

# MA PETITE COCOTTE

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## CANAPÉS MENU

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### CHICKEN SATAY

*Marinated chicken, peanut sauce, coriander*

Chicken skewers marinated in aromatic spices, served with rich peanut satay sauce.

### COMTÉ GOUGÈRES (V)

*Choux pastry, aged Comté cheese, pepper*

Light and airy French cheese puffs made with premium Comté, baked until golden and served warm or cold.

### VEAL AND PINENUTS MEATBALLS

*Ground veal, toasted pine nuts, herbs*

Tender veal meatballs mixed with pine nuts, mint and parsley.

### PRAWNS, MANGO SKEWER

*King prawns, fresh mango, lime, mint*

Grilled prawns paired with sweet mango, finished with zesty lime and fresh mint leaves.

### BRESAOLA AND TÊTE DE MOINE

*Air-dried beef, Tête de Moine rosettes, cornichon*

Italian air-dried beef paired with delicate Swiss cheese rosettes and crisp cornichon

### RED PEPPER EMULSION, FETA DICED AND PISTACHIOS

*Roasted red peppers, creamy feta, crushed pistachios*

Silky roasted pepper cream topped with crumbled feta and toasted pistachios in a spoon.

### BLINIS SMOKED SALMON AND YUZU CREAM

*Scottish salmon, yuzu crème fraîche, chives, dill*

Delicate buckwheat blinis topped with premium smoked salmon and tangy yuzu-infused cream.

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### *TRUFFLE CROQUE MONSIEUR FINGERS*

*Emmental, ham, truffle, brioche*

Classic French croque monsieur cut into elegant fingers, elevated with aromatic truffle.

### *TOMATO, BASIL AND MOZZARELLA SKEWERS*

*Cherry tomatoes, buffalo mozzarella, fresh basil, balsamic*

Classic Italian Caprese in bite-sized form with sweet tomatoes, creamy mozzarella and basil oil.

### *CARAMELISED ONIONS AND GOAT CHEESE TARTLETS*

*Sweet onions, creamy goat cheese, thyme, honey*

Buttery pastry cases filled with slow-cooked onions and tangy goat cheese, finished with thyme.

### *SEA BREAM TARTARE AND AVOCADO*

*Fresh sea bream, citrus, avocado, coriander*

Delicately cured fish in lime and citrus juices, served with creamy avocado in a spoon.

### *WILD MUSHROOM DUXELLES CROUSTILLANTS*

*Mixed mushrooms, shallots, thyme, crispy buckwheat galette*

Finely chopped wild mushrooms with shallots and thyme, on a golden crispy galette.

### *TUNA RILLETTES AND LEMON*

*Tuna, shallots, chives, cream cheese*

Smooth tuna rillettes with shallots and chives, served on crisp toasts or crackers.

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### *CHOCOLATE HAZELNUT TARTLET (V)*

*Dark chocolate ganache, roasted hazelnuts, sweet pastry*  
Rich chocolate ganache in buttery pastry shells, topped with caramelized hazelnuts for a nutty crunch.

### *CANELÉ BORDELAIS (V)*

*Rum, vanilla, caramelised crust*  
Traditional Bordeaux speciality with dark caramelised exterior and soft custard centre - a French classic.

### *HONEY MADELEINE (V)*

*French butter, honey, lemon zest, vanilla*  
Light, pillowy, shell-shaped sponge cakes with honey and lemon.

### *MINI PAVLOVA (V, GF)*

*Crisp meringue, Chantilly cream, seasonal berries*  
Delicate meringue nests filled with vanilla cream and fresh berries - light and elegant.

### *PISTACHIO & RASPBERRY FINANCIER (V)*

*Ground pistachios, brown butter, fresh raspberries*  
French almond cake made with pistachios, brown butter and fresh raspberries.

### *MINI APPLE TATIN (V)*

*Caramelised apple, sweet pastry, vanilla*  
Individual upside-down apple tarts with rich caramel and buttery pastry.

### *LEMON MINI CAKE (V)*

*Lemon zest, butter, candied peel*  
Moist drizzle lemon loaf cake with a zesty glaze.

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