

BIJOUX CATERING Rachid Benboudy



STARTERS

GYOZA WITH SWISS CHICKEN

Fried Japanese dumplings with Swiss chicken served with an Asian dip, 4 pieces

GYOZA WITH SHRIMPS

Fried Japanese dumplings with shrimps served with an Asian dip, 4 pieces

GYOZA WITH VEGETABLES

Fried Japanese dumplings with vegetables served with an Asian dip, 4 pieces

DIM ZUMA

Deep fried Dim Sum with shrimps and a hot sweet and sour dip, 5 pieces

IN LOVE WITH MONGKOK

Steamed Momos filled with Swiss beef, spring onions and curcuma, 4 pieces

HONG KONG STORIES

Steamed Momos with glass noodles, edamame, chick peas, leek, ginger and miso broth, 4 pieces

YEAR OF THE ROOSTER

Steamed Baos with Swiss chicken breast, spring onions and fresh ginger, 4 pieces

EDAMAME DELUXE

Tempura Edamame with Sweet potatoes Sticks served with homemade chipotle mayonnaise dip

OCTOPUS SALAD

Octopus salad, seaweed, carrots, radish and beet root



MAIN COURSES

FREE GINGER CHICKEN

Hot Ceylon chicken curry with fresh ginger, roasted sesame seeds and jasmine rice, garnished with a yogurt cucumber dip, peanuts and Poppadum

WELCOME TO HEAVEN & TOFU

Rice noodles with vegetables, tofu, mushrooms, peanuts, eggs and fresh herbs.

BEEF & ZEN (MEDIUM HOT)

Udo noodles, tender beef, chili, lemongrass, vegetables, mushrooms, peanuts and fresh herbs

SEA HOPPER

Fried rice with shrimps, vegetables, eggs, peanuts und red onions

PHO BO

Vietnamese rice noodle soup with beef, spring onions, bean sprouts and fresh herbs





TOKYO

Grilled Teriyaki salmon steak on a bed of wok vegetables served with jasmine rice

DREAM ISLAND

Glass noodles with curry, marinates Swiss chicken breast, fresh vegetables, peanuts, eggs and herbs

MY NAME IS SHRIMP (MEDIUM HOT)

Rice noodles with vegetables, shrimps, sepia, peanuts, herbs and eggs

DUFFY'S FAVOURITE

Fried duck with eggs, fresh vegetables and herbs



DESSERTS

MATCHA TIRAMISU

Semi frozen matcha tiramisu with berries

SWEET SPRINGROLLSS

Hot banana and jackfruit spring rolls drizzled with honey and chocolate drops

VITAMIN TARTAR

Mango tartar with yuzu ice cream and fresh wild mint

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