



Giovanni Nunziata

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FRANCE MENU OPTIONS

Starters

- *Moules Marinières (mussels with creamy white wine sauce and shallots)*
 - *French onion soup, served with Gruyère cheese and toasted bread*
- *Quiche Lorraine (with saucisson and a choice of one semi hard French cheese)*
 - *Nicosie salad*
- *Duck or chicken liver parfait, served with seasonal fruit compote and toasted bread*

Main courses

- *Beef Borguignon*
 - *Steak frites*
- *Potatoes au gratin with cream and grated Comte cheese*
 - *Coq au vin*
 - *Ratatouille*
- *Chicken fricassee*

Desserts

- *Crème brûlée*
 - *Crêpes with crème fraîche and strawberries (or seasonal berries)*
 - *Chocolate fondant, vanilla ice cream, cocoa powder*
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