



CATERING SUGGESTIONS

La Potinière Restaurant & Traiteur
Charles Lees street, Curepipe
Tel : 676 2648 | 5729 7945
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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)



CATERING SUGGESTIONS - 2021

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 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



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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/Papaya/ Red fruits
- Guineafowl 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



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NON VEG MAIN DISHES (SEAFOOD/FISH)

- Octopus curry
- 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, VENISON)

- Fillet steak or pork loin with fennel and juniper berry
- BBQ pork ribs
- Beef dry curry
- Beef bourguignon (flan 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
- Venison civet with olive sauce or tropical spices sauce*
- Venison 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



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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
- Carrot 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 bavarois and its coulis
- Coconut milk mousse - raspberry coulis
- Tangerine and chocolate mousse
- Chocolate fondant with vanilla cream
- Vanilla crème brûlée
- Candied pawpaw 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

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