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La table de Châteauform'

La table de Châteauform Package II

The spirit of Châteauform' at table
for a festive lunch or dinner

The offer includes:

- ✓ 1 La table de Châteauform standing shared lunch includes: 645g per guest with an assortment of entrées, a main dish, a selection of cheeses and desserts
- ✓ 2 hours of service
- ✓ Cold drinks: fruit juices, mineral water (still and sparkling), soft drinks
- ✓ Hot drinks: coffee, tea
- ✓ Furniture, equipment and table furnishings as required
- ✓ Table hosts and kitchen staff
- ✓ Delivery included

ENTRÉES

Pies

Veal pie with oriental spices and grilled pine nuts

Norwegian salmon pie, confit and flaked

Tarts

Lebanese chicken, preserved artichoke and crisp onion tart

Mushroom tart - Rungis oyster, button and boletus - with celery chips

Sashimi sardines, piquillos tart with smoked tofu and Kalamata olive spread

Crisp vegetables

Crunchy spinach cracker, chestnut and smoked tofu spread

Crunchy beetroot cracker, split pea, Goji berry spread

Butternut cracker, beetroot, bergamot spread

From the sea

Meagre fillet with beetroot salt, lettuce heart, pot herb stock and diced apple

"The crying tiger" Thai fillet of duck and carrot with white radish pickles

Garden fresh

Grape and feta salad

Octopus and pomegranate treacle salad

Noodles, broad bean salad with sesame sauce

Sandwiches to share

Corn bread, Japanese coleslaw with wasabi

Nordlander bread, smoked Norwegian salmon, herb cheese

Traditional bread, roasted Gâtinais chicken, iceberg lettuce

Waffles

Chestnut, Leon cecina and chestnut foam waffle

Seaweed, seashell foam, wild Baltic salmon and dried seaweed waffle

Vegetable waffle, onion spread with radish (pink, red, yellow and white, watercress)

MAINS

Artic char with pink pepper, woodland mushrooms, quinoa and spinach

Beer-braised ox cheek, Jerusalem artichoke purée

DESSERTS

The selection

Assortment of French cheeses

Organic bread selection: loaf, raisin bread,

walnut and hazelnut loaf

Sugar and spice

Chocolate dessert, vanilla crème brûlée

Straight-cut Paris-Brest

Lemon pie

Straight-cut Pavlova

Sweet chestnut-clementine dessert

Bourdaloue tart

Fresh fruit with coconut: clementine segments,

blackberries, grapes