

MENU (prices in page conditions)

APPETIZERS

Sunshine Plate : melon petals, cured ham from Bayonne, figs and fresh basil

Fresh Baby Spinach and Conté Soufflé

Warm Roquefort tartlet, green salad with walnuts

Steamed Mussels with garlic cream

Warm goat cheese in pastry , green salad with fresh herbs

Colors of Italy: Velouté of arugula, tomato gazpacho, whipped cream of mozzarella,
parmesan shavings

Steamy mussels with fennel, perfumes of Provence

Snails Provençal with garlic butter and parsley

Roasted peppers Provençal, lamb's lettuce and parmesan shavings

Onion soup with toasted cheese croutons

Cream of Pumpkin Soup with Fourme d'Ambert (blue cheese)

Shrimp Salad with heart of grapefruit, orange, avocado, soy sprouts and citrus dressing.

Ronald's Frog Legs

Crab Soup

MAIN DISHES

Duck breast in lavender honey

Halibut steamed in lettuce leaves, stuffed with fresh greens and served with Provençal beurre
blanc sauce

Pork filet with mustard tarragon sauce

Monkfish à l'Américaine

Roast filet of beef, with either black pepper OR Roquefort sauce

Leg of lamb from Provence with herbs and juice of roast garlic

Provençal Scallops with garlic cream, Rice and Vegetables

Fillet of Royal Sea Bream, with sautéed vegetables and a light ginger sauce

Rabbit with mushrooms or whisky or prunes.

Fine salmon fillet with beurre blanc Provençal

Grand-mother's Veal Marengo

Complete Aioli Provençal

(steamed fish and large assortment of vegetables with garlic mayonnaise)

CHEESES

Assorted cheese platter

Roasted Peppered Blue Cheese on toast , salad with raspberry vinaigrette

DESSERTS

Strawberry Pie , sweet purée of rhubarb, vanilla ice cream

7 Mini vanilla ice cream puffs, chocolate sauce, whipped cream and roasted almonds

Warm caramelized apple pie with whipped cream

Minestrone of red berries in an exquisite juice, and with almond tile cookies

Lemon pie with French meringue-(crispy yet melts in your mouth)

Poire Belle Hélène (Fresh poached pear with chocolate sauce)

Snowy Egg Whites with chocolate English sauce and Grand Marnier

Apple Crumble with Almond paste ice cream from Aix

Chocolate Mousse

Fresh market fruit pie

Strawberry Charlotte

Tom's Cake : Ice cream cake flambé with Grand Marnier

Lucy's Pie : Thin apple pie, creamy caramel sauce and vanilla ice cream

Price includes:

Shopping and all ingredients including bread

Preparation on-site of your meal that day

Everything, from sauces to dessert, is made fresh from scratch.

Service at table and clearing performed by myself

Tidying up of the kitchen

Conditions :

Prices, service included, vary depending on the number of people :

- 47 € per person for 8 or more
- 53 € per person for 7
- 60 € per person for 6
- 70 € per person for 5
- 84 € per person for 4
- 106 € per person for 3
- 156 € per person for 2

Options

Assortment of appetizers : 8 pieces per person	7 €
Petits fours	4 €
Coffee	2 €
Maître d' services	25 €an hour
Wine	Go to Wines

Children's Menu

For children up to 12 years old
Children's meals are served before the adults
Chicken breast with pasta and dessert

To reserve a meal

Choose a menu
A starter, a main dish, cheese and a dessert
With or without appetizers
The same menu is prepared for all guests.
Choose any additional options
Contact Ronald by [e-mail](#).

How to participate in your dinner preparation

Your Chef offers you the possibility to participate in the preparation of the meal,
while learning new cooking techniques as well as showing you new ways to
present your meal or decorate your table.

See: [Cooking Classes](#)

www.chefronald.fr

