

A LA CARTE

Price per person (vat not included)

Starters

Each line : 35 €uros

Roasted wallnuts, with chicory leaves
Mushroom ravioli, with parsly emulsion
Mashrooms fricassée on a slice of bread, with country ham
Shrimps tabouli
Three tomatoes tartare, with shrimp kebab
Mussels and salad

Each line : 45 €uros

Pike fish cake, with crayfish sauce
Duck magret (fillet) in carpaccio, with quail's egg (soft boiled) and vegetables
Crayfish and crab meat with honey sauce and Xérès vinegar
Samoked salmon, with bittersweet cream and herbs
Smoked salmon, with lemonized cream and horseradish
Tunafish sushi, with lemonized sauce
Red tunafish in carpaccio, with coriander oil and lime

Each line : 55 €uros

Langoustine tails on smoked leeks, or with herbs sauce
Langoustine tails salad, with quinoa in basil oil
Roasted langoustine, with dried fruit and tomato chutney
Roasted Saint-Jacques shell, with salad and apple sauce
Marinated Saint-Jacques shell in carpaccio, with truffle
Duck foie-gras

Each line : 65 €uros

Foie-gras, with gingerbread and fig jam
Duck foie-gras, with season fruits confit, or with stewed figs
Salad made of three different receipes for duck foie-gras
Fried duck foie-gras, with pear poached in red wine
Mushrooms and « ris » of veal in salad
Caviar, with blinis

Fish and seafoods

Each line : 35 €uros

Roasted codfish fillet, with mashed sweet garlic and bittersweet sauce
Hakefish steak , with quinoa, and saffron and tomato fumet
Solefish blanquette with artichoke
Grilled tunafish steak, with middle-eastern taboulé
Canapé toast with red mullet fish fillets, with herbs and anchovy sauce
Red mullet fish fillets in spicy sauce, with mashed carrots in orange flavour
Lavaret fish (from Alpine lakes) paupiette, with crayfish and mushroom dressing

Each line : 45 €uros

Lavaret fish (from Alpine lakes) in dandelion flowers, with mashed green cabbage and black seaweeds
Fried lavaret fish fillet (from Alpine lakes), with potatoes and young onions
Roasted sandre fish (± perch fish), with spiced artichoke, chesnuts and morel mushrooms
Roasted bass fish in cep mushroom butter, with mashed potatoes
Confited bass fish and fennel, with potatoes in shellfish sauce
Roasted bass fish fillet, with lentils and herbs cream

Each line : 55 €uros

Crusty bass fish and fish soup, with vegetables, almonds, and ginger
Turbot fish in «bouillabaisse» sauce
Cep mushrooms ravioli and langoustine tail, with foaming sauce

Each line : 65 €uros

Fried omble-chevalier fillet (red trout fish, in Alpine rivers and lakes)
Saint-Jacques shells «à la plancha», with spe mushrooms and chesnuts
Lobster in fricassée, with chopped vegetables

Meats

Each line : 35 €uros

Rabbit noisette, roasted in confited lemon juice, with mashed green peas and flavoured salad
Roasted chicken, with middle-eastern taboulé
Chicken fricassée and wild mushrooms, with pilaf rice
Simmered pork, with figs and chicory
Braised veal cheek and old times vegetables
Fried veal kidneys, with juniper berries

Each line : 45 €uros

Braised veal knuckle, with chopped vegetables
Roast half-duckling in grapevine leaf
Roasted pigeon in spruce tree flavour, with pear and groundnut
Roasted guinea fowl in camomile butter, with oyster plant and raisins in smoked yoghurt

Each line : 55 €uros

Roasted lamb ribs and fillets, with mashed potatoes in lard bacon
Beef cheek, with crispy potatoes and truffles
Braised « ris » of veal, with stuffed noodles and marrow

Each line : 65 €uros

Confited lamb « souris », with eggplant, zucchini, and peppers
Beef tenderloin, with Béarnaise sauce, or with white pepper sauce
Roasted beef tenderloin, with morel mushrooms and potatoes
Sautéed venison, with creamy polenta

Cheeses

Each line : 20 €uros

Assirted cheeses plate (soft, tough, baked)
Sweet cheese, with cream and sugar

Desserts

Each line : 20 €uros

Black Forest cake
Chocolate cake, with vanilla sauce
Creamy sliced cake with white chocolate
Sweet risotto, with vanilla flavour and mascarpone
Crispy icecake in verbena flavour, with marinated strawberry and balsamic
Choice of French tradition cakes
Three flavoured crèmes-brûlées
Rhum and mango baba cake
Poached pear, with passion fruit sauce
Mini fruit tarts (depending upon season and/or market)
Bittersweet chocolate and coffee cakes
Citrus fruits salad, with spicy lemon juice
Mini walnut and caramel tart
Choice of three mini-cakes

Fruits

Each line : 20 €uros

Fruit basket or fruit mini-skewers (depending upon season)
Red berries and fruits, or exotic fruits (125 gr) (depending upon season and/or market)

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
- bread rolls of baguette and campaign(country) of craft(home-made) manufacturing
- 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