

# A LA CARTE MENU PROPOSALS FOR SEMINARS

Jiva Hill offers you the possibility to make up your own menus from a selection of starters, fish dishes, meat dishes and desserts. The menu below has been given as an example. In fact, it can be altered and developed upon according to the products of the season and your particular desires.



## SUGGESTIONS

### Starters

Cannelons of pike from the lake in a cream of marrow soup with nutmeg

“Rex du Poitou” rabbit terrine with bacon from the Basque country and pickled vegetables  
Vinaigrette with juice from the meat

Cream of cepe mushroom soup with walnut oil Whipped cream and toast with smoked duck breast

Creamy risotto made with Carnaroli rice and Beaufort cheese from the high mountain pastures

Shavings of local ham

Warm clafoutis of Nice-style ratatouille with olives and basil

Seared fillet of perch, with a coulis of red bell peppers

Avocado compote with olive oil-lemon and flaked fresh crabmeat seasoned with herbs and spices

### Fish dishes

Ferra from the Lake of Geneva lightly browned in butter  
Crisp spring vegetables with herbs  
Dairy butter

Freshly fried Scottish salmon tournedos

Green lentils from the Puy region prepared in a frothy sauce with Crépy white wine and crisp lean bacon

Prime cut of cod baked in a pastry crust

Small tomato stuffed with salted cod brandade  
Well-spiced fish juice

Unilaterally cooked aiguillette of sea bream

Finely chopped leek sticks and braised fennel  
Fumet of shellfish seasoned with herbs

Prime cut of trout fried in olive oil  
Provencal-style ratatouille with basil

Vinaigrette prepared from tapenade made with small black olives

### Meat dishes

Supreme of farmhouse chicken cooked in its skin  
Gratin of Charlotte potatoes  
Reduced juice from the meat with mushrooms

Fillet of lamb seasoned with fresh thyme  
Finely mixed cauliflower and broccoli with mustard seeds  
Juice from the meat flavoured with trout-lily

Rabbit leg conserve  
Raviolini with fresh goat cheese  
Tomato-basil and olive oil sauce  
Breast of duck from the South-West  
Semi-glazed Paillasson potatoes and carrots glazed with honey  
Caramel sour sauce

Pan-fried beef sirloin Picatta  
Creamy polenta with Beaufort cheese  
Juice from the meat casserole

### Desserts

Lightly cooked fondant with semi-bitter chocolate  
Vanilla-flavoured cream and pistachio ice cream

Freshly baked small Genoa cake  
Jelly and sorbet with red berries and currants  
Thin pieces of three different chocolates  
Chicory coffee cream, cocoa-flavoured sorbet

Warm almond sponge finger prepared with Breton butter  
Fried Golden Delicious apples, cinnamon ice cream

Crème brûlée with citrus fruit rinds  
Thin orange-flavoured biscuits