



RC

BIJOUX CATERING

Rachid Benboudy

A LA CARTE MENU

STARTERS

LE THON ROUGE

Tartar of tuna with mango salsa and fresh coriander

LE CARPACCIO

Beef Carpaccio with sliced Parmesan and pearl of olive oil

LE FOIE GRAS

Foie Gras with black fig chutney and brioche

LE SAUMON

Balik Salmon served on a tray with Horseradish Cream

LES FIGUES

Fresh Figs and Goat cheese with smoked Cecina de Leon

LA BURRATA

Buffalo Burrata Mozzarella with fresh Basil

LE CRABE

Russian Salad with Alaska King crab legs and black truffles

LA FETA

Modern Greek Salad with Feta and Watermelon

Dressing: French, Italian, Thousand Island, Lemon & Olive Oil, Roquefort & Walnuts



MAIN COURSES - FISH



LE LOUP DE MER

Mediterranean crispy Sea-bass with vine roasted tomatoes, Taggiasca olives and virgin sauce

LE THON

Grilled red tuna with soya sauce and lemon grass with crunchy Asian salad and edamame beans

LE CABILLAUD

Pan fried Cod fillet with pommes mousseline, herb salad and lemon & white wine cream sauce

LA SOLE

Atlantic sole, golden fried meunière with steamed mini bio vegetables

LE HOMARD

Grilled Lobster with garlic-lemon butter and fresh herbs served on black rice

MAIN COURSES - MEAT

L'AGNEAU

Braised Lamb shank with figs and almonds served with crushed green peas & lemon

LE VEAU

Filet of Veal served with apricot & ginger chutney, hazelnuts, broccolini and veal Jus

LE BOEUF

Roasted Beef filet served with potato gratin, crispy green beans and red wine Jus

LE WAGYU BEEF *

Wagyu ribeye with crunchy/confit Shallots and Jus
* 95.- CHF extra as supplement

LE CANARD

Roasted Duck breast with orange glaze served with parmesan polenta and broccolini



MAIN COURSES - VEGETARIAN



LES LÉGUMES

Coconut Curry with variety of vegetables served with Basmati rice

SELECTION DE MEZZE

Selection of Mezze served with pitta bread and hummus

LE RISOTTO

Saffron Risotto with Mediterranean vegetables and goat cheese

DESSERTS

LE CHOCOLAT

Crunchy chocolate tart

LA MASCARPONE FRUITS ROUGES

Finest almond sponge with cherry compote and mascarpone mousse

LE CITRON

Lemon tart

LE TIRAMISU

Traditional coffee flavored Mascarpone dessert

LE CHEESECAKE

Raspberry Cheesecake

LE PARIS BREST PRALINE

Paris Brest Choux with Hazelnut smooth Praline cream

SELECTION DE PETIT FOURS

Selection of Mini Desserts





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