



Mes Mets

TRAITEUR

Gourmands

ENTREES

SALADES & VERRINES

Massaged kale with roasted beets, sweet potatoes, and caramelized carrots.

HUMMUS

Sweet potatoes, russet potatoes, bell peppers, asparagus, baked with rosemary.

PLATS

POULET DE BRESSE

Chicken roasted in a rosemary-infused olive oil coating, with a side of potatoes or salad.

SALMON

A thick cut of lamb topped with a luscious marinara sauce, then baked.

DESSERT

PANNA COTTA

A choice of mango or lemon panna cotta, topped with a thick caramel sauce.

CHOCOLATE MOUSSE

An indulgent and rich classic dessert served with a side of chocolate shavings.