

BUFFET MENU

(40€)

APPETIZERS

Homemade Houmous

Pita Bread & zaatar.



Charcuterie & Cheese Selection

Artisan bread, onion pickles & mustard.



Nachos Feast

Pico de gallo, cheddar, lime sour cream.



MAIN COURSES

Mediterranean Chicken

Smokey grilled chicken, dates, kalamata olive sauce, tarragon & oranges.

Crispy Ta'amiyya

Falafels, yoghurt, tahini & mint sauce.



Seasonal Vegetables

Roasted & spiced locally sourced vegetable.

Couscous perlé

Seasonal vegetable & fresh herbs.



DESSERTS

Tahini Brownie

Tonka cream, toasted sesame.



Still and sparkling water included

(The menu can not be changed in function of dietary restrictions)



Contains gluten



Contains milk



Contains nuts

DRINK PACKAGE

(25€)

APERIO

Welcome Drink

(Beer, Wine or non alcoholic drink)

DINNER

A half bottle of wine

White, Secret Cepage (bio), Chardonnay, Pays d'Oc

Red, Capocanale (bio), 2020, Merlot, Italy

OR

Half bottle of OSAN Gourmet Botanical Drink
(naturally alcohol free)

OR

Half Pitcher of Surréaliste Beer

DESSERT

A Party Shot OR Tea/Coffee

Still and sparkling water included

*If you choose the drink package, all guests must take this option.