

BUFFETS MENU

(40 €)

APETIZERS

Homemade Houmous

Pita Bread & zaatar.

Charcuterie & Cheese Selection

Artisanal bread, oignon pickles and ancient mustard

Poulicroc Surréaliste

Spices of the chef and homemade harissa sauce.

MAIN COURSES

Irish Black Angus

Contre filet, chimichurri sauce.

Couscous perlé

Seasonal vegetable & fresh herbs.

Seasonal Vegetable

Roasted & spiced locally sourced vegetable.

Crispy Ta'amiyya

Revisited falafels, a fresh yoghurt & mint sauce.

DESSERTS

Tahini Brownie

Tonka cream, toasted sesame.

*still and sparkling water included