your wishes and we will help you make them come true. Garden barbecue party, dishes to share, menu without appetizer, a particular product that you want to include in your reception,... Do not hesitate to let us know what you want so that our Chef can study the feasibility, suggest a possible tailor-made creation, and establish a personalized proposal!

Looking forward to our meeting !

## *Wedding Day*

*Welcome time - cocktail hour - seated dinner - Dessert - Party ...*





## Wedding Drink

Still and sparkling waters - Organic orange and apple fruit juice -Coca Cola

€ 4.50 incl.tax per person with disposable cups

€ 4.95 incl.tax per person with glassware

**Fruit cocktail** (mango, strawberry, blood orange, pineapple, lemon, cinnamon, ginger, cloves, muscat) - € 8.50 incl.taxes / liter

**Lemonade** (lemon zest and pulp, mineral water, orange blossom, vanilla and mint) - € 8.50 incl. VAT / liter

**Virgin Mojito** (lime, cane sugar syrup, Perrier, fresh mint)  
- 10.50 € incl.taxes / liter

**Strawberry mocktail** (lemon juice, cane sugar syrup, Perrier strawberry, fresh basil leaves, fresh strawberry) - € 11.50 incl.taxes / liter

**Lemon mocktail** (lime juice, agave syrup, Perrier lime, ginger and fresh cucumber) - € 11.50 incl.taxes / liter

**Cold mint tea** (mint, basil, lemongrass, cardamom)  
- € 7.50 incl.taxes / liter





## *Cocktail Hour*

### Good to know about the cocktail hour

How many pieces should we plan? There is no strict rule ... it all depends on your guests and their appetites!

However, thanks to our expertise, here is the number of pieces we suggest in relation to the duration of the cocktail and per person :

- For a 1,5hour cocktail, a choice of 8 to 12 pieces / pers.
- For a long cocktail & short dinner, count 12 to 14 pieces / pers. A long cocktail allows you to offer your guests a substitute for certain parts of the dinner such as mise en bouche or starter.
- For a lunch and dinner cocktail lasting over two hours, a choice of 18 to 24 pieces / pers.

#### Soft drinks and services included:

Still and sparkling water (glass bottles), Orange and apple fruit juice and Coca-cola (served in the decanters).

White cotton tablecloth, paper napkins, glassware, trays and service are included.  
Buffet tables are not included.

#### PRICES

**6 pieces cocktail:** € 16.00 incl.taxes / person (4 cold pieces, 2 hot pieces)

**8 pieces cocktail :** € 21.00 incl.taxes / person (5 cold pieces, 3 hot pieces)

**10 pieces cocktail :** € 26.00 incl.taxes / person (6 cold pieces, 4 hot pieces)

**12 pieces cocktail :** € 29.50 *incl.taxes / person* (7 cold pieces, 5 hot pieces)

**14 pieces cocktail :** € 33.50 *incl.taxes / person* (8 cold pieces, 6 hot pieces)

## COLD SALTY SPECIALTIES

- \* Briochin of smoked sea bream, cucumber
- \* Roll of stuffed salmon, creamy cheese and lemon
- \* Apple foie gras macaron
- \* Pick of caramelized apple and duck breast
- \* Spiral crepe, cream of porcini mushrooms (veggie)
- \* Mini bagel of smoked salmon, Saint Morêt
- \* Sorgho's flour cookie, sardine and olive of Kalamansi
- \* Italian bite, tomato, mozzarella (veggie)
- \* Clafouti of candied vegetables and pesto (veggie)
- \* Cucumber and yuzu maki (vegan)
- \* Avocado parfait, Wakame seaweed (vegan)
- \* Vichyssoise cream verrine to drink (vegan)
- \* Macaroon, mint cream and salicornia, wakame seaweed (vegan)
- \* Avocado parfait, glazed with slightly spicy tomato water, on a shortbread (veggie)



- \* Panna cotta, fennel, anise, house smoked salmon
- \* Assortment of verrines of savory sweets (foie gras- apple, goat cheese-honey-chives, tomato-mozzarella-pesto, salmon-lemon-chives)
- \* Salmon avocado, lemon yuzu makis
- \* Tartlet with tangy vegetable jam (veggie)
- \* Mini rump steak tartare burger
- \* Vanilla Brie shortbread, crispy onion (veggie)
- \* Candied onion tartlet, mint peas (veggie)
- \* Salmon tartare with mango and soy
- \* Lemon and grapefruit quinoa verrine (veggie)
- \* Crunchy veggie feta (veggie)
- \* Sesame love Tomato (vegan)
- \* Box of raw vegetables, black olive soil, three sauces (veggie)



### HOT SALTY SPECIALTIES

- \* Rosemary smoked poultry pastilla
- \* Quail mignonette
- \* Chouquette with Comté (veggie)
- \* Mini Provencal chicken bagnat burger
- \* Red mullet lollipop in potato shirt
- \* Comté cheese crosques, Yuzu jam (veggie)
- \* Breaded shrimp with Japanese Panko breadcrumbs, sweet and sour sauce

### EXCEPTIONAL PARTS

*in addition of € 1.90 incl. tax per item*

- \* Truffled foie gras candy
- \* Potato leek on breadtoasted bread (veggie)
- \* Homemade smoked salmon, marshmallow jasmine flower, mango confit, chia pearl chips
- \* Saint Jacques, cauliflower bavarois, Aquitaine caviar
- \* Maki foie gras truffle
- \* Tuna tataki, carrot creamcitrus
- \* Grenaille apple and quail egg (veggie)
- \* Sea urchin, coffee and milk emulsion almond
- \* Like a bourguignon, to bite into in one bite (served warm)
- \* Lobster gyoza and bisque (served warm)
- \* Pearl of foie gras with passion fruit on a brioche
- \* Brocoli gazpacho, morel and herbs
- \* Langoustine, passion fruits and Tahitian vanilla



## CULINARY STANDS

### Cooked in front of your guests

**Pan-fried scallops** with orange zest and smoked under a crystal bell

€ 5.80 incl.taxes / pers

Fried **Foie Gras** Cromesquis

€ 5.80 incl. / pers

**Salmon** with pink salt from Himalayas just seared in front of your guests, served with cinnamon pear.

€ 5.50 incl.taxes / person

**Foie Gras** barbecue and **Duck** breast flambéed in pepper alcohol

€ 5.80 incl.taxes / pers

Marinated **Beef Skewer** with spices and just pan-fried in front of your guests

€ 5.80 TTC / pers

**Truffle bar:** Scrambled truffles prepared in front of the guests, sprinkled with truffle peel and served in an oval verrine (veggie)

€ 6.80 incl.taxes / pers

**Mozzarella bar** : Trio of red, yellow and orange cherry tomatoes skewer mixed with 2 types mozzarella of Ottanta Ile de France (classic and smoked di buffala) (veggie)

€ 5.80 incl.taxes / pers

**Oyster platter** served with shallot, vinegar, lemon,

€ 6.80 incl.taxes / pers

**Grilled Vegetable** skewer then smoked in front of your guests (veggie)

€ 5.20 incl.taxes / pers

Cromesquis of **peas** with peppermint (veggie)

€ 5.20 incl.taxes / pers

Cutting of **Iberian Ham**, Bellota, Serrano, Cébo, Pata negra

Price on demand





## THE DRINKS OF YOUR COCKTAIL

The minimum order is 4 liters

### HOMEMADE ALCOHOLIC COCKTAILS

We recommend 1 liter for 4-5 people

**\*Champenoise soup** (Champagne, Cointreau, cane sugar, grapefruit juice)

€ 16.50 incl. Tax per liter

**\*White sangria** (Grand Marnier, white wine, orange blossom, lemonade, cinnamon, cloves)

€ 16.00 incl. Tax per liter

**\*Planter punch** (white rum, orange juice, pineapple juice, cane sugar)

€ 16.00 incl. Tax per liter

**\*Italian Bellini** (Prosecco, peach puree, cane sugar syrup)

€ 17.60 incl. Tax per liter

**\*Raspberry Bellini** (Prosecco, raspberry puree, cane sugar syrup)

€ 17.60 incl. Tax per liter

**\*Mojito** (dark rum, lime, cane sugar, Perrier, fresh mint)

€ 17.50 incl. Tax per liter

**\*Mojito** by the glass workshop

€ 20.00 incl. Tax per liter

**\* Caïpirinha** (cachaça, lime, sugar)

€ 29.50 incl. Tax per liter

**\*Spritz** (Aperol, Prosecco, Perrier and orange)

€ 20.00 incl. Tax per liter

### HOMEMADE NON-ALCOHOLIC COCKTAILS

We recommend 1 liter for 5-6 people

**\*Fruit cocktail** (mango, strawberry, blood orange, pineapple, lemon, cinnamon, ginger, cloves, muscat)

€ 8.50 incl. taxes / liter

**\*Lemonade** (lemon zest and pulp, mineral water, orange blossom, vanilla and mint)

€ 8.50 incl. VAT / liter

**\*Virgin Mojito** (lime, cane sugar syrup, Perrier, fresh mint)

€ 10.50 incl. taxes / liter

**\*Strawberry mocktail** (lemon juice, cane sugar syrup, Perrier strawberry, fresh basil leaves, fresh strawberry)

€ 11.50 incl. taxes / liter

**\*Lemon mocktail** (lime juice, agave syrup, Perrier lime, ginger and fresh cucumber)

€ 11.50 incl. taxes / liter

**\*Cold mint tea** (mint, basil, lemongrass, cardamom)

€ 7.50 incl. taxes / liter

## ALAIN MILLIAT FRUIT JUICES

Alain Milliat is well known in France for the quality of his fruit juices. The grandson and son of a farmer, and a farmer himself, Alain Milliat took over the family business in 1983.

Alain Milliat's aim is to offer a special experience, with juices that are authentically produced and presented in an elegant bottle. Introducing consumers to rich and delicate textures and unforgettable aromatic freshness. Making every tasting a unique moment rich in emotion.

Pure, clean, organic pleasure without added sugar, for a unique tasting experience.

Sauvignon white grape juice

*1L € 10.00 incl. tax per liter*

Reinette apple juice

*1L € 10.00 incl. tax per liter*

Blonde orange juice

*1L € 10.00 incl. tax per liter*

Limonade : passion fruit & lime

*1L € 10.00 incl. tax per liter*



### Dining or lunch time Cocktail

To replace your meal we recommend at least 20 pieces and 4 sweets.

#### PRICES

**18 pieces cocktail:** € 43.00 incl.taxes / person

**20 pieces cocktail :** € 47.60 incl.taxes / person

**24 pieces cocktail :** € 57.00 incl.taxes person

Prices included : choices of salty and sweet pieces, dishes.

In extra : tablecloth, beverages, glasses, staff for the service.

### GOURMET COCOTTES – in show cooking (equivalent 4 pieces)

**Houmous of Seine et Marne** chickpea, green peas olive oil and crunchy spelt

€ 9.00 TTC / pers

**Fregola risotto**, mushrooms and creamy Parmigiano sauce

€ 11.00 TTC / pers

**Pan fried Scallops**, cauliflower cream, hazelnut's butter and Asian dressing

€ 13.00 TTC / pers

**Grilled octopus** – Japanese barbecue, chili mayonnaise and rice red shiso

€ 16.50 TTC / pers

**Méréville's Trout** one sided cooking, mashed potato olive oil and dill

€ 12.00 TTC / pers

**Pays Basque Duck confit**, potato siphon and crunchy black quinoa

€ 13.00 TTC / pers

**Pulled pork from Ile de France, 12hours ember's cooking**, ciabatta bread, white cabbage salad and barbecue spicy sauce

€ 12.00 TTC / pers

**The true Carbonara pasta with Colonnata lard** : cook in a Parmigianino wheel.

€ 15.00 TTC / pers

**Faux filet of Wagyu French beef** – grilled on our Japanese barbecue.

€ 59.00 TTC / pers



## Softness pieces

Creamy chocolate, almond crumble, vanilla Chantilly Verrine  
Bordelais Cannelés  
Chocolate and coffee square  
Tatin way dome  
Carrot cake  
Chocolate and raspberry sphere  
Macarons assortment  
Fresh fruits skewer  
Rhum baba  
Lime and meringue tartlet  
Panna cotta with seasonal fruit  
Brownie, tonka vanilla Chantilly and pecan caramelized  
Craquelin praline chou or Matcha tea chou



## Sweet's Culinary Stand

**Strawberry's bar** : sorbet, fruits, tartlets, candy...  
€ 6.80 TTC / pers

**Panna cotta's bar** : with fresh fruits coulis.  
€ 5.50 TTC / pers

**Flame's bar** : trio of crèmes brûlées (vanilla, pistachio and lime)  
€ 5.50 TTC / pers

**Crêpe bar** - Assortment of 3 jams, nutella, sugar, honey  
€ 5.80 incl.taxes / pers

**Cotton candy bar**  
€ 5.50 TTC / pers

**Waffles' bar** : marmalade, Valrhona chocolate, Chantilly and fruits  
€ 5.80 TTC / pers

**Smoothie's bar** : fresh fruits prepare minute in smoothie.  
€ 5.50 TTC / pers





## *Dinner Menu*

**Our Plate Meal and Buffet prices include:**

### **Drinks**

\*Still and sparkling mineral water (glass bottles), unlimited during your meal aswell as coffee and tea (served after dessert).

**Individual bread** rolls made by our artisan baker.

### **Services**

- \* White tablecloth and napkins, white porcelain, heavy stainless steel cutlery and crystal glassware, kitchen equipment.
- \* Service staff included in 9-hour shift including setting up for 2h30.
- \* The clean up of the kitchen. The sweeping of the reception hall and the removal of empty bottles that we have not sold are not included in our rates.

Our **fish selection** is select from a **sustainable fishing**, traditional and reasoned. This choice is an outcome of **heritage defense** and conservation of nature.

### **Special menus**

- \* Vegan, gluten-free, lactose-free, kosher, hallal menus can be offered.

### **Options**

Wines (see page 20), for white wine we recommend 1 btl for 4 people, for redwine 1 btl for 3 people.

## Mise en bouche

**Gourmet duo of salmons** and its condiments, salad of sprouts  
€ 6.00 incl.taxes / pers

**Royal of foie gras**, porto wine and emulsion of parmesan reggiano  
€ 8.00 incl.taxes / pers

**Langoustine ravioli** and his bisque  
€ 8.70 incl.taxes / pers

**Toast with mushrooms and Iberian ham**, cream cheese, candied onions  
€ 7.30 incl.taxes / pers

**Tomato gazpacho**, fresh strawberries, emulsion of corn, parmesan shortbread, and garlic scapes  
€ 5.50 incl.taxes / person



## Vegetarian Menu

### THE VEGETABLE GARDEN OF YOUR CHOICE

**Tomato and mozzarella**, of Ile de France, candied with citrus, herbs, basil and **Stracciatella**  
or

Refreshing **pea velouté**, chanterelles, truffle and flowers  
or

**Mushroom terrine**, just warm, hazelnut oil, herb salad

### THE GARDENER OF YOUR CHOICE

**Grilled vegetable**, pepper juice, tomato and coriander  
or

**Vegetable fritter**, asparagus, broccoli, zucchini and their flowers  
or

**Gourmet ratatouille**, zucchini cream with thyme and tomato coulis  
or

**Risotto of fregola**, mushrooms and zucchini flower  
or

**Celery** in a salt crust, homemade smoked yogurt cream, vegetable fricassee



## Menu N° 1

### STARTER OF YOUR CHOICE

Half sphere of duck **foie gras**, melon in two textures, in chutney and cardamom, homemade brioche

Or

**Gourmet duo of salmon**s with condiments, toasted baguettine with olive oil and Espelette pepper, tangy yogurt and cucumber

Or

Our **seasonal garden**, raw, cooked, in sweet and sour, radish vinaigrette and black olive crunch

### MAIN COURSE OF YOUR CHOICE

Oven-roasted **hake fillet**, mashed potatoes with Iberian chorizo and yuzu lemon, smoked juice

Or

Pan-fried **mullet**, green vegetable risotto, parsley emulsion

Or

**Crispy duck confit** with oriental spices and coriander, sauté young shoots and gravy

Or

**Glazed pork tenderloin**, leek fondue, pearl hazelnut jus

Or

**Pan-fried poultry supreme**, leaf by leaf potatoes cooked at the Perigord way, fresh beans, gravy



## Menu N° 2

### STARTER OF YOUR CHOICE

**Mushroom terrine**, return of harvest, just warm, pan-fried prawns, hazelnut oil, herb salad

Or

Semi-cooked "homemade" duck **foie gras**, quince and apple chutney, homemade truffle brioche

Or

**Saint Jacques tartare**, oysters and pears, lemon curry whipped cream

### MAIN COURSE OF YOUR CHOICE

**Pan-fried Trout**, gourmet ratatouille and piperade juice

Or

**Pollock fillet**, young grilled leeks, creamy zucchini and tomatoes, iodized juice

Or

**Lamb shoulder confit** for seven hours, creamy carrot and citrus polenta, roasted carrot watercolor

Or

**Braised beef cheek**, "Hommage à Monsieur Robuchon" mashed potato, fresh beans and onion soubise

Or

**Roasted guinea fowl fillet**, celery cream, wok of seasonal vegetables and chanterelles, gravy



## Menu N° 3

### STARTER OF YOUR CHOICE

**Crab meat** on a freshness of avocado and Granny Smith, vegetable rust

Or

**Homemade rabbit terrine**, vegetable ravigote, pickled red onions

Or

**Green asparagus tartlet** from our region, crispy hazelnuts, mixed salad with parmesan

### MAIN COURSE OF YOUR CHOICE

**Pan-fried meager coastal**, mashed potato with taggiasche olives, shallots and parsley

Or

**Prawns** breaded with Japanese Panko breadcrumbs, carrot purée with orange, peas and Wakame seaweed

Or

« Bresse » **chicken breast**, fregola risotto and sot-l'y-leaves

Or

**Roasted saddle of lamb** with thyme, zucchini and tomato sauce, rosemary lamb jus

Or

**Seared duck breast**, glazed turnips and potatoes stuffed with mushroom duxelles



75,00 €  
TTC/pers

## Menu N° 4

### STARTER 1

**Sea bass ceviche**, fresh mango with shiso, ponzu sauce

Or

**Foie gras in artichoke**, truffle and smoked duck breast, homemade truffle brioche

### STARTER 2

**Lobster tournedos** with mushroom duxelles, bacon from Colonnata and creamy bisque

Or

**Fricassee of the undergrowth**, soft-boiled egg and gourmet toast rubbed with garlic

### MAIN COURSE OF YOUR CHOICE

**Seared scallops** with lemongrass, caramelized cauliflower purée, brown butter

Or

**Pan-fried galinette fillet**, rice cooked like a paella, juice piquillos and chorizo

Or

**Pan-seared rack of lamb**, large grain bulgur, peppermint jus and arugula cream

Or

**Pan-fried piece of beef**, fingerling mash like a cappuccino, candied beans and shallots, bordelaise sauce

Or

**Pan-fried veal loin**, green asparagus and fricassee chanterelles, garlic and parsley, veal jus.



98,00 €  
TTC/pers



## *Gourmand buffet*

### CHOICE OF 3 STARTERS

Homemade **rabbit terrine**, vegetable ravigote, red onions pickles

Or

**Shrimps**, olive oil, garlic, parsley and pepper

Or

**Green salad** of seasonal vegetable, sucrine and red onions pickles

Or

**Tomato gazpacho**, fresh strawberries, emulsion of corn, parmesan shortbread, and garlic scapes

Or

**Hake ceviche**, Tiger milk, coriander, olive oil, citrus and condiment

### HOT MAIN COURSE OF YOUR CHOICE

#### THE SEA - 1

**Pan-fried Trout**, gourmet ratatouille and piperade juice

Or

Pan-fried **mullet**, mashed potatoes with Iberian chorizo and yuzu lemon

#### THE GROUND – 2

**Crispy duck confit** with oriental spices and coriander, sautéed vegetables, young shoots and gravy

Or

**Lamb shoulder confit** for seven hours, creamy carrot and

citrus polenta, roasted carrot watercolor

Or

**Pan-fried poultry supreme**, leaf by leaf potatoes

cooked at the Perigord way, fresh beans, gravy



# Cheese

## ON PLATE

**Refined Brie...** (house specialty) - walnuts, shallot, chives, Espelette pepper, whipped cream, fleur de sel, mixed salad  
€ 6.10 incl. Tax / pers

**Vanilla Brie** whipped cream, gourmet bread, jam and curls  
€ 7.20 incl. taxes / pers

**Neige D'ossau Iraty**, Amarena cherry jam at Espelette peppers, mixed salad  
€ 7.20 incl. taxes / pers

**Beaufort mousse**, alpine spirit, beet caramel with orange, mixed salad  
€ 6.60 incl. taxes / pers

**Camembert** cut in half and stuffed with apples and onions returned to Calvados, mixed salad  
€ 6.20 incl. taxes / pers

**Brie bar** , salad Brie is a smooth cheese that everyone knows, but have you ever tested it with mustard, poppy, pepper, chives or sesame?  
€ 6.80 incl. taxes / person

## BUFFET

**Buffet of 3 cheeses** (Brie, Comté, Ste Maure), mixed salad  
€ 7.80 incl. taxes / pers

**Buffet of 5 cheeses** (Brie, Comté, Ste Maure, Morbier, Cantal), mixed salad  
€ 11.90 incl. taxes / pers

## TROU NORMAND

**Recommended before the cheese or after the main course**  
€ 4.90 incl. Taxes/pers

- \* Mini mojito
- \* Organic lemon sorbet, vodka
- \* Organic pineapple sorbet, dark rum
- \* Organic blackcurrant sorbet, Pineau Charente
- \* Organic cherry sorbet, red fruit liqueur

## *Desserts*

**Buffet of 3 desserts : € 10.50 incl.tax / pers**

**Buffet of 4 desserts : € 13.80 incl.taxes / pers**

- \* Tartlet with seasonal fruits
- \* Creamy pear jasmine, crunchy almonds
- \* Macaroons (according to your tastes)
- \* Cappuccino cracker cabbage
- \* Chocolate mousse
- \* Brownie, tonka whipped cream, caramelized pecan nuts
- \* Mini crème brûlée
- \* Lime and strawberry verbena tiramisu
- \* Mini rum baba
- \* Creamy chocolate tartlet, milk chocolate and caramel mousse, caramelized pine nuts. Light support, glass mounting.

**Candy box of 50 macaroons - 130,00 € TTC / Candy box**



## *Wedding cake*

€ 9.30 incl.tax / pers

Our Chef offer a Wedding cake at the French way, without sugar paste and butter cream.

We offer a possibility of different cream and presentation (white chocolate flocking, mascarpone cream, etc...).

This way we think is a more interesting taste for the end of your menu.

minimum of 20 pers. For 2 stages

minimum of 45 pers. For 3 stages

## *Naked cake*

€ 9.10 incl.tax / pers

The Naked cake is literally a wedding cake without covering.

You could see the cake and the cream, the color of it will define the style of your dessert.

Our pastry Chef offer different tastes for example : raspberry & yuzu, peach vervena & blackcurrant, almond pear & jasmin ...

minimum of 20 pers. For 2 stages

minimum of 45 pers. For 3 stages

We are available for any customization.

## *French croquembouche*

Cone of choux, with sugar's flower and nougatine

80 choux	€ 345.00 incl.taxes
100 choux	€ 410.00 incl.taxes
120 choux	€ 480.00 incl.taxes
140 choux	€ 546.00 incl.taxes
160 choux	€ 595.00 incl.taxes
180 choux	€ 650.00 incl.taxes
200 choux	€ 700.00 incl.taxes
220 choux	€ 750.00 incl.taxes

Pyramid of choux and / or macaron , with sugar's flower and nougatine

4 stages - 60 pieces	€ 345.00 incl.taxes
5 stages - 80 pieces	€ 440.00 incl.taxes
6 stages - 110 pieces	€ 550.00 incl.taxes
7 stages - 160 pieces	€ 760.00 incl.taxes
8 stages - 210 pieces	€ 945.00 incl.taxes
9 stages - 270 pieces	€ 1147.50 incl.taxes
10 stages - 350 pieces	€ 1400.00 incl.taxes

*We recommend 2-3 choux and or macaron for your dessert.  
We offer different flavors.*



## *Cascade of fruits*

Seasonal fruits – minimum of 50 pers

€5,50 incl.tax (Min 50ppl)

## *Chocolate fountain*

Valrhona chocolate, assortment of fruits and chamallows

minimum of 80 pers - €6.30 incl.tax

## *Cascade of champagne*

€49,50 incl.tax (Min 50ppl)

Served with the client's champagne, without corkage fees.

## *Candy bar*

Less than 50 pers

€ 340.00 incl.taxes

Between 50 – 100 pers

€ 385.00 incl.taxes

100 pers and more

€ 430.00 incl.taxes

*Candy, chamallows, lollipops, popcorn, sweetness...*



## *For the little Gourmet*

*Cocktail (6 pieces) € 12.00 incl.tax / pers*

- Tomato and Mozzarella skewer
- Comté cheese choux
- Cheesy stick
- Croque monsieur
- Mini homemade quiche tartlet
- Ham and goat cheese circle

## *Child menu (4- 12 years)*

### STARTER OF YOUR CHOICE

**Fresh tomato** and mixed salad, with basil oil and dressing

Or

**Carpaccio of melon**, smoked ham

Or

**Assortment of charcuteries** and vegetables

### MAIN COURSE OF YOUR CHOICE

**Pan fried steak**, mashed potato, gravy

Or

**Pan-fried poultry supreme**, leaf by leaf potatoes cooked atn at the Perigord way, gravy



## *Party bars*

**Soft drinks** based on 60% of the number of dinner guests : Still and sparklingwater, orange and apple fruit juice, Coca-cola, served in disposal cups.

€ 4.90 incl.taxes / pers

### **Open night bar**

Whiskey, Vodka, Rum, Jet 27, Gin with associated soft drinks

*Price on request contact us*

**Staff for the night** : Bartender / Maitre d'Hotel / Night cook for your party

€ 85.00 incl.taxes / hour

**Barman's flair show** with selection of mixologist's cocktail

*Price on demand*



## *Late snack*

1 cook is mandatory during the night to cook these snacks. Extrahour will be charged – to be discussed together.

**Onion soup** accompanied by croutons of bread, Gruyère orRoquefort;  
€ 4.10 incl.taxes / person (for min 50 people)

### **Mini Burger homemade**

€ 9,50 incl. taxes

### **French fries homemade**

€ 5.50 incl. taxes

### **Board of 24 mini burgers or / 24 mini sandwich club**

€ 53.90 incl. taxes

### **Sweetness for the night** (3 pieces per person)

€ 8.00 incl.taxes / person (for min 50 people)

### **Crêpe bar** - Assortment of 3 jams, nutella, sugar, honey

€ 5.80 incl.taxes / pers

# *Wine & Champagne*

## **WHITE WINES 75cl**

Gewurztraminer Rittersberg Demeter - € 21.00 *incl. taxes*

Valençay Domaine Bardon - € 16.20 *incl. taxes*

Pouilly Fumé Domaine Saget - € 21.00 *incl. taxes*

Petit Chablis Domaine Valentin Vignot - € 16.20 *incl. taxes* La

Combe Pilate IGP BIO Domaine Chapoutier - € 23.40 *incl. taxes*

## **RED WINES 75cl**

Superior Bordeaux Domaine des Justices - € 14.80 *incl. taxes*

Organic Côtes du Rhône Corrine Depeyre Domaine Chapoutier - € 18.60 *incl. taxes*

Côtes de Rhône Syrius Villages Domaine Clavel -- € 17,40 *incl. taxes*

Rasteau Domaine Chapoutier - € 22.50 *incl. taxes*

Clos Colette Macon Domaine Abélanet - € 21.00 *incl. taxes*

Organic Côtes du Rhône Domaine Chapoutier - € 21.20 *incl. taxes*

## **ROSÉ WINE 75cl**

Pays d'Oc IGP Gérard 6<sup>ème</sup> sens

€ 14.90 *incl. taxes*

## **CHAMPAGNE 75cl**

Veuve Pelletier Brut

€ 34.80 *incl. taxes*

## **BEER BAR**

Beer dispenser available

\* Dispenser + 1 barrel of 6 liters + 25 ephemeral cups – 155.00 €

*incl. taxes*

\* Additional 6 liter barrel + 25 ephemeral cups - € 69.50 *incl. taxes*

Choice of beer:

Leffe 6.6 °, Stella Artois 5.0 °, Hoegaarden white 4.9 ° White and blond beer La Briarde - 33cl € 5.80 *incl.*

Italian Birra Oppale – 75cl € 16,80 € *incl.*

THE NEXT DAY  
Pool party, garden party, brunch, ...

## BBQ TIME

Min 50 people



### The 3 composed salad of your choice

- \* Tomato, mozzarella and basil
- \* Salad Lebanese tabbouleh and fresh mint
- \* Penne, tomato, olive and pesto salad
- \* Green salad with seasonal vegetables, heart of sucrine and pickled red onions
- \* Green salad with grilled vegetables, pepper coulis, fresh chervil

### The 3 Meats of your choice

- \* Skewer of chicken or beef or Merguez or Chipolata or Poultry sausage

**Sides dishes:** grilled potatoes, crisps, sauces and condiments,

### This price includes:

Drinks: Still and sparkling mineral water (glass bottles), unlimited during your meal as well as coffee and tea (served after dessert). Juice and alcohol are charged in addition.

Individual bread rolls made by our artisan baker.

Services: Tablecloth and napkins in white cloth, white porcelain, stainless steel cutlery and crystal glassware, kitchen equipment, barbecue and charcoal.

Service staff included in 9-hour shift including setting up for 2h30.

The clean up of the kitchen. The sweeping of the reception room and the removal of empty bottles that we have not sold are not included in our rates.



## BRUNCH MENU

For min. 35 adults. Decreasing price from 100 people.

**DRINKS:** espresso coffee, teas, chocolate, milk, fresh orange juice, still and sparkling mineral water

**FOM THE BAKERIE:** assortment of hot mini pastries (pain au chocolat, croissant, grape bread), baguette and country bread, butter and assortment of jams.

**THE BUTCHER'S STAND:** assortment of cold cuts (white ham, smoked ham, rilette, « Lyon » sausage), assortment of cold meats (roast beef, roast pork), accompanied by onions, pickles, mustard, mayonnaise, ketchup.

**THE SALAD BAR:** assortment of 3 salads (pasta salad, coleslaw, oriental tabbouleh, cucumber salad with dill cream)

**THE CHEESE BAR:** assortment of 3 matured cheeses with mixed salad, cottage cheese and raspberry coulis

**THE SWEETS BAR:** homemade pastries, seasonal fresh fruit salad.

**Included:** displays and baking, serving cutlery, fabric tablecloths for the buffet, paper napkins, kitchen equipment, restoration of the pantries made available.

**Not included:** tableware, tablecloth, buffet tables, transport costs, service staff (generally calculated for a single from 9 a.m. to 3 p.m. for a start of brunch at 11 a.m., setting up and clearing included).



## CULINARY STANDS

Culinary stands - served by a chef in front of your guests

\***Fried egg pan** -fried in white bread € 3.90 incl.taxes / pers

\***Salty Crepe** with ham, cheese and mushrooms 5.00 € TTC / pers

\***Potato omelet**, smoked sausage and peppers € 4.20 incl.taxes / pers

## COLD BUFFET

**€ 31.00 incl.taxes / pers**

For min. 10 people.

\*Assortment of 3 salads:

duo of melon and watermelon or pasta salad, or tabbouleoriental or cucumber salad with sour cream and dill

\*Cut cold roast chicken

\*Country terrine

\*Roast beef served with pickles, mustard, mayonnaise, ketchup

\*Brie de Meaux on straw

\*Sliced country bread

\*Seasonal fruit tarts

Option:

Single-use crockery: plates, cutlery and serving cutlery, napkins  
€ 6.30 incl.taxes / person

## FINGER COMFORT FOOD

**DRINKS:** espresso coffee, teas, chocolate, milk, fresh orange juice, still and sparkling mineral water

**THE BAKERIE:** assortment of hot mini pastries (pain au chocolat, croissant, grape bread), baguette and country bread, butter and assortment of jams.

Avocado & egg toast

Lebanese Tabbouleh with fresh mint

Focaccia with Chailly en bière tomato, provence herbs, olive oil and burrata vegetables box and dips sauce

mature cheese boards

Club Sandwiches :

Smoked salmon, zucchini, cream cheese and lettuce

Chicken fillet fresh cheese, cucumber, basil and pickles

grilled seasonal vegetables tartar

French croque-monsieur truffle ham, comté cheese and salad

Pulled pork ciabatta sandwich, white cabbage and barbecue sauce

Potatoes waffle, smoked salmon – lemon and fresh herbs cream

Poultry granola with spicy cocktail sauce

Chocolate caramel entremet – hazelnuts chips

Strawberry guariguetta bar – sorbet, fruits, candy and tartlets

## Food station

Mini burger culinary stand – burger bread, grilled steak, cheese, salad, tomato, homemade burger sauce

Omelette culinary stands : potatoes, smoked sausage and sweet pepper

Cotton candy bar – homemade strips of marshmallows



**Not included:** tableware, tablecloth, buffet tables, transport costs, service staff (generally calculated for a single from 9 a.m. to 3 p.m. for a start of brunch at 11 a.m., setting up and clearing included).

*Logistic*  
*(Staff - transportation)*

## Management of the empty bottles

€ 100.00 incl.

## Transportation cost

It will be assessed based on the distance and number of vehicles necessary for the performance of your service. Price per truck:

- 0 to 50 kms Flat rate of 395 € incl. taxes
- 50 to 100 kms Package of 495 € incl. taxes
- Above 100 km, please consult us.

## Cost of the staff is included in our services

For the success of your reception, we count for example : 1 Maître d'Hôtel for about 20-27 guests including 1 Head Hotel Manager (man-orchestra of your wedding, he is your single point of contact on D-Day), 1 Cook for around 35-45 guests including 1 Head Chef, for a menu served at the table.

Our prices are established for a 9 hour shift and are valid from Monday to Saturday. For Sundays and holidays the cost of staff will be doubled or quadrupled for a holiday Sunday.

The shifts generally run from 3.30 p.m. for a cocktail start to 6.00 p.m. / 6.30 p.m and end at 12:30 a.m. From 12:30am additional hours are charged separately. Any hour started will be due.

Additional hour (during the day): 60.00€ incl. taxes per staff member

Additional hour (at night): 80.00€ incl. taxes per staff member

If your reception takes place at 2 reception venues, an additional team will be billed on the basis of € 8.50 including tax per cocktail guest (excluding children / service providers).

## TERMS OF SALES

**TEST MEAL:** In order to best design your event, « *Le Jardin du Gout* » offers you a tasting during which you will taste the two starters and two dishes of your choice, with any food and wine pairings. The Chef will also present some of our cocktail and culinary entertainment pieces to you so that you can see our services. We will be delighted to welcome you, from Tuesday to Thursday preferably. The cost of participating in this test meal is 60 euros including tax per person. If we have the pleasure of accompanying you, it is offered to both newlyweds. As places are limited for each date, we ask you to book as soon as possible.

**MATERIALS AND DISHES:** The prices of our meals include staff costs, the supply of white glaze, glassware, plate and all the accessories necessary for the service. Please tell us the location, style, size, number of tables for your cocktail, meal, pantry in order to provide you with the corresponding tablecloth. We can offer you different dishes or tablecloth from those included in our menus; this offer will be the subject of a personalized study and additional invoicing. Tables and chairs are not included but can be provided by us according to your request at an additional cost. Loss, breakage and damage is the responsibility of the customer and will be detailed on the final invoice. A deposit will be requested for your event. End of service: after serving dessert and coffee, the service team leaves the reception area, leaving a minimum of equipment on site (tablecloths and glassware according to prior agreement). The return must be made on Monday before 11.00 a.m., otherwise, we will charge you additional handling costs. We provide tablecloths and cloth napkins on the basis of one tablecloth for 8 people and one napkin per person.

Damaged or non-returned equipment will be invoiced to the customer at its value. replacement as new, increased by compensation intended to cover the unavailability of the equipment. All services merchandise and drinks, service not included in the quote, will be subject to invoicing for the materials and service

caterer. If you wish to provide your soft and/or alcoholic drinks (delivered and refreshed by you), no right to You will not be asked for a cap. Cheeses provided by the customer (catering service and equipment: €3.60 including tax/person). THE Desserts provided by the customer (catering service and equipment, display, Bengal fire: €4.80 incl. VAT/person).

**PRICES:** The estimate is valid for a period of 60 days from the date of its sending.

From November 1 to March 31 of each year, we apply a "low season" discount exclusively on the price of meals, dinners and lunches. Our sales team is at your disposal to carry out these costings. Our rates apply for a minimum of 50 people (adults). Less than 50 people, a supplement will be applied of 32.00 € HT per missing person. Our prices do not include the furniture for your reception or the decoration of your tables. Rates confirmed on the voucher orders are firm for a period of one year from the date of dispatch of the order form.

**RESERVATION AND PAYMENT:** Placing an order implies full acceptance of these Terms of Sales. The VAT rate applied is that in force on the day of receipt and not on the day of signing the contract. A first deposit of 30% of the total amount including VAT will be requested to confirm your order, accompanied by this service offer duly initialed and signed by you. On D-60 an additional deposit will be requested so that the amount paid is equivalent to 70% of the total amount including tax on this date, then the balance will be payable 21 calendar days before the date of your reception.



Our service offer does not include any room fees and / or technical costs (electricity, water, etc.). Our service offer becomes final after the scouting visit carried out with the customer on the site where the reception is to take place.

Any sum not paid within the time limits will be automatically increased and without reminder by the lump sum compensation of € 40 for recovery costs and late payment penalties calculated at the rates applied by the ECB to its most recent refinancing operation, increased by 10 percentage points (article L441-6C.com). In the event of late payment SAS Le Jardin du Goût reserves the right to suspend all orders in progress, without prejudice to any other course of action. Early payment discount is not granted. Any cancellation at the initiative of the customer, for whatever reason, results in the loss of the deposit paid. Any cancellation on D-30 results in the invoicing of damages up to 80% of the planned invoicing, on D-15 or less this amount is set at 90%. Any cancellation, even partial, must be made or confirmed in writing.

**NUMBER:** For reasons of quality and supply, a final number of guests will be given to us 30 calendar days before the date of reception. This number will be the number invoiced even in the event of major defections. No discount can be claimed, all our costs having been incurred on that date. However, you can increase the number of guests up to 7 working days before the date of your reception. We reserve the right to modify the selling price according to a significant reduction in the number of guests.

Between the validation of the quote and up to 30 calendar days before reception, a maximum deviation of 10% less in the number of adult guests to be served will be tolerated. Below these 10% tolerated, we reserve the right to charge you a supplement of € 32.00 excluding tax per missing adult.

**RESPONSIBILITY:** The cost of repairing damage to equipment and facilities made available to the customer will be borne by the latter. For hygiene reasons, no

delivered goods may be taken back or exchanged. SAS Le Jardin du Goût cannot be held liable for any direct or indirect damage caused by the fault of the customer (poor storage conditions, consumption of food beyond the date of event, freezing of food, etc.). Therefore, our company assumes no responsibility in the event that the customer insists on keeping and taking away any remaining product and will have the customer sign a waiver. SAS Le Jardin du Goût is responsible for the services it invoices, and which are provided for in the contract. No complaint about the progress of the reception will be admissible after the day of the reception.

**DELAYS:** Le Jardin du Goût cannot be held responsible for any delays due to any reason beyond its control or beyond its control, such as, without limitation: official bans, breakdowns, traffic jams, accidents, bad weather, delay in traffic. transport, vicarious acts, force majeure, strikes, etc.

**LOGISTICS:** For technical reasons (place with floor, cellar, barge, etc.), you will be charged a supplement in depending on the difficulty. We reserve the right to refuse to work in certain locations. If the local kitchen is not sufficiently equipped (tables, work surface, sink, drinking water, electricity, light, local closed and sheltered, etc.), a fixed price of €390 excluding VAT will be charged to you in addition.

**PROTECTION OF PERSONAL DATA:** SAS Le Jardin du Goût undertakes to preserve the confidentiality of the information provided by the customer. The information collected is subject to computer processing intended for the development of a commercial proposal. Any personal information that the customer would have to transmit to Le Jardin du Goût is subject to the provisions of the amended Law n ° 78-17 Informatique et Libertés of January 6, 1978, you have the right to access and rectify information that concern you. As such, the customer has the right to access, rectify and delete personal information concerning him that he can exercise at any time by making the request directly via the Contact section of the Site or by mail.