



Château et Jardins Villandry - Restaurant La Douce Terrasse

## Cocktail Proposal

### « BOUCHÉES SALÉES » (1 OF EACH PER PERSON)

Assortment of stuffed vegetables  
Mini tomatoes stuffed with goat cheese  
Mini spring rolls with crab and vegetables  
Mini potatoes stuffed with « Tapanade »  
Raw vegetables with different sauces  
Zucchini with a tartar of salmon

### MINI SLICES OF BREAD FROM THE GARDEN (1 OF EACH PER PERSON)

Vegetarian : Vegetables compote, grilled Feta, sundried Tomatoes  
« Pâturage » : Tapanade and cheese goat, Onions confit  
Mediterranean : Pesto, Tomatoes, Mozzarella, Raw ham  
« Confluence » : « Rillettes » from Tours, cheese goat, Green Tomatoes confit

### HOT ANIMATIONS (1 OF EACH PER PERSON)

Vegetables cake  
Brochette of chicken with lemongrass  
Brochette of Tomatoes and Mozzarella  
Brochette of ham and watermelon  
Spoon of prawns with a curry sauce

### DESSERT BUFFET

Fresh fruits salad with fresh mint  
Tiramisu with gingerbread, Mascarpone with a liquor of Royal Combiér  
Chocolate mousse perfumed with Tonka bean  
« Financier » with raspberries  
« Crème brûlée » perfumed with lavender  
Pie with seasonal fruits

### DRINKS

Apéritif, White wine, Red wine

### PRICE PER PERSON

€ 34 TTC

*Our prices include equipment and service  
We develop to measure each of prestations*

### CONTACT

Emmanuelle Roublin - Directrice de Restauration  
02 47 50 02 10 / restaurantladoulceterasse@gmail.com  
La Douce Terrasse 1 rue Principale 37 510 VILLANDRY