

The MENU

Here are some of the delightful meals that we can prepare for your lunch and dinner parties.

Contact us for more: brigitte@mapetitecocotte.com

- Burrata and confit of southern vegetables with pesto
- Courgettes carpaccio with parmesan
- Gin and citrus cured Salmon, wasabi dressing, pickled cucumber
- Seabream ceviche, leche de tigre, avocado

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- Roast salmon, yuzu carrot puree
 - Beef Tagliata with rocket, slow confit tomatoes and parmigiano reggiano
 - Chicken tagine with preserved lemons and Confit carrots
 - Nicoise savoury crumble

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- Christophe Michalak's almond cake, fruits salad
 - ultra-Moist cherry clafoutis
 - The Perfect Carrot Cake
 - PIERRE HERMÉ 's "FRAÎCHEUR CHOCOLAT"
 - kokomango
 - Raspberry Macaroons
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