

CHEF'S PORTFOLIO

Culinary Collection · 2026



Clafoutis aux fruits rouges

A selection of the finest dishes
from the kitchen

CLAFOUTIS

aux fruits rouges



Classic French dessert with juicy cherries and blackberries, dusted with powdered sugar. Baked in individual tins – elegant and abundant at the same time.

BLANQUETTE DE VEAU

classic French veal stew



Tender veal in a creamy sauce with carrots and fresh herbs. A timeless classic from French cuisine – mild, elegant and full of flavour.

POULET AUX PRUNEAUX

chicken in sauce with prunes



Succulent chicken legs in a rich, golden sauce, garnished with fresh parsley. A delicious and inviting dish, ready to serve.

CHEESE BOARD

a selection of cheeses & accompaniments



Fresh cheeses with herbs, red grapes, olives, peppers and rosemary. A colourful and inviting presentation for the cheese table.

CANAPÉS

elegant appetizers



Small, refined bites with microgreens – perfect for receptions and celebrations. Served in beautiful surroundings with champagne.

TARTARE

with avocado & microgreens



Elegantly plated starter with dark meat or fish, creamy avocado purée, fresh microgreens and crunchy croutons.
Served on individual plates.

FISH WITH VEGETABLES

in a creamy sauce



Succulent white fish with crispy potatoes, green beans and cherry tomatoes in a silky sauce. A modern and inviting main course.

Thank you for your interest

These dishes are created with passion,
craftsmanship and a love for French cuisine.

Clafoutis · Blanquette de veau · Poulet aux pruneaux

Cheese Board · Canapés · Tartare · Fish

Portfolio 2026