LUNCH

Sandwiches

Minimum 10 people
Order by 12 noon on the previous day at the latest
Open-faced organic bread sandwiches: plain, multigrain, walnut, olive and dark bread
Closed soft sandwiches
Gluten-free: +€5 per person

CLASSIC



MINI SANDWICHES
WITH OUR SIGNATURE SPREADS

A platter of 20 mini sandwiches for approximately 5 people, featuring five recipes:

Ham, gherkins and pickled onions
Chicken, smoked yoghurt and pineapple
Mexican-style tuna and aioli
Crab, carrot and lime
Egg salad, cherry tomatoes and olives

€60.00 *per platter*



SIGNATURE MINI SANDWICHES

A platter of 20 mini sandwiches for approximately 5 people, featuring five signature recipes:

Ham, pepper spread, rocket salad, cherry tomato and Manchego
Beef carpaccio, Harry's Bar sauce and rocket
Marinated salmon, hoisin sauce, white cabbage, carrots and sesame
Grilled scampi, salsa picando, fennel, courgette and onions
Burrata, pesto, peas, Little Gem lettuce and mint

€72.00 *per platter*



BAGUETTES

A platter of 6 baguettes featuring:

Baguettes filled with bone-in ham, Emmental, mayonnaise, tomatoes, lettuce and egg
Baguettes filled with Mexican-style tuna salad, aioli, capers and flat-leaf parsley
Baguettes filled with hummus, falafel and crunchy vegetables

Platter for 6 people

€42.00 *per platter*

VEGGIE / VEGAN



VEGETARIAN MINI SANDWICHES

A platter of 20 mini sandwiches featuring five signature recipes, for approximately 5 people:

Pepper spread, rocket salad, confit cherry tomato and Manchego

Muhammara, rocket salad, grilled aubergine and pine nuts

Burrata, pesto, peas, Little Gem lettuce and mint

Asparagus, za'atar cheese, radish, devilled egg and spring onion

Salsa picando, fennel, courgette, red onions and aioli

€72.00 *per platter*



VEGAN MINI SANDWICHES

A platter of 20 mini sandwiches on vegan bread, featuring five recipes and serving approximately 5 people:

Grilled green asparagus, hoisin sauce, white cabbage, carrots and sesame

Tomato tartare, fennel, courgettes and onions

Muhammara, rocket, grilled aubergines and pine nuts

Pepper spread, olives, rocket and confit cherry tomatoes

Confit portobello, peas, Little Gem lettuce and mint

€72.00 *per platter*



VEGETARIAN BAGUETTES

A platter of 6 baguettes featuring:

Baguettes filled with hummus, falafel and crunchy vegetables

Baguettes filled with pepper spread and confit fennel and courgettes

Baguettes filled with muhammara and grilled aubergines

€42.00 *per platter*

LUNCH BOX



LUNCH BOX

The lunch box includes your choice of filled baguette, one piece of seasonal fruit, a cookie and a 50 cl bottle of water.

Choice of baguette:

Bone-in ham, Emmental, mayonnaise, tomatoes, lettuce and egg

Mexican-style tuna salad, aioli, capers and flat-leaf parsley

Hummus, falafel and crunchy vegetables

€13.90 *each*

Lunch



QUICHE PLATTER

A platter of 8 individual quiches, each approximately 12 cm in diameter, for 3 people.

Five recipes are available:

Salmon and broccoli

Quiche Lorraine

Leek and Parmesan

Butternut squash and Comté

Mediterranean: tomatoes, courgettes, peppers, onions and olives

€64.00 *per platter*



VEGETARIAN QUICHE PLATTER

A platter of 8 individual vegetarian quiches, each approximately 12 cm in diameter, for 3 people.

Three recipes are available:

Leek and Parmesan

Butternut squash and Comté

Mediterranean: tomatoes, courgettes, peppers, onions and olives

€64.00 *per platter*



CHEF'S PLATES — APPROX. 500 G

A cold plate of approximately 500 g, prepared according to the season and the Chef's inspiration.

Four options are available: mixed, fish, meat or vegetarian. Fresh bread and butter included.

€23.00 *per person*

SIDES



SIDE SALADS

Examples include:

Cabbage and carrot salad

Mediterranean salad

Chop suey

€3.50 *each, served in an individual glass*

(approx. 100 g, one variety per person)

€6.00 *per person, buffet-style*

(minimum 20 people, three varieties, approx. 200 g)



SOUP OF THE DAY

A homemade soup prepared with seasonal vegetables. The recipe changes weekly according to the Chef's selection.

One bread roll and butter are provided per person.

Sold in 1 L containers and delivered hot. One litre provides approximately four servings.

€12.00 *each*



BUILD-YOUR-OWN SALAD — 300G

Build your salad from a vegetable base, then select your preferred topping:

Poultry

Prawns

Falafel

The combinations below are examples:

Roasted cauliflower, pomegranate and cumin yoghurt

Green beans, potatoes, cherry tomatoes and wholegrain mustard

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

The ingredients may vary depending on the fresh produce available and the Chef's inspiration.

€12.00 *each*



SELECTION OF SAVOURY VERRINES

A selection of four recipes featuring meat, fish or vegetables, chosen according to market availability.

Examples based on market availability:

Smoked Holstein beef, Harry's Bar sauce, rocket salad and Parmesan

Marinated salmon, hoisin sauce, crunchy vegetables, sesame and coriander

Confit portobello, peas, Little Gem lettuce, olive oil and mint

Green asparagus, za'atar cheese, radish, devilled egg and spring onion

For lunch or dinner, we recommend four verrines per person.

€5.00 *each*



SELECTION OF VEGETARIAN VERRINES

The combinations below are examples:

Confit portobello, peas, Little Gem lettuce, olive oil and mint

Green asparagus, za'atar cheese, radish, devilled egg and spring onion

Burrata and pesto

Muhammara, rocket and grilled aubergines

For lunch or dinner, we recommend four verrines per person.

€5.00 *per person*