

## AIRPORT

France, Dinard - Pleurtuit - Saint-Malo

## CONTACT

catering@delisky.com  
+41 44 586 31 10

## ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

## COLD MEALS

SANDWICHES	QTY
Mimosa Club sandwich <i>egg mimosa with truffle oil and baby spinach leaves</i>	
The Salmon Club sandwich <i>Smoked salmon, dill cream &amp; yuzu with wakame seaweed</i>	
Italian Club sandwich <i>ham with herbs, cream cheese with red pesto, mint, arugula</i>	
Chicken kebab Club sandwich <i>Janzé chicken, homemade white coriander sauce, candied lemon, baby spinach leaves</i>	

STARTERS	QTY
Avocado toast with gravlax salmon <i>With Citrus pearls</i>	
Mimosa eggs with truffle oil	
Foie gras and apple confit	
Tuna Tataki Salad	
Marinated shrimps <i>With Spetzels, Avocado, Coriander &amp; lemon mayonnaise sauce and Diced candied fennel</i>	
Gravlax salmon salad <i>Mesclun, radish, white cheese sauce with dill &amp; yuzu, apples</i>	

SALADS	QTY
Roasted sweet potato <i>With Roasted sweet potato, Blue chesse, Hazelnuts, Chickpeas, Pomegranate</i>	
Multicolored carrots with Dried fruit vinaigrette, Wheat, Old Gouda	
Cucumber tagliatelle, Falalel, White coriander sauce	
Caesar Salad <i>Buckwheat breaded chicken, real caesar sauce, piquillos, perfect egg, parmesan chips</i>	
CHEESE	QTY
Cheeses selection <i>Selection of «Bordier» cheese (60gr), «Bordier» butter, Spicy confits and Bread</i>	
<b>HOT MEALS</b>	
SNACKS & STARTERS	QTY
Terrine of Bois Jumel <i>black pudding cream, dear with apples, cauliflower cream, houmous of white beans, «Belle île» lamb</i>	
Brittons scalopp tartare in his shell	
Conchiglioni stufed with crab rilletes with St-Malo spices	
Cherry tomatoes, Mozzarella di buffala, Basil & mint pesto	
Chinese noodle wok <i>With Vegetable julienne, Beef tataki, Soy sauce &amp; sesame</i>	
Orecchiette pasta <i>with Diced filet mignon glazed with cider and honey, Arugula, Hazelnuts and Sweet potato sauce</i>	
SOUPS	QTY
Sand carrot soup <i>With Blue sheep's cheese , Acacia honey</i>	
MAIN DISHES - MEAT	QTY
Revisited beef bourguignon <i>with C'zon carrots and Royal sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Salmon confit in olive oil <i>Pan-fried old vegetables of season, white butter &amp; funnel sauce with Sumac</i>	

MAIN DISHES - POULTRY	QTY
Poultry ballotine <i>with Onion confit, Mushroom cream with truffle oil, Potatoes mousseline &amp; tarragon</i>	
MAIN DISHES - VEGETARIAN	QTY
White asparagus cannelloni <i>Perfect egg, Parmesan cream with truffle oil and Asparagus</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Chocolate fondant with Salted butter caramel and Creamy pear heart	
Tiramisu <i>Apple and salted caramel In winter, with strawberries in summer</i>	
FRUIT	QTY
Seasonal fruit salad <i>with Buckwheat pops and Vanilla cottage cheese</i>	
COOKIES	QTY
Britton shortbread <i>Half-sphere with seasonal fruit foam (exotic fruits in winter and rugged fruits in summer)</i>	
BEVERAGES	
MINERAL WATER	QTY
Still water Plancoët	
Sparkling water Plancoët	
SOFT DRINKS	QTY
Coca cola, 100 cl	
Schweppes, 100 cl	
Soda, 100 cl	
Orangina, 100 cl	
FRESH FRUIT MIX & DETOX DRINKS	QTY
Alain Millat fruit juices, 33 cl	

BEER	QTY
Heineken, 33 cl	
Desperado, 33 cl	
Lancelot, 33 cl	
Local beers, 33 cl	