



MAISON
JÉRÔME PERCHE
TRAITEUR

WEDDING BROCHURE

2024



Jérôme Perche
Chef & Founder

We created Jérôme Perche Traiteur in 2013, with the desire to offer new flavors, to discover or rediscover the homemade, but, the real!

For Jérôme the founder, it is above all a family story, a love for authentic, seasonal products with a touch of originality and elegance while respecting your budget.

If you are looking for a committed caterer, an explosion of flavors for your taste buds, we will get on well! Above all, we are passionate...

Flexibility and availability are our key words in order to provide you with a special service until D-Day.

The recipe is simple: good ingredients, a pinch of madness, a spoonful of passion and lots of love.

Sophie Giraud

Event Manager



Sophie has extensive experience in the high-end event environment. She has more than 10 years of experience in the rental of luxury furniture and tableware, in the organization of private and professional events, but also in marketing and corporate communication.

Sophie is the link between the client and the chef, she likes to devote herself to each event as if it were unique, she fully supports you during the realization of your projects.

She will be your privileged interlocutor and will know how to pamper you at each stage of the planning.

Available and attentive, with a great sense of detail, she will never leave any details to make your moment magical.



OUR FORMULAS

Cocktail Buffet

GUEST ARRIVAL

Lemonade
Soft Drinks
Sweetness

WINE RECEPTION

12 Canapés
1 Animated Station

DINNER

4 Animated Stations
& Sides

CHEESE BUFFET

Green Salad
Cereal Bread

DESSERT BUFFET

Cream Puffs Pièce Monté
Assortment of Desserts
1 Sweet Station
Fruits Basket

Seated Buffet

GUEST ARRIVAL

Lemonade
Soft Drinks
Sweetness

WINE RECEPTION

12 Canapés
2 Animated Stations

BUFFET DINNER

2 Cooked Meals
2 Animated Stations
2 Sides

CHEESE BUFFET

Green Salad
Cereal Bread

DESSERT BUFFET

Cream Puffs Pièce Monté
Assortment of Desserts
Fruits Basket

Plated Menu

GUEST ARRIVAL

Lemonade
Soft Drinks
Sweetness

WINE RECEPTION

12 Canapés
2 Animated Stations

PLATED DINNER

Starter
Handplated dish

CHEESE PLATTER

Green Salad
Cereal Bread

DESSERT BUFFET

Cream Puffs Pièce Monté
Assortment of Desserts
Fruits Basket

Sharing Menu

GUEST ARRIVAL

Lemonade
Soft Drinks
Sweetness

WINE RECEPTION

12 Canapés
2 Animated Stations

SHARED DINNER

Meat or fish dish to share
Plated Side Dish

CHEESE PLATTER

Green Salad
Cereal Bread

DESSERT BUFFET

Cream Puffs Pièce Monté
Assortment of Desserts
Fruits Basket

GUEST ARRIVAL



Non Alcoholic Drinks
(COKE, FRUITS JUICE, MULTIFRUIT)
+
LEMONADE
+
1 SELECTION AMONG PIECES LISTED BELOW

Sweet Pieces

- MINI LEMON CAKES OR CHOCOLATE CHIPS
- COOKIES
- PLAIN MINI DONUTS
- MINI CHOCOLATE BEIGNETS
- CARROT CAKE

Salty Pieces

- MINI CAKES CHORIZO ET BASILIC
- MINI CROQUE-MONSIEUR
- MINI PAIN BAGNAT
- MINI CLUB SANDWICH

CANAPÉS

12 pieces per person

Refreshing Pieces

PRAWN CEVICHE

CRAYFISH SOFTCAKE

PASSION FRUIT SCALLOPS

SALMON MINI CANNELLONI

AIOLI-STYLE COD QUENELLE

Gourmet Pieces

CROQUE TONTON WITH BLACK TRUFFLE

FOIE GRAS LOLLIPOP AND APPLE JELLY ON GINGERBREAD

MINI HOMEMADE CHEESEBURGER

MINI BLACK PORK HAM POLENTA

Evasion Pieces

TAGLIATELLE OF ZUCCHINI MELON OR PEAR WITH BALSAMIC SYRUP

(DEPENDING ON SEASON)

CHERRY TOMATO LOLLIPOP AND BASIL FOAM

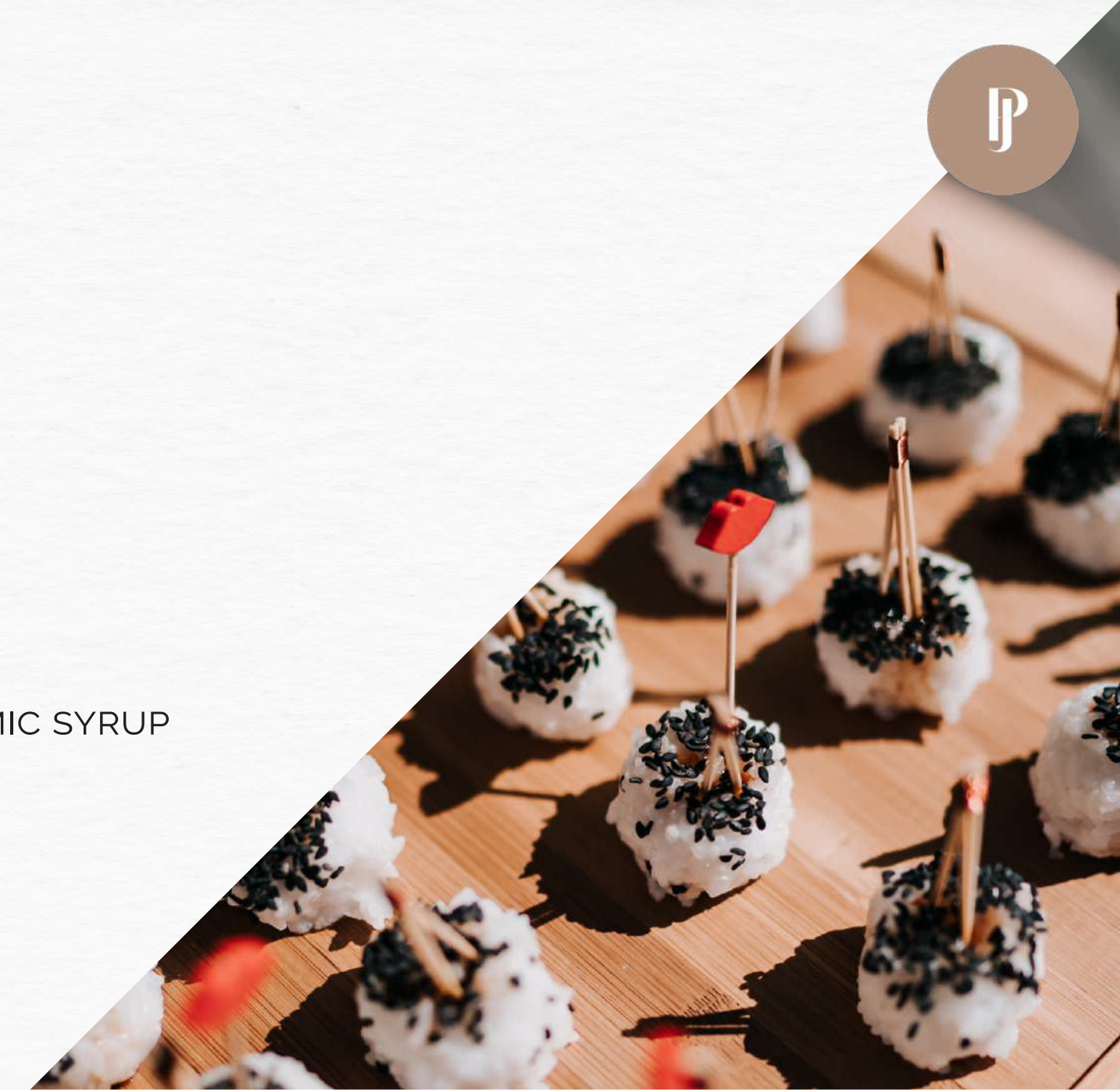
PARMESAN SHORTBREAD FINISHED BY THE MINUTE

VEGGIE SPRING ROLL

MINI MIMOSA EGG WITH CAVIAR FLOWER

BUFALA LOLLIPOP AND ITS TOMATO SYRUP

FISH SOUP & ITS ROUILLE



WINE RECEPTION — ANIMATED STATION

EGG SCRUB WITH TRUFFLE STATION

Minute preparation of a scrambled egg accompanied with crumbles of truffle.

ITALIAN STATION

Gnocchi or risotto in its wheel of parmesan and truffle cream, accompanied by vegetable tagliatelle.

PLANCHA FISH STATION

Red mullet, St Pierre, sea bream, monkfish, with pesto sauces, lemon, aioli, served with saffron rice.

GRILLED STATION - 2 SELECTIONS OF MEAT

(+4€ if rib of beef only / +3€ if rib of beef & other meat choice / no supplement if choice of piece of beef)

Beef ribs, lamb fillet, black pork, duck breast accompanied by homemade mashed potatoes with truffle salt and pan-fried garlic/parsley vegetables.

LANGOUSTINE TAIL ANIMATION (PRICE ON REQUEST)

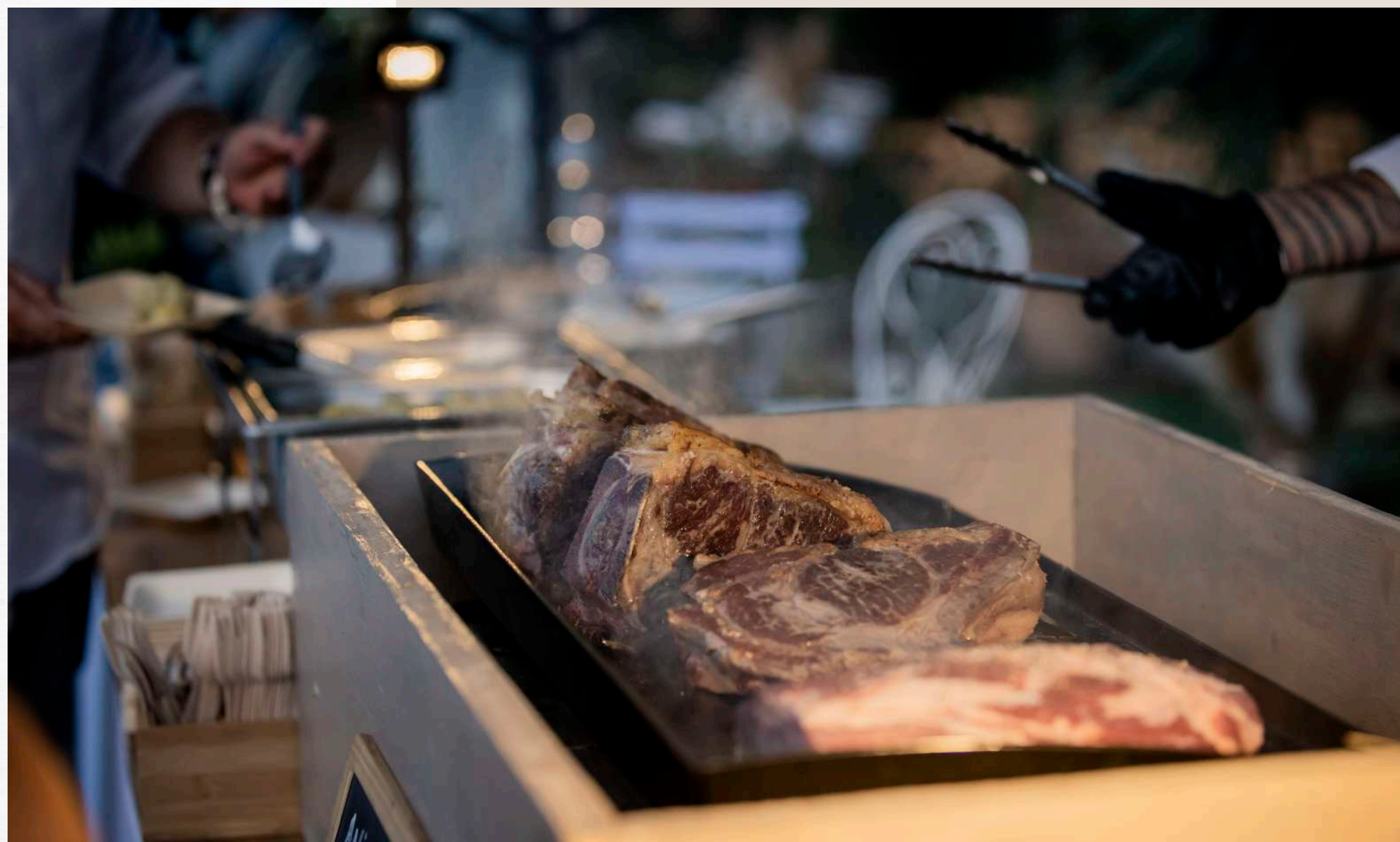
Grilled a la plancha & its garlic butter.

BIGORRE BLACK PORK HAM STATION

Minute cut of a black Bigorre pork ham. (+750€ - We leave the ham with you after reception)



WINE RECEPTION — ANIMATED STATION



BRIOCHE FRENCH TOAST STATION (+ 4€)

Minute brioche french toast with crumbs of truffle and melted goat cheese of Provenc

TUNA CEVICHE STATION

Quick preparation of tuna ceviche

OCTOPUS AND SUPIONS PLANCHA STATION

Minute preparation of octopus and squid with garlic and parsley.

AÏOLI STATION

Real Aioli: egg, prawns, desalted cod, octopus, green beans, romanesco cabbage, aioli, carrots, beets.

SMOKED STATION

Smoked tuna and/or veal in front of the guests

MOZZARELA TOMATO STATION

As at the market, an assortment of 4 varieties of tomatoes and 4 varieties of mozzarella, with its olive oils

PROVENCE STATION (+ 2€)

Fish soup, sea bream tartare, candied tomatoes, mussel with saffron from Provence, octopus marinated in garlic/parsley.

WINE RECEPTION — ANIMATED STATION

EGG BROUILLADE WITH DRIED CAVIAR STATION (+ 4€)

Scrambled egg prepared on the spot in front of your guests accompanied by dried caviar.

CHARCUTERIE STATION

Minute preparation with a slicer and in chiffonade of different varieties of charcuterie: Mortadella, rosette, coppa, chorizo, San Daniele.

PAN-FRIED BEEF TARTAR STATION

Minute preparation of your tartars: minced meat, capers, shallot, Worcestershire, egg yolk with your choice of: Candied tomatoes, goat cheese, blue cheese, raclette cheese. Accompanied by green salad and homemade fries.

CREPE STATION

Preparation of your pancakes in front of your guests: ham, emmental, mushrooms.

PAN-FRIED SCALLOPS & FOIE GRAS STATION (+ 4€)

Scallops with leek fondue and pan-fried foie gras prepared in front of your guests, accompanied by bread and onion confit.

FRIED SEAFOOD ANIMATION

Fried preparation of Joels, octopus, prawns, served with homemade mayonnaise and lemon.

SNAILS & FROG LEGS STATION

Minute preparation of fried frog legs with garlic and parsley.
Pan-fried snails served with maître d'hôtel butter and crispy bread.



WINE RECEPTION — ANIMATED STATION



SEAFOOD STATION (PRICE ON REQUEST, DEPENDING

Oysters, mussels, whelks, prawns served with lemon and homemade mayonnaise.

ASIAN STATION

Spring rolls, samosas with soy sauce, served with crunchy vegetables and noodles prepared in the wok.

KHEBAB STATION

Minute preparation of mini khebab: meat, onions, tomato, salad and its white sauce.

WOK STATION

Noodles + vegetables - shrimps or poultry and sauce (soya, nem, oyster, peanut)

SALAD STATION

Green salad, corn, cucumber, tomatoes, tuna, black olives, anchovies, hard-boiled egg, croutons, olive oil, balsamic vinegar, raspberry vinegar, mango vinegar, parmesan shavings, feta, candied tomatoes.

SMOKED SALMON STATION

Label Rouge Smoked Salmon, accompanied by fresh cheese, fresh Isigny cream with chives, Blinis bread, brioche bread, sandwich bread.

DRINKS



GUESTS ARRIVAL

Lemonade
Fruits Juice
Coke
Coke Zero
Iced Tea

WINE RECEPTION

Non Alcoholic Drinks + Beers (25cl Heineken, 1 per person)

One choice of the following (2 drinks per person):

Punch or Spritz or Champagne Soup.
Still Water, Sparkling Water
Ice Cubes

DINNER

Still Water, Sparkling Water in a Glass
Non Alcoholic Drinks (served at the buffet on demand)
Ice Cubes

DESSERT AND END OF RECEPTION

Coffee (Lavazza Machine) + Tea
Still Water, Sparkling Water
Served until our departure at 2:45 AM

WE DO NOT CHARGE CORKAGE FEES ON ALL OF YOUR DRINKS.

COCKTAIL BUFFET

GUESTS ARRIVAL

Gourmandises Sucrées ou Salées

WINE RECEPTION

12 Pieces per Person

1 Station

DINNER

4 Stations

Sides

CHEESE BUFFET

Assortment of refined raw milk cheeses selected by the chef.

DESSERT

Cream Puffs Pièce Monté

Desserts Buffet

1 Dessert Station

Fruits Basket



Drinks

Lemonade

Coke

Fruits Juice (Apple, Orange, Multifruits)

1 Selection of Alcohol for Wine Reception

Beer 25cl Heineken (1 per person)

Evian and Badoit (Glass Bottles)

Coffee (Expresso) & Tea

SEATED BUFFET

GUEST ARRIVAL

Sweet or salted cocktail pieces

WINE RECEPTION

12 pieces per Person

2 Stations

DINNER : AT THE BUFFET

2 Stations

2 Cooked Dishes

-including 1 Meat: Sauteed Lamb with Olives,,

Fricassee of veal with mushrooms

-including 1 fish: scallops and leek fondue,

Monkfish and Armorican-style seafood

2 Sides

-including 1 Starch: Gratin with Morels, Risotto with Small Vegetables, Mashed Potato with Truffle

- including 1 Vegetable: Mini Sautéed Vegetables, Mini Stuffed Vegetables,

Bundle of Vegetables Green Beans & Onions

Drinks

Lemonade

Coke

Fruits Juice (Apple, Orange, Multifruits)

1 Selection of Alcohol for Wine Reception

Beer 25cl Heineken (1 per person)

Evian and Badoit (Glass Bottles)

Coffee (Expresso) & Tea

CHEESE BUFFET

Assortment of refined raw milk cheeses selected by the chef.

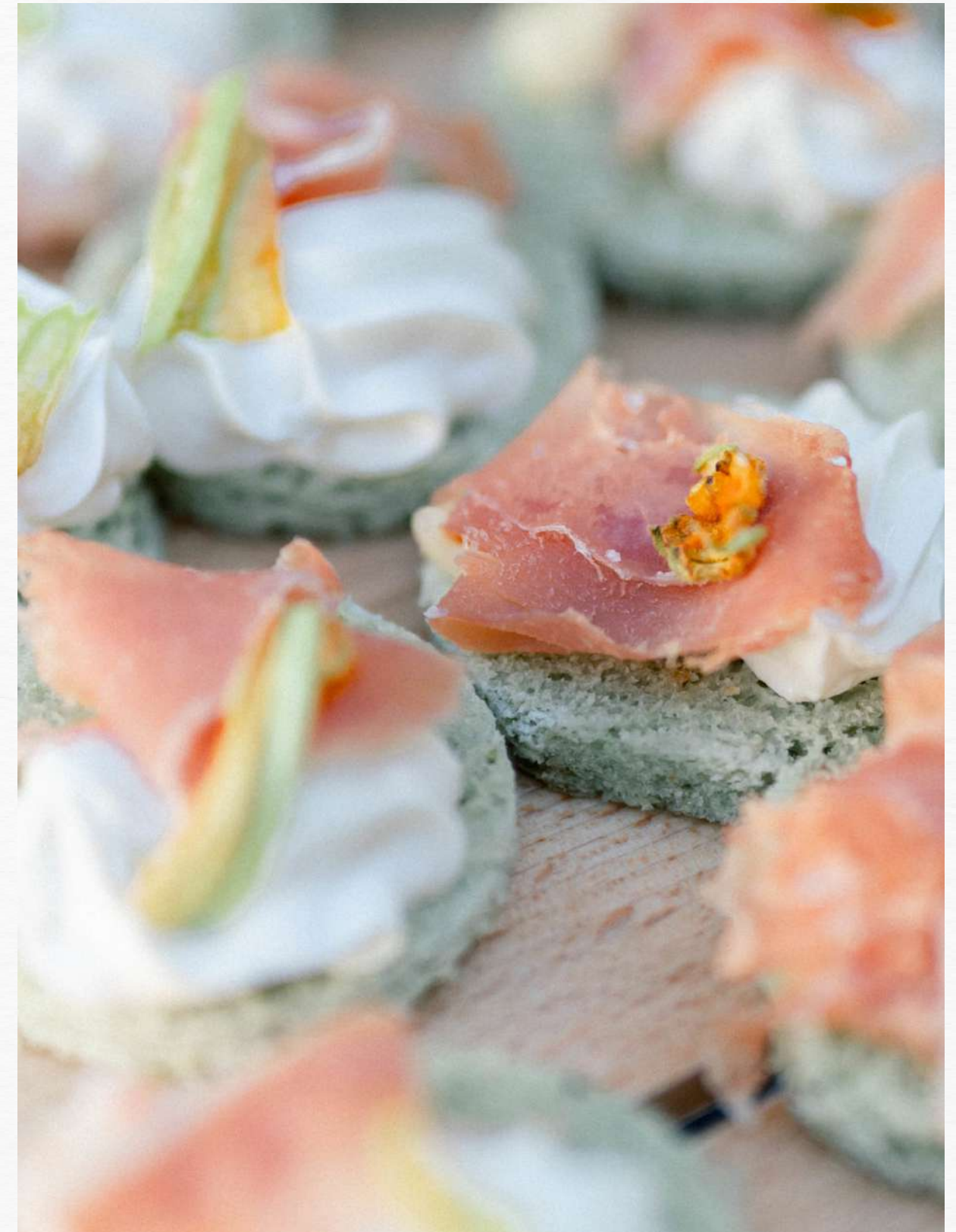
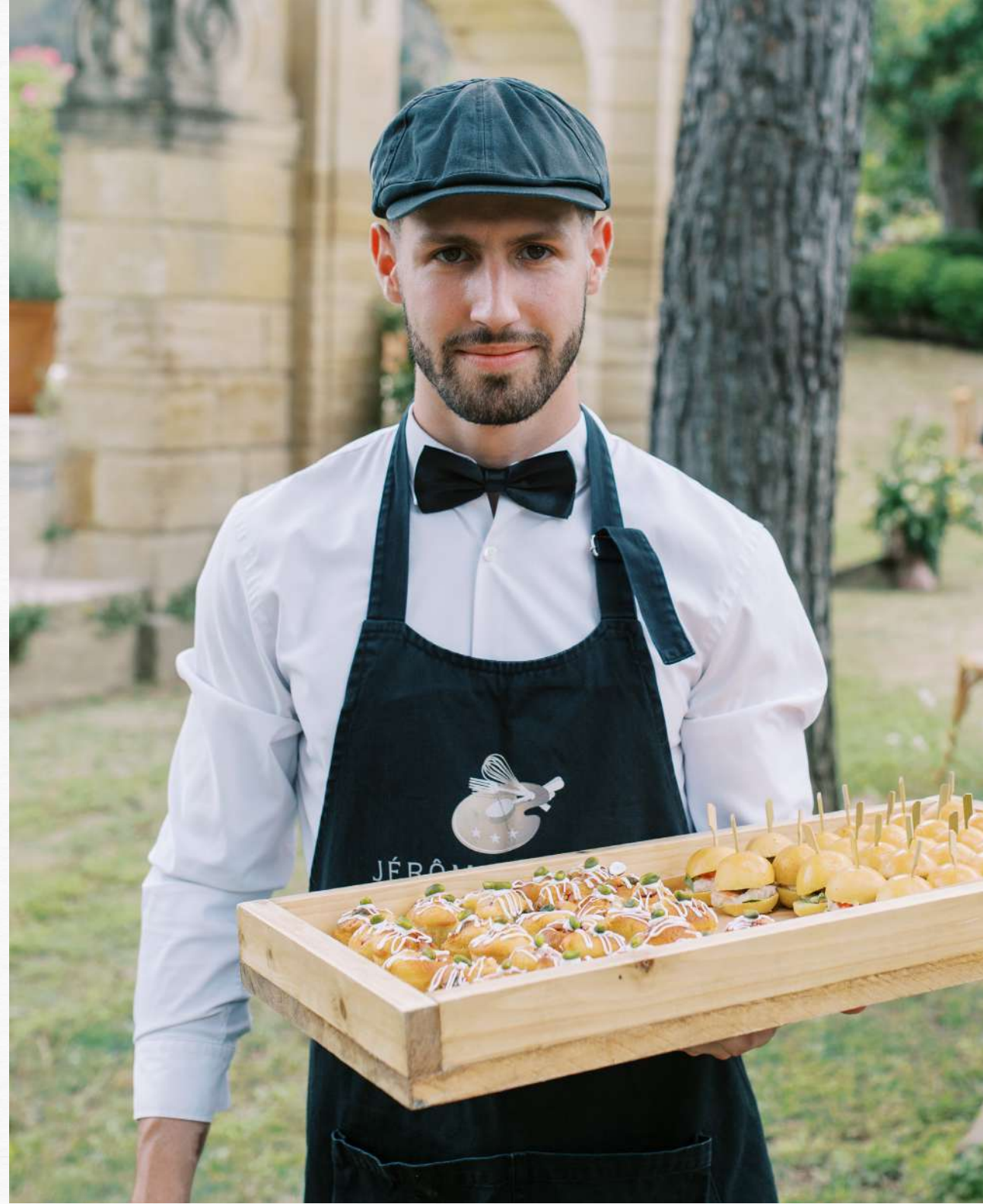
DESSERT

Cream Puffs Pièce Monté

Assortment of Desserts

Fruits Basket





PLATED MEAL — AMOUR

GUEST ARRIVAL

Sweet or salted cocktail pieces

DINNER

1 ENTRÉE TO CHOOSE

Carpaccio of scallops & mango coulis with basil emulsion, black fleur de sel. (+3€)

French black pork ham, balsamic zucchini tagliatelle, goat foam.

Ceviche-style sesame tuna tartare, crab cannelloni and Conté cream.

*All our dishes are served with vegetables.
The chef selects them based on seasonality and quality.*

CHEESE PLATTER

Assortment of refined raw milk cheeses selected by the chef.

WINE RECEPTION

12 pieces per Person

2 Stations

1 MEAL TO CHOOSE

Loin of black Bigorre pig, turnip mousseline with truffles and its reduction of Xérès vinegar.

Veal chop in 2 cooking, shallot in shirt, mousseline of peas, strong juice.

John Dory fillet with figatelli, basil risotto and vegetables

DESSERT

Cream Puffs Pièce Monté

Assortment of Desserts

Fruits Basket

Drinks

Lemonade

Coke

Fruits Juice (Apple, Orange, Multifruits)

1 Selection of Alcohol for Wine Reception

Beer 25cl Heineken (1 per person)

Evian and Badoit (Glass Bottles)

Coffee (Expresso) & Tea



PLATED MEAL — PASSION

GUEST ARRIVAL

Sweet or salted cocktail

DINNER

1 ENTRÉE TO CHOOSE

Lobster tail, parmesan cream and Yuzu emulsion. (+ 6€)

Lobster tail just seared accompanied by its exotic juice and its young shoots. (+4€)

Octopus and Supions with garlic Aioli revisited.

Soft-boiled egg with sea urchin coral, in its zucchini velouté and refined parmesan chips.

(extra charge of €12/pers to replace sea urchin with caviar)

All our dishes are served with vegetables.

The chef selects them based on seasonality and quality.

CHEESE PLATTER

Assortment of refined raw milk cheeses selected by the chef.

WINE RECEPTION

12 pieces per Person

2 Stations

1 MEAL TO CHOOSE

Turbo fillet and black pork chiffonade, cream of fresh mushrooms and smoked zucchini mousseline. (+5€)

Medallion of duck breast stuffed with foie gras, crunchy julienne, and asparagus. (+6€)

Filet of veal and its Bandol wine reduction, mashed potatoes with truffles and small vegetables.

Brass lamb 2 type of cooking: confit and just seared, Robuchon style mousseline, full-bodied honey, lemon and rosemary jus.

DESSERT

Cream Puffs Pièce Monté

Assortment of Desserts

Fruits Basket

Drinks

Lemonade

Coke

Fruits Juice (Apple, Orange, Multifruits)

1 Selection of Alcohol for Wine Reception

Beer 25cl Heineken (1 per person)

Evian and Badoit (Glass Bottles)

Coffee (Expresso) & Tea



SEATED DINNER — TO SHARE

GUEST ARRIVAL

Sweet or salted cocktail pieces

DINNER

1 MEAL TO CHOOSE

Served in a tray

Breast of milk-fed veal confit with baby onions.

Braised piece of Aubrac beef and its grand veneur sauce.

Roasted loin of black pig and its Xérès reduction.

Leg of Laiton d'Aveyron with rosemary, honey and lemon.

All our dishes are served with vegetables.

The chef selects them based on seasonality and quality.

CHEESE PLATTER

Assortment of refined raw milk cheeses selected by the chef.

WINE RECEPTION

12 pieces per Person

2 Stations

1 SIDE TO CHOOSE

Served on a plate

Cauliflower mousseline with truffle, shallot chutney, beet juice.

Creamy mashed potato quenelle.

Risotto with porcini mushrooms and zucchini tagliatelle.

Risotto with basil and vegetables, citrus espuma.

DESSERT

Cream Puffs Pièce Monté

Assortment of Desserts

Fruits Basket

Drink

Lemonade

Coke

Fruits Juice (Apple, Orange, Multifruits)

1 Selection of Alcohol for Wine Reception

Beer 25cl Heineken (1 per person)

Evian and Badoit (Glass Bottles)

Coffee (Expresso) & Tea





CHEESE



CHEESE PLATTER

Served at the buffet in a cocktail dinner formula and seated buffet.

Served in the center of the table for a seated meal.

ASSORTMENT OF REFINED RAW MILK CHEESES SELECTED BY THE CHEF.

Brie de Meaux, farm goat cheese, Comté, Ossau-Iraty..

Jam, green salad with balsamic and cereal bread

DESSERT

PIÈCE MONTÉE

2 cream puffs (per person)

+

DESSERT BUFFET

Smoothie (seasonal fruits)

Sweets::

- Mini financial biscuit with hazelnut mousse
- Mini pineapple/coconut tartlet
- Mini apple-raspberry lollipop
- Mini lemon meringue pie
- Cannelé
- Pies and Desserts (chocolate, fruits)
- Fruits basket



DESSERT - SWEET STATIONS

SWEETS STATION

Donut's, cookies, muffins, brownies accompagnés de différents toppings

CRÊPES & FRENCH TOAST STATION

Pancakes, French toast, brown sugar, Strawberry and Apricot jam, spread, whipped cream.

TIRAMISU STATION

Egg mascarpone, speculos, ladyfingers, Nutella, strawberry, raspberry.

TINY PIES STATION

Shortbread pie shell, pastry cream, Italian meringue, apple, strawberry, raspberry, whipped cream.

SMOOTHIE STATION

Minute preparation of your smoothie with seasonal fruits:
Melon, peach, apple, mango, pear, strawberry, raspberry,

INCLUDED IN THE DINNER COCKTAIL FORMULA - IN ADDITION TO THE DESSERT BUFFET FOR THE MEAL FORMULA SEATED, MEAL TO SHARE AND SEATED BUFFET - 5€ PER PERSON - MINIMUM 30 PEOPLE



DESSERT - SWEET STATIONS



CANDY APPLES STATION

Minute preparation of candy apples with different toppings.

NUTELLA PANINI STATION

Chocolate spread, Nutella, salted butter caramel, hazelnut cocoa, panini bread.

DETOX STATION

Minute preparation in a blender, St Georges mineral water, lemon, egg white, rosemary, basil, cucumber, prunes.

WAFLES STATION

Jam, sugar, caramel, toppings (+2€)

CHOCOLATE FOUNTAIN STATION

With seasonal fruit skewers, topping & marshmallows

BOWLS STATION

Fresh cheese and yoghurt accompanied by fresh seasonal fruit (strawberry, raspberry, peach, apple, banana) cereals, muesli.

END OF RECEPTION MENU

STARTING AT 1:00 AM - OPTIONNAL - 4€ PER PERSON

ICE CREAM BUFFET (CUP OR CORNET)

ICE CREAM (2 choices to be made): Vanilla, chocolate, pistachio, strawberry, stracciatella, coffee

SORBETS (2 choices to be made): Lemon, apple, strawberry, raspberry

TOPPINGS EN ACCOMPAGNEMENT

SWEET CRÊPE BUFFET

Sugar and icing sugar, Nutella, Confiture Bonne maman, Vergeoise Blonde

TOPPINGS: Caramelized hazelnut slivers, speculoos crumbs, shavings of chocolate, caramel, chocolate coulis

CHARCUTERIE BUFFET

White ham, Rosette, Prosciutto, Terrine, Goose rillettes, Mortadella

ACCOMPANIMENTS: Butter, pickles, mayonnaise, mustard, country bread,

CANDY APPLE BUFFET

Presentation at the buffet of candy apples with different accompaniments.

SNACKING BUFFET

Mini croques-monsieur, mini homemade burger, mini homemade hot dog.

SWEET/SALTED POPCORN BUFFET

Sweet/salty popcorn, sweet coulis

ONION SOUP BUFFET

Onion soup with croutons and gruyere cheese



BAR & OPEN BAR



COCKTAIL BAR

MIN 40 PERS.

10€/pers wine reception (3:00 AM)

20 €/pers all night long

2 Cocktails to choose: Mojito, Caïpirinha, Margarita, Piña Colada, Gin Tonic, Blue Lagoon, Vodka Martini.

WINE BAR & CHAMPAGNE

Price: consult us according to the chosen wine (red, white or rosé wine)

CHAMPAGNE WINE RECEPTION OR DESSERT

12€/pers - 1 Bottle for 3 persons - Selection: Tissier Brut

ALCOHOL BAR END OF RECEPTION

MIN 40 PERS. - FROM 1:00 AM to 3:00 AM

10€/pers : Rhum, Jet 27, Limoncello, Cognac

OPEN BAR ALL NIGHT LONG

32€/pers - Pastis, Whisky, Vodka, Rhum, Gin, Jet 27, Limoncello, Cognac, Martini, Prosecco, Domaine Saint-André de Figuière : red wine, rosé, white (1 bottle for 3 person)

+

2 cocktails to choose : Mojito, Caïpirinha, Margarita, Piña Colada, Gin Tonic, Blue Lagoon, Vodka Martini.

WE DO NOT TAKE CORK FEES. IF YOU WISH TO PROVIDE YOUR DRINKS, A SUPPLEMENT CAN BE ADDED ACCORDING TO YOUR GLASSES NEEDS.
ALCOHOL ABUSE IS DANGEROUS FOR HEALTH.

BAR & OPEN BAR - OUR CREATIONS...

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH.

QUEEN MARY

Cane sugar, lime, Cointreaux, Whisky, Perrier

LE CAMILLE

Fresh mint, elderberry syrup, prosecco, violet alcohol, pansies

L'AMOUREUX

Champagne, violet, rose alcohol, strawberry syrup, lime

LE PROVENCAL

Gin Tonic, ginger, rosemary, pear, cherry tomato, cane sugar

LE JÉRÔME

Whiskey, lime, cane sugar syrup, fresh mint, crushed ice



Prices

MIN 40 PERS.

25€/pers all night long

12€/pers for the wine
reception

15€/pers from midnight

BAR & OPEN BAR - OUR NON ALCOHOLIC CREATIONS

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH.
OUR COCKTAILS ARE ACCOMPANIED BY EDIBLE FLOWERS

LE CARPRENTRAS

Strawberry juice, basil, lemonade

LE STRAWBERRIES

Fresh mint, lime, strawberry, cane sugar, lemonade

L'INTEMPOREL VIRGIN MOJITO

Fresh mint, brown sugar, Angustura, lime, Perrier

L'EXOTIQUE

Grapefruit, melon syrup, passion fruit juice, lemonade

APPLE ROSE

Raspberry syrup, apple juice, Schweppes, lemon juice

LIMONE ROUGE

Perrier, cane sugar, raspberry, lime, fresh mint



Prices

MIN 40 PERS.

20€/pers all night
long

12€/pers at wine
reception

10€/pers from
midnight

SERVICE & FURNISHMENT INCLUDED

FURNISHMENT

1 high table every 30 persons at wine reception

Catering buffet with white topping and wooden board

Ice bucket with its plate.

Buffet decoration

Tableware is provided by Options and is not included in the offer.

SERVICE

Service (1 waiter every 20 pers)

Kitchen Staff (1 cook every 40 pers)

1 Officier from 100 persons

1 Maître d'hôtel

Vacation from 6:30 p.m. to 4:00 a.m. (departure of the teams)

An event manager who will be present from your first quote request on D-Day

Removal of rubbish & waste



OPTIONS

TRANSPORTATION

2 TRUCKS ARE REQUIRED PER TRIP, ONE FOR THE GOODS AND ONE FOR THE MATERIAL.

Less than 20 km = Free

20 - 50 km = 300€

50 - 80 km = 600€

80 - 120 km = 900€

120 - 160 km = 1200€

160 - 200 km = 1400€

+200km = On Quote

TABLEWARE

OPTIONAL - TABLEWARE IS NOT INCLUDED IN OUR FORMULAS - SOME EXAMPLES BELOW



EXTRAS

Additional culinary station: between €8 and €12/pers

Additional hours:
40€ TTC per waiter and per hour

Specific glassware for late-night spirits:
1€ the glass

Late night wine and spirits menu





CHILDREN'S & SERVICE PROVIDERS' MENUS

KID'S MENU (2 - 12 ANS)

Buffet

MIN. 10 KIDS - 18€/PERS

- Mini croque-monsieur
- Mini burgers
- Quiches
- Pizza
- Mini Club Sandwiches
- Mini hot dogs
- Mini muffins
- Candy basket
- Still water
- Coke

Repas Assis

22€/PERS

Puff pastry with cheese
or
Shrimp Mayonnaise

Homemade Lasagna
or
Homemade burger

Chocolate cake
or
Chocolate eclair

Candy Basket

Still Water, Coke

SERVICE PROVIDERS' MENUS

25€/PERS

- Entrance of the bride and groom
- Hot dish for the bride and groom
- Sweets

BRUNCH

OUR BRUNCH OFFERS A 6-HOUR VACATION WITH SERVICE INCLUDED. TABLE ART : COMPLETE DISH SERVICE. - MINIMUM 50 PEOPLE - 50€ PER PERSON

MINI PASRTY

Pains au chocolat, Croissants, Choco-suisses

TOASTED BREAD

Pain perdu, Pancakes, Muffins au chocolat)

STRAWBERRY AND APRICOT JAM, BUTTER, SPREAD, BREAD

SEASONAL FRESH FRUIT SALAD

HARD-BOILED EGGS OR FRIED EGGS COOKED TO ORDER

CHARCUTERIE

White ham, Dried ham, Country terrine,

PLAIN AND HERB CHIPOLATAS, GRILLED MERGUEZSUR PLACE

SMOKED SALMON

MEAT

Roast pork, Chicken steak

SALADS

Italian Penne, Vegetables of the Sun, Mozzarella Tomatoes

CHEESE BOARD

Saint-Nectaire fermier, Comté, Camembert with raw milk & green salad

SEASONAL FRUIT PIES

Drinks

Coffee (Espresso) and Tea,
Fruit juice, Still water, Sparkling water, Coke,
Coke Zero, Lemonade





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