

# TEMPLE & CHAPON

SELECTION OF COCKTAIL BITES



## **SAVORY CREATIONS**

**24 month Parmesan tartlet,**  
Sicil artichoke and confit egg yolk

**Garden pea tartlet**  
Fresh goat cheese cream, candied citrus

**Eggplant caviar tartlet**  
crunchy vegetables

**Herb focaccia**  
confit tomatoes, mozzarella and basil pesto

**Roasted zucchini maki**  
ricotta, sun-dried tomatoes and pine nuts

**Arancini**  
aged cheddar

**Falafel**  
fresh herbs and labneh

**Pesto pizetta**  
asparagus and sheep's milk ricotta

**Gambas épicées**  
voile de radis noir

**Trout gravlax**  
beetroot, horseradish cream

**Smoked swordfish tartare**  
avocado cream and red shiso

**Chicken wrap**  
like a Caesar salad

**Croque-monsieur**  
ham, aged Comté cheese

**Foie gras**  
strawberry and rhubarb condiment

**Parma ham croquetas**  
confit tomatoes

## **MINI SANDWICHES**

### **The classic**

chicken, egg, tomato

### **Parma ham**

basil pesto, confit tomatoes

### **Smoked salmon**

cream cheese with pink peppercorns, spinach

### **Vitello tonnato**

veal, tuna, capers and parsley

### **Egg mimosa**

tomato, little gem lettuce

### **Lobster roll**

avocado, honey mustard (supplement)

### **Mini hot dog**

fried onions, gherkins, ketchup and mustard

### **Mini burger**

(foie gras option available with supplement)

## **SWEET CREATIONS**

### **Chocolate brownie**

peanut butter ganache, caramelized pecans

### **Choux**

lemon et meringue

### **Strawberry pavlova**

whipped cream, candied rhubarb and coconut

### **Crunchy choux**

pecan praliné mousse

### **Infinitely chocolate tartlet**

80% chocolate ganache, caramelized cocoa nibs

### **Seasonal fruits tartlet**

### **Blackberry and avocado tartlet**

light Madagascar vanilla mousse