



Les Jardins du Marais

PARIS
★★★★

All our buffets are served seated and from 30 people

HOT BUFFET 1 (+10€)

STARTERS

Cretan salad
Dips of vegetables and sauces
Salmon and vegetables with herbs wraps
Pasta, parmesan and cherry tomato salad
Peas houmous and its toasts
Californian salad (grapefruit, poultry, tomato, pepper, cucumber, celery stick, cocktail sauce)

1 MEAT AND 1 FISH (TO CHOOSE)

Printanier sauté of beef
Chicken with candied lemon and broad beans
Marengo sauté of veal

Cod loin, tarragon cream
Salmon steak on vegetables with soy sauce
Breton hake steak « à l'italienne »

TWO SIDE DISHES (TO CHOOSE)

Paella rice
Gratin dauphinois
Pasta with parmesan and pesto gratin

Mini ratatouille
Fried courgettes with thyme and garlic
Mousseline of carrots and cumin
Mixed vegetables poêlée

DESSERTS

Strawberries tartlet and mousse of mascarpone
Watermelon and pineapple tartar
Mini coffee and chocolate éclairs
Madeleines with lime

WINES Petit Chablis - Château Charron

L I F E S T Y L E™

Preferred

HOTELS & RESORTS

**Supplement for cheese: 3.50€/person*



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HOT BUFFET 2 (+10€)

STARTERS

Caesar salad
Deviled egg and mixed vegetables
Caponata of vegetables
Bayonne Ham, melon and rocket
Mini navette stuffed with Tuna rillettes
Tabbouleh with fresh mint

1 MEAT AND 1 FISH (TO CHOOSE)

Printanier sauté of beef
Chicken with candied lemon and broad beans
Marengo sauté of veal

Cod loin, tarragon cream
Salmon steak on vegetables with soy sauce
Breton hake steak « à l'italienne »

TWO SIDE DISHES (TO CHOOSE)

Paella rice
Gratin dauphinois
Pasta with parmesan and pesto gratin

Mini ratatouille
Fried courgettes with thyme and garlic
Mousseline of carrots and cumin
Mixed vegetables poêlée

DESSERTS

Strawberries with sugar
Pistachio financier
Chocolate macaroons
Rice pudding with apricot coulis
Canelés from Bordeaux

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HOT BUFFET 3 (+10€)

STARTERS

Quinoa and small vegetables with coriander
Courgettes caviar and garlic bread dips
Niçoise rice salad
Mini bruchetta with red mullet and tapenade
Vegetable cake and basil pesto
Tomato mozzarella and rocket with balsamic vinegar

1 MEAT AND 1 FISH (TO CHOOSE)

Printanier sauté of beef
Chicken with candied lemon and broad beans
Marengo sauté of veal

Cod loin, tarragon cream
Salmon steak on vegetables with soy sauce
Breton hake steak « à l'italienne »

TWO SIDE DISHES (TO CHOOSE)

Paella rice
Gratin dauphinois
Pasta with parmesan and pesto gratin

Mini ratatouille
Fried courgettes with thyme and garlic
Mousseline of carrots and cumin
Mixed vegetables poêlée

DESSERTS

Seasonal fruits salad
Panacotta with red berries and almond crumble
Coconut financier
Tartlet with lemon cream
Mini opera cake

WINES Petit Chablis - Château Charron

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HOTELS & RESORTS

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