

CHOIX DE MENUS

Price per person (vat not included)

Choice of « Crew » menus : 25 Euros

Salmon terrine, with middle-eastern taboulé
Chicken fillet, with Niçoise rice
Two French cheeses
Jam stuffed sponge cake

Chicken livers terrine, with mushrooms in Greek sauce
Roast beef with lentils
Two cheeses from Savoy
Mini fruits tart (depending upon season)

Mixed salad of raw vegetables
Roast pork, with potatoes salad
Sweet cream cheese with sugar
Baked fruits custard

Choice of « Tradition » menus : 35 Euros

Tuna and olives terrine
Roasted guinea fowl with champignons, and potato salad
Three French cheeses, with Grenoble walnuts
Pithiviers cream cake

Three kinds of ham in thin slices, with wild mushrooms salad
Mix of assorted roasted white meats, with Alpine crozets
Sweet cream cheese with sugar
Chocolat mousse, with orange cake

Seafoods salad with rice
Poultry legs, with pasta salad
Three French from Savoy, with Grenoble walnuts
Peach and almonds pudding

Choice of « Découverte » menus : 40 Euros

Mix of assorted roasted fish fillets
Roasted lamb leg, with beans «méli-mélo» (a mix of assorted types of beans)
Green salad, French cheeses, croûtons, walnuts
Coffee Bavarian cream

Duck magret fillets and foie-gras
Pork fillet, with omelette cake
Salad mesclun (mix), Savoy cheeses, croûtons, walnuts
Fruits salad (carved into lotto like marbles)

Choice of « first » menus : 45 Euros

Crayfish and asparagus salad
Roasted lamb, with omelette cake
Green mesclun (mix), Savoy cheeses, croûtons, walnuts
Vanilla and strawberry Bavarian cream

Foie-gras and « feuilles-de-chêne » salad
Roasted beef fillet, with courgette custard
Salad mesclun (mix), French cheeses, croûtons, walnuts
Chocolate Charlotte

Choice of « Gastronomique » menus : 55 Euros

Two foies-gras (duck and goose), with gingerbread
Beef Wellington (tenderloin baked in a dough crust), with vegetable terrine
Salad mesclun (mix), French cheeses, croûtons, walnuts
Chocolate Marquise cream cake

Lobster médaillon, with langoustines and shrimps
Stuffed guinea fowl, with Chinese seaweed salad
Salad mesclun (mix), French cheeses, croûtons, walnuts
Three assorted different mousses

Smoked salmon and raw salmon, with lemonized cream
Sautéed venison*, with maize polenta
Salad mesclun (mix), French cheeses, croûtons, walnuts
Chocolates fantasy

« Dégustation » menu : 65 Euros

Duck foie-gras emulsion (in a glass), with gingerbread
Salad of langoustine tails and quinoa
Duch magret (fillet) in carpaccio, with soft boiled quail egg and vegetable custard
Salad mesclun (mix), French cheeses, croûtons, walnuts
Three mini cream cakes, and two fresh fruits mini-skewers

« Prestige » menu : 85 Euros

Caviar with blinis
Saint-Jacques shells in carpaccio, with marinated truffle
Beef Wellington (tenderloin baked in a dough crust), with vegetable terrine
Salad mesclun (mix), French cheeses, croûtons, walnuts
Selection of three different mini-cakes
Selection of fresh fruits (or mini fruit skewers) depending upon season

* needs warming-up in the plane

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
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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