



TAKE AWAY LIST 2021 - SNACKS

La Potinière Restaurant & Traiteur

Tel. 676 2648 - 670 2648 - Mail marketing@lapotiniere.mu
 25 pieces minimum - 48 h notice required for any order

Sandwiches		
Veg	Peanut	20.00
Veg	Cucumber and cream cheese	20.00
	Ham and mustard	20.00
Veg	Asparagus	20.00
	Chicken	20.00
Veg	Chives and sundried tomatoes	20.00
Rolls		
	Salmon, cream cheese and herbs	80.00
	Smoked marlin and coriander pesto	60.00
	Smoked chicken, parmesan and basil	40.00
Veg	Spinach and feta	25.00
Bagels		
	Bacon, aragula and tomatoes	30.00
	Smoked salmon, cream cheese and herbs	80.00
	Smoked marlin and asparagus	60.00
	Bacon and cheesy bechamel	30.00
	Guacamole and prawns (upon availability)	40.00
	Beef, pickled cucumber, horseradish	40.00
Veg	Roquefort cheese, honey and nuts	30.00
Veg	Cream of corn	25.00
Veg	Mozzarella, sundried tomatoes and pesto	25.00
Bread		
	Bacon, aragaula and tomatoes	40.00
	Vennisson roast	40.00
	Beef roast, horseradish and lettuce	45.00
	Roast chicken, mayonnaise and herbs	30.00
Veg	Palmheart pickles	40.00
	Cured ham and brie cheese	60.00
Veg	Grilled vegetables	30.00

Canapés		
	Smoked salmon and kiwi fruit	40.00
	Smoked marlin and kafir lime	40.00
	Cured ham and olive tapenade	40.00
Snacks		
	Home made makis with prawns and avocado	22.00
	Grilled prawns, capsicum coulis	45.00
	Prawn skewers lemon flavour and podded peas	45.00
	Coppa and artichoke skewers	55.00
	Stuffed cherry tomatoes with goat cheese and basil	55.00
	Chicken, chorizo and capsicum skewers	45.00
	Chicken skewers buffalo style	30.00
	Beef with whisky marinade and mushroom skewers	45.00
	Lamb, onion and capsicum skewers	45.00
Tarteletts / Quiche (with eggs)		
	Goat cheese and honey	22.00
	Ham or Bacon with carrots and peas	22.00
	Spinach and boursin cheese	22.00
	Ham and watercress	22.00
	Coconut milk flavoured carrots and coriander	22.00
	Prawns and asparagus	22.00
Puff pastries		
	Smoked marlin and lemon confit	22.00
	Smoked salmon and dill	22.00
	Smoked chicken and nuts	22.00
	3 cheeses (roquefort)	22.00
	Duck confit and sweet potatoes	22.00
	Smoked marlin and leek	22.00
	Chicken and mushroom	22.00
Verrines		
	Prawn and avocado aspic	55.00
	Chorizo and cream cheese mousse	40.00
	Green asparagus flan with tomato coulis	40.00
	Kafir lime flavoured smoked marlin mousse	55.00
	Smoked salmon in gin gravlax	70.00
	Cured ham and asparagus panna cotta	60.00
Skewers (2 pieces per stick)		
	Chicken in coconut milk	50.00
	Grilled chicken with pesto	50.00
	Mediterranean chicken	50.00
	Fish (Dorado) in coconut milk	50.00
	Fish (Dorado) with dill	50.00
	Seafood	50.00
	Grilled vegetables	40.00

Sweets - Minis		
	Cannelés	22.00
	Baba au rhum	22.00
	Bougrement bon or Brownies or Opéra	20.00
	Mirlitons	20.00
	Mini crème brûlée tartlets or Lemon tartlets	20.00
	Coconut delights	16.00
	Financiers (Pistachio / red fruits / pineapple / pear)	20.00
	Macaroons	20.00
	Mini éclairs (vanilla - chocolate - coffee)	20.00
	Mini melk tart	20.00
	Mini vanilla puffs	16.00
Veg.		
	Napolitains	16.00
	Honey and almond tartlets	20.00
	Bana tartlets	16.00
	Coconut stuffed dates	16.00
Large Quiches		8 PAX
	Bacon, sundried tomatoes, olive, basil and mozza	1,200.00
	Tomato compote with zucchini, sundried tomatoes & gouda	1,200.00
	Smoked marlin, leek, onions and boursin cheese	950.00
	Mixed duck confit (leg/gizzard), caramelised onions & feta	1,450.00
	Chorizo, prawns, capsicum and emmental	950.00
	Smoked chicken, mushroom, spinnach and ricotta cheese	950.00
	Butternut, goat cheese, figs	950.00

Big Cakes		10 PAX	20 PAX
	Marguerite	650.00	1,100.00
	Black Forest	1,100.00	2,000.00
	Chocolate moelleux and vanilla cream	1,900.00	3,800.00
	Brownie	700.00	1,300.00
	Caracas	800.00	1,500.00
	Orange génoise	800.00	1,200.00
	Chocolate génoise	700.00	1,300.00
	Coconut génoise	600.00	900.00
	Pistachio génoise	1,200.00	2,400.00
	Marquise au chocolat	700.00	1,300.00
	Iced nougat	1,800.00	3,150.00
	Red Velvet	1,250.00	2,100.00
	Lemon meringue tart	1,300.00	x

Our prices are vat included



CATERING – STANDING COCKTAIL

Specialised in the organisation of food and beverage service for catering events, cocktail parties, weddings and other functions. You make your choice amongst the different options, then come back to us and together we create a personalised offer according to your needs and budget.

20 snacks per person

25 snacks per person

30 snacks per person

Material Depending on your choices, we will rent the needed plates and glasses for you. Breakage, if any, will be claimed thereafter.

Soft Drinks Provided either by the client or by us and claimed upon consumption. (Beer inclusive)

Punch for approximately 100 servings

Ice Ice cubes for drinks and ice blocks. Either provided by the client or by us and claimed upon consumption.

Transport Depends on the type of event, the chosen options, the number of guests and the venue.

A list of our different stations – mainly presented in live cooking, which will add some peps and diversity to your cocktail...

Cold buffet

A selection of cold cuts, cheeses, smoked chicken served with crunchy veggie sticks, butter, mayonnaise, mustard, grapes, mixed pickles and a variety of bread.

Optional – suggested for lunches

Duck foie gras / ginger bread / rock salt

Tomato & mozzarella, pesto sauce

Olives cake

Chicken liver paté

Beef carpaccio and parmesan

Mushroom quiche

Feta and caramelised onions quiche

Bacon and cheese quiche

Brie and sun-dried tomato quiche

Smoked marlin in a puff pastry

Blue cheese in a puff pastry

Live cooking of Mauritian delicacies

An assortment of chili cake, samosas, eggplant or chayote fritters, taro or cassava fritters cooked live by our chef.

Sushis

A variety of sushis, makis & sashimis – Japanese style served with pickled ginger, wasabi in small plates with chopsticks.

Smokies

Smoked marlin and smoked salmon, prawns or duck, accompanied with crispy croutons, rye bread, lemon and butter.

Seafood station

Prawn pyramid

St. Jacques scallops & Hollandaise sauce OR Lobster & Vinaigrette

Babonne carpaccio

Calamari OR Octopus salad

Smoked Salmon

Smoked Marlin mouse

Oysters on ice (depending on the season)

Mussels

Carpaccio station (3 choices)

Vegetables, duck, bœuf, venison, scallops, fish served with crispy bread

Steamed homemade duck foie gras (25 PAX minimum)

Served with ginger bread, croutons, fruits jam or balsamic vinegar caramelised fruits.

Tacos (2 choices)

Grilled chicken, lamb confit, pulled pork, Mexican style prawns, veg, served with guacamole, sour cream, lettuce and jalapenos

Peking duck buffet

Mini sesame pancakes stuffed with Peking duck, prune sauce and vegetables.

Mini pancakes

Pancakes served with a choice of savoury fillings. (Spinach & cheese, chicken & mushroom, seafood,)

Pancakes served with a choice of sweet fillings. (coconut, pawpaw & pineapple jam, Chocolate sauce)

Ti purri

Indian style pancakes cooked live served with various vegetarian curries and chutneys.

Wraps

Mini wraps served with a choice of savoury fillings (creamy chicken, thai style lamb or beef, prawns in a wok – variety of vegetables and sauces)

Old style raclette

Old style raclette grill, quarter or half cheese served with baby potatoes, crunchy veggie stick and cold meat.

Fondue

A live cooking station – One choice amongst the following :

Beef - Fish - Prawns – Calamari – Fish and Bacon - Venison - chicken

fried in hot oil under the supervision of our chef and served with various sauces.

Trio fondue

A live cooking station including a selection of 3 different ingredients to choose amongst beef, venison, chicken, prawns, fish & bacon, calamari fried in hot oil under the supervision of our chef and served with various sauces.

Skewers (3 p.p)

An assortment of mini skewers in live cooking.

Beef, Lamb, Venison, Mixed vegetables, Chicken, Seafood, Fish, Pork

Served with a variety of sauces.

A La Plancha

Peri peri prawns, beef filet, chicken, seared tuna, marinated vegetables, served with a variety of sauces.

Wok live station / Weber

Cooked live by our chef and served in small plates

Prawns & Vegetables

Thai style lamb or beef

Tournedos (Beef & Bacon)

Chicken with brocolis & Cashew nuts

Honey infused pork sausages

Lamb Cutlets

Mussels in white wine

Giant Prawns in garlic sauce

Grilled Lobster in garlic sauce

Grilled Ribs - Webber

Grilled live by our chef and served in small plates.

Standing rib eye with caramelised onion jam

Spare ribs with special bbq marinade

Rack of lamb

Duck magret

Marinated in a Peking sauce, cooked live, sliced and served in small plates.

Seared duck foie gras

Cooked live by our chef served with fruits jam or seared fruits.

Flambéed seafood

St. Jacques scallops

Gambas

Salad Bar

Plalmheart salad

Tempura

Mixed vegetables, prawns, chicken, served with a variety of sauces.

Raviolis or tortelinnis

Prepared by our chef in front of your guests. Fresh raviolis or tortellini stuffed with ricotta and served with the sauce of your choice. (Spinach, smoked marlin, diced bacon & mushroom)

Risotto

Mushrooms or asparagus, sundried tomato, butternut

Mini gratin

Served in small ramekins

Palmheart & prawn soufflé, crab au gratin, asparagus and cured ham, spinach & mushrooms, three cheese soufflé

Late stations :

Trio of cappuccino

Gambas

Mushrooms

Fois gras and prune

Soups

Served in bowls or cups.

Vej. Rason

Crab Soup

Creole Bouillabaisse

Please contact us for other options

Pizzas- Webber

Cooked live in our Webber specially designed for pizzas.

You may choose 2 varieties from our selection

Hawaiian – Ham, Pineapple, Green pepper, Cheese and Tomatoes

Farm Style – Chicken, Mushroom, Green pepper, Cheese and Tomatoes

Vegetarian – Grilled fresh vegetables, cheese and tomatoes

Sea Style – Prawns, Green pepper, corn kernels, Cheese and Tomatoes

We can also create new pizzas based on your selection of toppings.

Toasted quesadillas

Smoked marlin, duck confit and duck gizzard, pork, apple/pear, goat cheese & butternut, artichoke, parmigiana, sundried tomatoes.

Paninis sweet / savoury

Steamed

A selection of Chinese dumplings

Mini hamburgers

Live cooking of beef or chicken burgers, served in a bun with an assortment of sauces.

Addition of chips

Sweet corner

Confectionery

An assortment of mini cakes

Verrines

An assortment of sweet verrines

Confectionery and verrine station

Mini cakes and verrines

Waffles

Waffles lollies served with chocolate, maple syrup, honey, icing sugar.

Chocolate fountain and fresh fruit skewers

A selection of fresh fruit skewers and other goodies to dip in the chocolate cascade.

Confectionery, verrine and chocolate fondue

Mini cakes, verrines & Chocolate fountain

Coffee bar on demand

Candy Bar on demand

Buffet Candy Bar *selon formule personnalisée*



CATERING SUGGESTIONS - 2021

VEG COLD STARTERS

Zucchini and asparagus flan - Honey and roasted capsicum coulis

Parmesan shortbread, cherry tomatoes, ricotta, basil and black olives tapenade

Tomato, eggplant and mozzarella mille feuille with caripoulé pesto

Palmheart salad

NON VEG COLD STARTERS

Octopus salad tropical style

Artichoke hearts with steamed crab

Kafir lime flavoured smoked marlin mousse

St. Jacques carpaccio with fresh orange - Passionfruit and grapefruit dressing

Fresh tuna tartar style

Prawns cocktail with grapefruit and spiced pineapple salsa

Palmheart and prawns aspic

Crab roll with jellied granny smith

Palmheart salad with smoked marlin

Salmon gravlax with pink pepper, green asparagus and mousseline sauce

Palmheart and prawns salad

Beef carpaccio with aragula, parmesan, mushrooms and pesto

Ham and asparagus aspic

Home made foie gras - Served with fresh fruit compote or red fruit jelly

Royal Salad "Périgourdine" (palmheart, duck confit, magret, gizzards and foie gras)

VEG HOT STARTERS

Roquefort puff pastry with pears and nuts

Braised palmheart with hollandaise sauce

Palmheart soufflé

Mixed tempuras - Asparagus/broccoli/zucchini, mousseline sauce

NON VEG HOT STARTERS

Seafood au gratin

Cappuccino - Either with foie gras or green asparagus - Mouillettes

Crab au gratin

Fish and mushroom au gratin

Palmheart and prawns soufflé

Prawns à la thermidor with artichokes hearts

Palmheart and prawns in a red sauce

Seared scallops with artichoke hearts, black garlic and truffle oil mayonnaise

VEG MAIN DISHES

Vegetable curry with coconut milk

Butternut, sundried tomatoes, nuts and parmesan risotto

Porcini mushroom, braised cauliflower and parmesan risotto

Mushroom vol au vent (Porcini & Paris) - Green salad

NON VEG MAIN DISHES (POULTRY)

Duck slivers in the sauce of your choice (Orange/Olive/Vanilla/Apple & Cider/Honey & grapefruit)

Duck magret pekinese style with fresh fruits of your choice (Apricot & vanilla/Papaye/Red fruits)

Guinea fowl in a champagne sauce or mushroom sauce

Farmyard chicken slivers from the Mont Choisy farm with porcini mushroom

Chicken and prawn curry

Chicken slivers with the sauce of your choice (Orange/Asparagus/Capsicum)

Chicken civet bourguignon style

Chicken slivers with kalamata olives sauce

Chicken tagine with confied lemon

Chicken chasseur / Chicken forestière

Chicken and cream cheese supreme with sundried tomatoes or green asparagus

NON VEG MAIN DISHES (SEAFOOD/FISH)

Octopus curry

Saganaki prawns with feta cheese

Prawns with Newburgh sauce

BBQ grilled gambas, raifort sauce english style

BBQ lobster, Noilly sauce (with Vermouth)

Palmheart and prawns soufflé

Palmheart with prawns in a red sauce

Grilled salmon crumbed with panko

Fish filet with saffron and coconut milk sauce

Poached or grilled blacktip grouper, lemon and coriander sauce

Seared tuna

Steamed fish with vegetables, grapefruit sauce

NON VEG MAIN DISHES (BEEF, LAMB, PORK, VENNISSEON)

Fillet steak or pork loin with fennel and juniper berry

BBQ pork ribs

Beef dry curry

Beef bourguignon (flank steak)

Beef bourguignon (filet from Australia)

Australian beef filet, porcini mushroom and beef gravy

Australian beef filet with cured ham and nuts

Beef and bacon tournedos - Foie gras sauce or Morels mushroom or demi-glace sauce

Vennisson civet with olive sauce or tropical spices sauce *

Vennisson dry curry *

Wild boar salmis with apple and prunes *

Sliced long cooking lamb shank

BBQ lamb chops with the sauce of your choice - Lemon/Thyme/Rosemary

SIDE DISHES

Sweet potato purée

Crispy chips

Saffron rice or Parsley rice

Pan fried green beans

Pan fried mix veggies with sundried tomatoes pesto

Potato au gratin (Dauphinois)

Mushroom or Green asparagus risotto

Carott purée

Cherry tomatoes salad with white balsamic vinegar dressing

DESSERTS

Assortment of mini sweets (5 pieces per person)

Chocolate and pistachio mousse

Iced nougat with pistachio and blackberry coulis

Coconut and pineapple parfait

Passionfruit bavaois and its coulis

Coconut milk mousse - raspberry coulis

Tangerine and chocolate mousse

Chocolate fondant with vanilla cream

Vanilla crème brûlée

Candied papaw with its sweet samoussa

Chestnut pavé - vanilla cream

Tiramisu - Potinière style

Coffee and chocolate opéra, vanilla cream

Coconut soufflé with grilled coconut and home made compote

Fruit of the moment cheesecake

White chocolate chantilly, strawberry and basil pavlova

Depending on the season and availability *