

## CARTE COCKTAIL

Price per person (vat not included)

**Choose 10 lines, and pay 47,50 €uros (vat n.i)**

**Choose 20 lines, and pay 77,50 €uros (vat n.i)**

Each additional line for 5,50 €uros (vat n.i)

### Canapés and Patties :

Smoked duck Magret (fillet) with green olives  
Foie-gras and stewed figs  
Gingerbread and foie-gras with apple  
Chicken mousse, with celery and Porto wine  
Turkey fillet in paprika, with tomato  
Curry chicken  
Halibut fish, with avocado tartare  
Smoked salmon with lemoned cream and horseradish  
Shrimps with confited lemon, and caramelized red pepper  
Langoustine tails with herbs sauce  
Saint-Jacques scallops toast  
Caviar blinis  
Vegetables and lobster slice cake  
Carrots cake  
Blue and goat cheeses, with chives  
Cherry tomatoes with fresh goat cheese  
Mango, pineapple, and pina colada

### Mini Sandwiches :

Season crudités (raw vegetables and salad)  
Meat carpaccio with cheese shavings  
Salmon with rémoulade dressing  
Selection of charcuteries (pork meat products)  
Spicy meat tartare  
Tuna fish and tomato with cheese  
Shrimps and mango  
Roquefort cheese with broccoli and wallnuts

### Mini Sweet Things :

Mini fruit tarts, or Lemon tart  
Red fruits macarons  
Crunchy tile biscuit with chocolate, or vanilla, or cherry flavour  
Chocolate «Financier» cake, or Opéra cake  
Strawberry or raspberry cake  
Coconut mini cream puf, or Eclair (long choux bun)  
Blanc manger with blackcurrant sauce or stewed raspberries  
Panna cotta, or Crème brûlée  
White chocolate mousse with coconut milk  
Assorted mini cakes

### Mini glasses and composed spoons

Three fish mosaic (sturgeon, crayfish, smoked salmon)  
Bass fish tartare, with flat spanish tortilla  
Smoked sword-fish, with maize emulsion  
Smoked salmon, with chopped young leek  
Salmon and langoustine, with tomato jelly  
Spicy marinated salmon  
Confited salmon, with mashed eggplant  
Shrimp with mango and cucumber  
Langoustine tails with Provence vegetables  
Fudgy langoustine  
Poached crayfish, with Japanese noodles  
Mussels salad, green or red pepper, young onion, and fresh coriander  
Mussels and tomato cream soup  
Saint-Jacques scallop in carpaccio  
Spicy Saint-Jacques scallop, with young beetroots  
Confited lamb  
Duck magret (fillet) with spiced apple  
Duck foie-gras, with toasted bread  
Risotto and foie-gras, with carrot emulsion  
Crème brûlée de foie-gras with figs  
Creamy polenta, with broccoli sauce and confited tomato  
Wild mushroom gnocchi dumplings  
Melon with rum  
Multi spiced cucumber  
Tomato cream, goat's cheese, and basil oil  
Confited carrot and fish  
Vanilla slice cake with pear and fig  
Pear cooked in wine

### Fruits :

Mini fruits skewer  
A mini-glass of fruits salad

**These meals " catering " are delivered to the terminal "business" of the airport of Chambéry :**

- beautiful sets trays + plates plastic art in the standard "atlas" with detachable lids.

- inoxidizable steel cutlery and paper towel

- drinks in more

**Shopping & VIP Services Airport - Chambéry Airport - France**  
**Phone : +33.(0)661.923.138 or +33.(0)616.127.886**

According to periods and according to the seasons, the load and the stocks, SVS saves himself the possibility of replacing certain products by the others of qualities and equivalent quantities