



# SOCIAL MENUS



FITOCRACY

TASTE THE DIFFERENCE





# MENU 1

## APPETIZERS

- ▶ Lettuce Smoked Duck Breast
- ▶ Turkey Vol-aux-vents
- ▶ Lollipops made with fine cheese and aromatic herbals covered with almond flakes
- ▶ Fois Gras Canapé
- ▶ Small Pancakes with Ricotta & Spinach
- ▶ Buffalo Cow Caprese Salad with Cherry Tomato
- ▶ Sea Bream Carpaccio with Rucola & Pomegranate
- ▶ Small Tuna & Alligator Pear Buritto

## FISH

- ▶ Sea Bream Filé in Almond & Herbs Crust, Lime Dutch Sauce on Crispy Vegetable Bed

## MEAT

- ▶ Turkey & Asparagus Roll, Pomme de Terre Dauphinois

## DESSERT

- ▶ Strawberry Cake





# MENU 2

## APPETIZERS

- ▶ Salmon Nighiri
- ▶ Potato & Anchovy Flan
- ▶ Rooster Jelly & Crispy Vegetables
- ▶ Vol-aux-vents Shrimp Cocktail
- ▶ Bavarian Style Prosciutto
- ▶ Trout Mousse

## FISH

- ▶ Sturgeon on Tomato & Olives Coulis Bed

## MEAT

- ▶ Duck Breast in Cognac Sauce with Mashed Carrots
- ▶ Stuffed Cabbage Rolls with Polenta

## DESSERT

- ▶ Fruit Cake



# MENU 3

## APPETIZERS

- ▶ Deer Tartare
- ▶ Tuna & Alligator Pear Uramaki
- ▶ Salmon Mousse
- ▶ Goat Cheese Cream & Dried Tomato Blinis
- ▶ Asian Style Danube Herring Marinate on Asparagus Bed
- ▶ Butterfish, Orange & Ginger Canapé
- ▶ Speck Potato Sticks
- ▶ Spicy Ricotta Home Made

## FISH

- ▶ Teriaki Salmon Enfolded in Sesame on Black Rice & Parmigiana

## MEAT

- ▶ Prosciutto Enfolded Black Angus Sirloin in Sichuan Pepper Sauce with Rosemary Potato Dumbells

## DESSERT

- ▶ Chocolate Cake