Leroux

Chef cuisinier privé, France.

« Un repas gastronomique à votre table. »

Lenoux

A SIMPLE GUIDE

- ***What do we do?*** A restaurant experience with a french chef at your place.



We cook



We serve

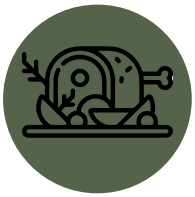


We clean

- ***How does the menu work?*** You choose 1 item for each category.



Starter



Main



Dessert

- ***How much does the menu cost?*** It costs 60 eur per person.

- ***Can I add other items?*** You can add as many items as you want like aperitives, birthday cakes, cheese and wine degustation etc. Those will have an extra price.

- ***And if I have allergies or any food intolerances?*** Just tell us and the chef will adapt the menu to your requirements.

- ***Is there a waiter/waitress during the meal?*** To improve the experience, groupes from 8 people and above will have the service item included for just 100 €.

- ***For further questions, please contact us:*** leroux.chefprive@gmail.com or (+33) 7 4967 0072

MENU



Menu 60€ per person

STARTERS

Steamed razor clams, local veal tartare.
Cucumber and Sichuan crispy chili oil.

Stracciatella "laiterie nantaise".
Creamy burrata, organic virgin olive oil, burnt orange, sangria reduction, pistachio and pickled fennel.

Noirmoutier's line caught sea bass carpaccio.
Fresh yuzu and chili. Samphyre.

(+5€) ***28 days dry aged Grass fed wagyu tartare.***
Citrus vinaigrette, pine nuts, parmesan. Organic anchovies and buckwheat chips.

Pan seared Cod, macadamia nuts.
Braised coco de Paimpol in dashi, Nduja.

Red wine stewed beef cheeks.
Organic honey glazed carrots, tempura onions and fresh horseradish.

Free farmed crispy pork belly.
Smoked red capsicum, corn salsa and pickled peaches.

Le Crémet d'Anjou.
Cottage cheese with fresh meringue and whipped cream. Yuzu lemon, fresh strawberries and coulis.

Pineapple and coconut.
Fleur de sel shortbread, pineapple parfait, coco cream and pineapple chips.

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Burnt basque cheesecake.
A basque traditional cake, served with seasonal fruits and a dollop of normandy cream.

ADDITIONAL ITEMS



TO ADD

9€/pers	Canapés
25€/pers	Wine pairing.
100€	Service (from 8 pers).
9€/pers	Cheese board.
9€/pers	Sweets and pastries.
35€	Birthday cake.
45€/pers	Brunch.
55€/pers	Cheese and wine pairing course (2h).

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