

COCO & CO

A END OF YEAR PARTY HELD IN GRAND STYLE

MENU

Hors d'oeuvres

Roasted asparagus and 70% dark chocolate
Shrimp served in a ceramic shell, sparkling sugar
Beef filet mignon and soy quail egg

Cold appetizer

Foie gras parfait on tartlet, raspberry meringues, sparkling
sugar and root vegetable chips

Hot appetizer

Tuna pave with pimenton, crunchy fennel with coriander,
quail egg on Lobster bisque

Main

Lacquered guinea fowl supreme, black cherry and port sauce,
mashed blue potatoes, mini aubergines au gratin stuffed
with vegetables

Dessert

Brownie-pop with hibiscus, fleur de sel caramel
and tonka bean mousse