



## OUR COCKTAIL MENU 2017

### Globe's selection

Italian dry ham, quince jelly and pistachio  
Foie Gras mousse and fig  
Roquefort Madeleine with blue poppies  
Chilli chicken wraps with lemon and chives  
Rolled buckwheat pancake with smoked salmon and cream cheese  
Cumin carrot cake topped with goat cheese and nuts  
Marinated king prawns and pineapple  
Granny smith apple, sundried tomato and Comté cheese  
Bresaola, mozzarella and apricot  
Cherry tomato, chorizo, escabeche olive  
Yakitori salmon

### Appetisers

Salmon mousse and lemon cream topped with smoked salmon  
Red pepper coulis, goat cheese cream and dried courgette  
Guacamole and beetroot mousse with , grilled sesame seeds  
Tomato tartare, mozzarella and pesto

### Sweet petit four

Paris-Brest bun – vanilla chou bun – salted butter caramel chou bun – Creamed puff pastry filled with pistachio cream – Raspberry tart- Fully loaded chocolate cake – Chocolate macaron

*Our sweet petit four range may vary, depending on the season*

## **CULINARY SHOWS**

All shows offer an exciting opportunity to taste and enjoy great food that is prepared, cooked and served especially for you.

### Scandinavian

Gravlax salmon marinated with lime & dill expertly sliced and served on a delicate blinis with a lemon chantilly cream

### Foie Gras

Experience our home made foie gras with its delicate texture and superb flavour, accompanied by fresh French bread, an apricot and dried fruits chutney or red onion marmelade or just a touch of the renowned Guérande salt.

### BBQ

(Plancha Griddle)

Andalusia style beef and mediterranean chicken skewers grilled on a plancha griddle

### Fresh from the Sea

Fresh oysters from Brittany, expertly opened in-front of you, served with a shallot vinegar pearl and a slice of lemon

## **Japanese Sushi**

Fresh Nigiri Sushi and Maki Sushi handmade by our chef for you to enjoy  
(Please ask for details & availability) Itadakimasu (enjoy )

## **Chocolate Fountain Fun**

Giant milk chocolate or dark chocolate fountain with a selection of dipping foods (Brioche, Marshmallow, Fresh fruit etc.), please ask for details or any special requests you may have

## **DRINKS MENU**

**Please choose 2 wines (\*) from our selection 1 cocktail (\*\*) + soft drinks (\*\*\*)**

**\* Selection of wine from Domaine du Moulin - Tillières :** Muscadet Sèvre et Maine sur Lie (dry white), Chardonnay (medium white), Cabernet rouge (red), Gamay rosé.

**\*\* Cocktail Angers style :** Sparkling cocktail with a pinch of lemon

**\*\* French Kir :** Muscadet sur lie or chardonnay with a touch of passion fruit, poppy or blackcurrant liquor

**\*\* French sparkling kir :** Rosé sparkling wine from the Loire with a touch of passion fruit, poppy or blackcurrant liquor

**\*\* Punch :** Rum, orange, pineapple and grapefruit juices, with a pinch of cinnamon

**\*\* Marquissette :** Rosé sparkling wine from the Loire, mandarin liquor, white rum, Chardonnay, lemonade, orange and lemon

**\*\*\* Soft drinks :** Fruit juices, coke, sparkling and still water.



## **Hot Buffet**

### **Appetisers**

*4 choices per person to be selected*

Salmon tartare marinated with dill and lime  
Smoked salmon mousse, sundried tomatoes and a touch of basil  
Creole style tuna tartare  
Prawn tempura with Japanese sauce  
Guacamole mousse, crab and red pesto  
Teriyaki beef, chives and red pepper  
Gingerbread crumble with foie gras and apples  
Crispy pork with a sweet and sour sauce  
Tomato carpaccio, cucumber and mint  
Futomaki: carrot, cucumber and soft cheese

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### **MAIN COURSE**

*Served in chaffing dish with 2 side dishes*

#### **From the sea**

Cod with an exotic sauce (ginger, green lime and coconut milk)  
Fresh fillet of Ling with chorizo slices and a creamy pea sauce  
Grilled salmon, lime sauce or our famous French « beurre blanc »  
Skewered Scallops with saffron sauce +1.50€  
Large mediterranean prawns skewered with a chorizo creamy sauce

#### **Our meats**

American style marinated beef tenderloins  
Roasted Veal with cepes and smoked garlic  
Duck leg, shallots and Médoc wine sauce  
Duck leg with an Oriental sauce (Ginger, Onions, Corriander, Raisins and Spices)  
Moroccan Tagine style Guinea Fowl  
Napolitan Guinea Fowl cooked in Tomatoes, Red Pepper, Muschrooms, Garlic, Basil and Cream  
Chicken breast cooked in curry and coconut milk with grilled almonds  
Braised leg of lamb with red wine and cognac  
Slow cooked Pork tenderloin with honey and cumin

#### **Sides dishes**

Vegetable wok : courgette, carrot, chinese cabbage, bean sprout , sesame seeds and Soya sauce  
Asian style rice : wild rice, peppers, onions, fresh coriander and grilled almonds  
Mushrooms : oyster mushrooms , blond mushrooms, green beans with shallots, chives and cream  
Vegetables : Seasonal vegetables  
Tarragon and carrot layer cake  
Mediterranean vegetable clafouti  
Roasted potatoes with onions , garlic and thyme  
Creamy crushed potatoes  
Sweet potato muffin with sunflower seeds  
Cherry tomatoes roasted with rosemary

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**Selection of French Cheeses and mixed salad leaves**

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**Desserts**

A la carte

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**Bread included**

Christophe BOISDRON – 2 bis rue du Stade – 49230 TILLIERES – 033 241 563 215

[www.globetraiteur.fr](http://www.globetraiteur.fr) [contact@globetraiteur.fr](mailto:contact@globetraiteur.fr)



## DISCOVERY MENU-2017

### STARTERS

Smoked salmon, Maki Sushi filled with crab and chives, blinis with poppy seeds

Italian millefeuille : Focaccia bread, sundried vegetables, spicy tapenade, mozzarella and Italian dried ham

Large mediterranean prawns skewers with nutty mashed celeriac

Crazy tomatoes : Tomato water jelly with Espelette spice, Tomato and parmesan shortbread filled with vibrant Tomatoes and feta cheese

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### FISH

Perch fillet with our famous French « beurre blanc »

Fresh fillet of Ling with chorizo slices and a creamy pea sauce

Trout with a delicate Saffron sauce

*Our fish dishes are served with wild rice*

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### MEATS

Duck leg, shallots and a Médoc wine sauce

Duck leg with an Oriental sauce (Ginger, Onions, Corriander, Raisins and Spices)

Moroccan Tagine style Guinea Fowl

Napolitan Guinea Fowl cooked in Tomatoes, Red Pepper, Muschrooms, Garlic, Basil and Cream

Slow cooked Pork tenderloin with honey and cumin

Fillet of duck breast served with five spice sauce

Roasted Veal with cepes and smoked garlic

### Vegetarian

Vegetable pancakes with black sesame seeds

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## Sides dishes -2 choices

Vegetable wok : courgette, carrot, chinese cabbage, bean sprout, sesame seeds and Soya sauce

Asian style rice : wild rice, peppers, onions, fresh coriander and grilled almonds

Mushrooms : oyster mushrooms, blond mushrooms, green beans with shallots, chives and cream

Vegetables : Seasonal vegetables

Tarragon and carrot layer cake

Mediterranean vegetable clafouti

Roasted potatoes with onions, garlic and thyme

Creamy crushed potatoes

Sweet potato muffin with sunflower seeds

Cherry tomatoes roasted with rosemary

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## DESSERTS

A la carte desserts

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## FROM OUR TRAVELS MENU 2017

### STARTERS

Beef and carrot samosa with sesame seeds and a demi-glace sauce

Trout and scallop skewers, topped with grilled almonds, yuzu chantilly and lambs lettuce from Nantes

Salmon tartare with a wasabi and grapefruit macaron

Périgord roll : Foie gras with smoked maigret duck fillet served with mango chutney and brioche

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### Fish

Skewered Scallops with a chorizo and shallot butter

Sicilian Angler fish in a white wine sauce (blanquette)

Marinated fillet of Sea Bass with a lemongrass sauce

*Our fish dishes are served with wild rice*

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### MEATS

Duck fillet served with a Sichuan pepper sauce (Chinese coriander)

Moroccan Maroccan leg of lamb confit rolled in a pancake

Veal steak with a marsala creamy sauce

Beef fillet and jus with shitake mushroom

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### Sides dishes -2 choices

Vegetable wok : courgette, carrot, chinese cabbage, bean sprout, sesame seeds and Soya sauce

Asian style rice : wild rice, peppers, onions, fresh coriander and grilled almonds

Mushrooms : oyster mushrooms, blond mushrooms, green beans with shallots, chives and cream

Vegetables : Seasonal vegetables

Tarragon and carott layer cake

Mediteranean vegetable clafouti

Roasted potatoes with onions, garlic and thyme

Creamy crushed potatoes

Sweet potato muffin with sunflower seeds

Cherry tomatoes roasted with rosemary

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## DESSERTS

A la carte desserts

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## **Cold Buffets**

### **Salads**

*4 choices -*

Italian- Swedish- Greek- Moroccan – German- Scottish- Coleslaw – Thai- Indian- Sicilian- From Périgord – From Nice

**Or**

### **APETIZERS**

*4 choices per person to be selected*

Salmon tartare marinated with dill and lime  
Smoked salmon mousse, sundried tomatoes and a touch of basil  
Creole style tuna tartare  
Prawn tempura with Japanese sauce  
Guacamole mousse, crab and red pesto  
Teriyaki beef, chives and red pepper  
Gingerbread crumble with foie gras and apples  
Crispy pork with a sweet and sour sauce  
Tomato carpaccio, cucumber and mint  
Futomaki: carrot, cucumber and soft cheese

### **Traditional cold meat platter**

**Or**

### **Italian cold meat platter**

#### **Option**

Home made smoked salmon platter -  
1 slice per person

**Sliced French bread - 0.50€/person**

### **Desserts**

Apple tart-  
Desserts from A la carte  
Giant chocolate fountain – to be quoted (80 people minimum)



## DESSERTS

**Le Luna** : Chocolate mousse with a crème brûlée heart

**Mango cheesecake** : A delicate cheesecake infused with Mango

**Le Fruito della Passione** : Mascarpone cream topped with passion fruit on an almond biscuit

**Le fraisier** : Famous French strawberry cake (from May to August only)

**Le finger framboise** : White chocolate mousse with raspberry coulis on an crunchy biscuit.

**La Pièce montée** : Classic French Dessert : A mountain of buns filled with flavoured creams

**Macaron** : Nutella, lemon, raspberry, toffee, ...

**Panna cotta** : with strawberry jam

**Caramba** : Apples and ginger with a carambar (classic French caramel) jelly

**Anamiel** : Creamy rice with confit pineapple

**Fresh fruit salad** : Prepared Fresh seasonal fruit