

CATERING

Menu

Spring-Summer 2026



ENJOY
TIMELESS TASTE



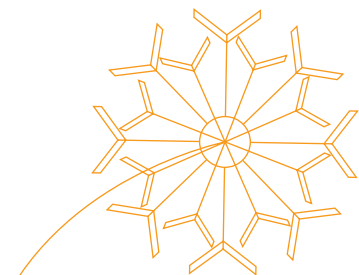
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Our dishes are served
on RAK tableware





Mini Poke Bowls



Summer canapés

*'In spring, I try to capture the freshness
of the herbs and the tenderness of the
first vegetables.'*
Anne-Sophie Pic
Starry words

COLD FINGERFOOD

VEGGIE FOOD POPS

24 PIECES / 48,40€

- A harmonious blend of goat's cheese, mango and ginger ^{7, veggie}
- Energy balls with almonds, cranberries, dates and oat flakes ^{1,8,11, vegan}
- Mini falafel with mint yoghurt sauce ^{7, veggie}
- Tomato, candy-apple style ^{11, veggie,vegan}

SUMMER CANAPÉS

24 PIECES / 51,50€

12 PIECES / 26,30€

- Homemade smoked salmon and savoury lychee charlotte ^{1,3,4,7}
- Matured Cheddar and honey mustard mousse ^{1,7,10, veggie}
- Italian cooked ham with herbs and aubergine caviar ^{1,7}
- Cured ham, grated Parmesan emulsion and sun-dried tomatoes ^{1,7}

GOURMET CANAPÉS

24 PIECES / 63,40€

12 PIECES / 32,00€

- Shrimp mousse terrine with lime and coriander ^{1,2,7}
- Beef pastrami with horseradish cream ^{1,7}
- Smoked Black Forest ham with apple and pear compote ^{1,3,7}
- Fresh goat's cheese mousse with beetroot and chives ^{1,3,7,veggie}

PÂTÉ EN CROÛTE

12 PIECES / 23,70€

- Pâté au Riesling, Kaempff-Kohler heritage recipe ^{1,3,7,9,12}

MINI POKE BOWLS

15 PIECES / 52,50€

- Thai chicken poke bowl: bulgur pilaf, Thai-style chicken, soya beans, pink ginger, red cabbage and soya sauce ^{1,6,11}
- Salmon poke bowl: sushi rice, salmon, wakame, soya beans and soya sauce ^{1,4,6,11}
- Basil tofu poke bowl: bulgur wheat, soya beans, cucumber, sweet potato and soya sauce ^{1,6,11, veggie}

SAVOURY CUPCAKES

16 PIECES / 49,00€

- Green asparagus and Parmesan ^{1,3,7,8,12,veggie}
- The Italian: sun-dried tomatoes, basil, pine nuts and Parmesan ^{1,3,7,8,12,veggie}
- Smoked salmon and dill ^{1,3,4,7,12}
- Goat's cheese with honey and apple ^{1,3,7,12, veggie}

SAVOURY MIGNONS

16 PIECES / 50,50€

- Green asparagus and Parmesan cupcake ^{1,3,7,12}
- Feta tartlet with spicy mango chutney ^{1,3,7, veggie}
- Trompe-l'œil beefsteak tomato: linseed biscuit and mousse of tomato confit with aniseed ^{1,3,6,7,9,veggie}
- Courgettes panna cotta and tomato tartare with basil ^{1,3,7,9,veggie}

HOT FINGERFOOD

(Please heat this up yourself)

MINI BURGER TRIO

12 PIECES / 38,70€

- Beef steak, homemade burger sauce, Emmental and caramelised onions ^{1,3,7,9,10}
- Mini cod burger, mustard and honey sauce ^{1,3,4,7,9,10}
- Mini falafel burger, yoghurt and fresh mint sauce ^{1,3,7, veggie}

TOMATO AND MOZZARELLA ARANCINI

12 PIECES / 22,20€

- Tomato and mozzarella arancini with basil ^{1,3,7,9,12}

HOMEMADE FRIED PRAWNS WITH TARTAR SAUCE

12 PIECES / 24,20€

- Panko-crusted scampi with homemade tartar sauce ^{1,2,3,6,7,8,9,10,11}

VOL-AU-VENT (PUFF PASTRY)

20 PIECES / 41,20€

- Puff pastry with summer vegetables ^{1,2,3,7,8}
- Puff pastry with goat's cheese and honey ^{1,2,3,7,8}
- Puff pastry with chicken and green curry ^{1,2,3,7,8}
- Puff pastry with trout and almonds ^{1,2,3,4,7,8}
- Barbecue-flavoured puff pastry ^{1,2,3,7,8}

CLASSIC BITES ^{1,2,3,7,8}

20 PIECES / 37,00€

- Pepper and feta quiche
- Roquefort and walnut cake
- Cheddar, ham and paprika pastry
- Croque-monsieur with ham and Comté
- Munster and cumin flan

The vegetable garden is an endless source of inspiration. Spring is an explosion of green.

Alain Passard

Starry words



Assortment of finger food

PARTY LOAFS & DIPS

RUSTIC

24 PIÈCES / 44,80€

- Chicken curry ^{1,3}
- Raw ham with balsamic vinegar and pink pepper-corns ^{1,7,12}
- Italian cooked ham with herbs ^{1,7,9}
- Fresh cheese with herbs and garlic ^{1,7}

NORDIC

32 PIÈCES / 70,00€

- Smoked trout with herb-flavoured cream cheese ^{1,3,4,7,8}
- Tuna rillettes with baby vegetables ^{1,3,4,7,8}
- Home-smoked salmon and guacamole ^{1,3,4,7,8}
- Prawn rillettes with dill and yuzu cream ^{1,2,3,7,8}

VEGGIE GOURMET

32 PIÈCES / 60,80€

- Goat's cheese and cranberry cream ^{1,6,7}
- Carrot tapenade with cumin ^{1,6,7}
- Coriander and lemon hummus with roasted sweet potato ^{1,6,7}
- Fresh cheese with herbs and garlic ^{1,6,7}

VEGETABLE DIP

(+/- 6 PERS.) / 28,80€

- A trio of peppers, carrots, radishes, cucumber, green celery, colourful cauliflower, multicoloured cherry tomatoes and red radishes ^{6,7,9,gluten free}
- Fresh cheese with herbs, garlic and coriander hummus ^{7,9}



Cooking is a multi-sensory experience.

Pierre Gagnaire

Spring brings crisp textures and tangy flavours.

Starry words

SANDWICH PLATTERS

BAKED TREATS

100% veggie

12 PIECES / 34,00€

24 PIECES / 66,90€

- Green asparagus tapenade, hard-boiled egg and fried onions ^{1,3,7,8,11}
- Red pepper tapenade, a selection of grilled courgettes and aubergines ^{1,3,7,11}
- Fresh goat's cheese with honey and dried figs ^{1,3,7,11}
- Mozzarella, sun-dried tomatoes and ricotta with green pesto ^{1,3,7,8,11}

MINI CIABATTAS

20 PIECES / 57,70€

- Cooked ham, Emmental and gherkins ^{1,7,10}
- Local cured ham and shavings of Parmesan ^{1,7}
- Chicken fillet with garlic and herb cheese sauce ^{1,7}
- Tuna rillettes with tricolour peppers ^{1,3,4,7}

MINI NAVETTES

20 PIECES / 53,00€

- Smoked salmon and cucumber ^{1,3,4,7}
- Coppa and sun-dried tomatoes ^{1,3,7}
- Chicken curry ^{1,3,7,10}
- Comté cheese and apricot ^{1,3,7,veggie}

MAURICETTES TRIO

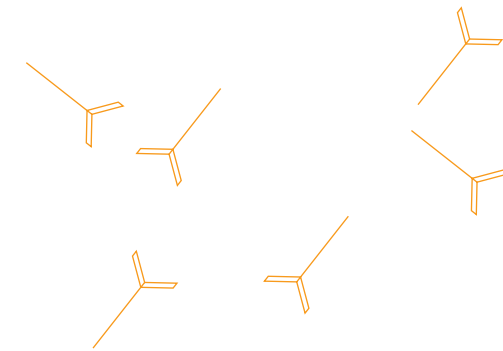
18 PIECES / 46,40€

- Local cured ham and figs ^{1,3,7}
- Camembert and walnuts ^{1,3,7,8, végé}
- Smoked salmon and guacamole ^{1,3,4,7}

FILLED MINI BRIOCHE ROLLS

24 PIECES / 40,70€

- Andalusian chicken ^{1,3,7}
- Tuna rillettes with tri-coloured peppers ^{1,3,4,7}
- Fresh goat's cheese with honey and mango confit ^{1,3,7,veggie}
- Fresh cheese with garlic and cucumber ^{1,3,7,veggie}



SMALL TRADITIONAL CEREAL

20 PIECES / 57,70€

- Thinly sliced roast chicken, Caesar-style ^{1,3,7}
- Roast beef, tartar sauce and hard-boiled egg ^{1,3,7,10}
- Brie with honey and truffle ^{1,3,7,végé}
- Salami, mustard sauce and gherkins ^{1,3,7,10}

CLUB SANDWICHES

VEGAN LAYERS ^{Gluten free, Lactose free}

16 PIECES / 59,30€

- Pepperoni tofu and tomato tartare ^{6, vegan, veggie}
- Vegetable platter: roasted peppers, aubergines and green courgettes ^{vegan, veggie}
- Vegetable salad: red onion, sweetcorn, cucumber, grated carrots and mayonnaise ^{3,10, vegan, végé}
- Avocado, cucumber and sunflower seed duo ^{vegan, veggie}

SALAD PLATTER TO SHARE

12 PIÈCES / 63,80€

- Salad of mozzarella balls and colourful cherry tomatoes with basil ⁷
- Greek-style gnocchetti ^{1,3,7}
- Tabbouleh with pearl barley ^{1,9}
- Mixed salad leaves and raw vegetables ^{3,9}

Spring cuisine is all about
Joël Robuchon
lightness and colour.

Starry words



Mauricettes trio



Prestigious Buffet

COLD BUFFETS

LUXEMBOURG TASTY

(Minimum of 4 people)

45,30 €/PERS. 1,3,4,6,7,8,9,10,12

- Homemade Feierstengszalot in a glass
- Pasta and beetroot salad
- Chef's mixed salad, white vinaigrette
- Cannelloni with salmon-flavoured trout and fresh cheese with dill
- Homemade Riesling pâté
- National-brand cured ham and herb-seasoned cooked ham
- Homemade country-style terrine with onion confit
- Potato and bacon salad with old-fashioned mustard
- Assortment of breads, condiments and accompanying sauces (mustard, pickled onions, gherkins, mayonnaise)

TERRE ET MER

(Minimum of 4 people)

45,30 €/PERS. 1,2,3,4,7,9,10,12

- Eggs with mayonnaise, Espelette chilli, sesame seeds and fried onions
- Celery and apple salad
- Cucumber salad with yoghurt and dill
- Mixed salad leaves with white vinaigrette
- Home-smoked salmon with accompaniments
- Cocktail tomato verrine with prawns
- Melon wedges and local ham
- Homemade country-style terrine with green pepper
- Roast beef slices with tartar sauce
- Assortment of breads, condiments and accompanying sauces (mustard, pickled onions, gherkins)

PRESTIGIOUS

(Minimum of 4 people)

59,80 €/PERS. 1,3,4,6,7,10,11

- Creamy white asparagus purée and green asparagus tartare on a wild garlic pancake
- Tartlet with grilled vegetables and feta
- Tabbouleh made with pearl barley
- Salad of colourful tomatoes and mozzarella with basil
- Mixed salad with sun-dried tomatoes and Parmesan shavings
- Semi-cooked bluefin tuna in a poke bowl
- Salmon, avocado and mango tartare with lime and tea coulis
- Mediterranean chicken ballotine
- Assortment of breads, condiments and accompanying sauces

*The sort of food I love
in spring is fresh,*
Daniel Boulud
vibrant and authentic

Starry words

MEAL PLATTERS

FLAVOURS OF TUSCANY

37,00€/PERS. 1,3,6,7,9,10

- An Italian combination of mozzarella and tomatoes with basil
- Grilled chicken fillet with sweet paprika, served with a delicious barley salad
- A selection of mature cheeses with accompaniments
- Dessert: Sicilian lemon tartlet

FLAVOURS OF ASIA

41,20€/PERS. 1,3,6,7,9,10,12

- Salmon poke: salmon, vinegared rice, pink ginger, soya beans and Thai dressing
- Sliced duck breast: rice noodle salad with crunchy vegetables (cucumber, carrot, mint) and lime dressing
- A selection of mature cheeses with accompaniments
- Dessert: Lemon tartlet

VEGETARIAN FLAVOURS

44,80€/PERS. 1,3,6,7,8,9,10, végété

- Salad of roasted and tender beetroot: feta, baby leaf salad dressed with olive oil, and walnuts
- Stuffed tortillas: hummus, avocado, spinach, grated carrots, and grilled peppers and aubergines
- A selection of mature cheeses with accompaniments
- Dessert: Fruit salad

GOURMET FLAVOURS

52,50€/PERS. 1,3,4,6,7,8,9,10

- Salmon tartare with citrus fruits and mango, served with a lime and tea cream
- Veal skirt steak cooked at a low temperature, served with a potato salad with fresh herbs and a mild mustard cream
- A selection of mature cheeses with accompaniments
- Dessert: Le Tout-vanille

LAST MINUTE

CHEF'S CHOICE / 44,80€/PERS.

- Starter, main course and dessert

*Spring is the season when nature offers
us its finest treasures,
Alain Ducasse
we simply need to treat them with respect.*

Starry words

**A minimum of 4 identical platters,
to be ordered 48 hours in advance.**
Practical information: our platters are delivered in individual boxes with lids and cutlery. They are served with ciabatta bread and a portion of butter. The platters are delivered chilled and are best eaten fresh.



Flavours of Asia

STARTERS SERVED ON A PLATTER

STARTERS SERVED ON A PLATTER

(Minimum of 2 personnes. Price per person)

- **GRAVLAX SALMON MOUSSE, / 10,80 €**
Gravlax salmon mousse, green asparagus tartare and a devilled egg, served on a savoury pancake flavoured with wild garlic ^{1,3,4,7,9}
- **SALMON DUO / 24,70 €**
A duo of smoked salmon and 'homemade' gravlax, with horseradish and gravlax sauces, served with mini blinis and polar bread ^{1,3,4,7,9,10}

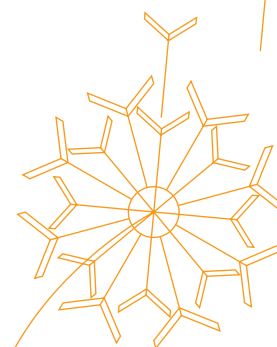


Falling in love with the ingredients is the first step towards successful cooking.

Alain Ducasse

In spring, it's a daily love story.

Starry words



FISH & MEAT DISHES

FISH DISHES

(Minimum of 4 personnes. Price per person.)

- **SKREI FILLET / 32,40 €**
Skrei fillet, celery and potato purée with olive oil, Brussels sprouts browned with bacon and crunchy hazelnuts, lemon and fresh herb beurre blanc ^{1,3,4,6,7,9,10,12}
- **SALMON FILLET / 29,30 €**
Pan-fried salmon fillet, minted pea mousseline, colourful vegetables and basil oil ^{1,3,4,6,7,9,10,12}

MEAT DISHES

(Minimum of 4 personnes. Price per person.)

- **DUCK BREAST / 28,30 €**
Pink duck breast: served with a green asparagus risotto and crunchy baby vegetables, drizzled with lemon butter ^{1,3,6,7,9,12}
- **LOW-TEMPERATURE VEAL TENDERLOIN / 31,40 €**
Low-temperature veal fillet, rosemary gravy, garlic and parsley mashed potatoes, colourful vegetables ^{1,3,7,9,12}

You need to pay attention to what the season has to offer to cook it just right.

Yannick Alléno

Starry words



Low-temperature veal tenderloin

COLD CUTS & CHEESES

CHACUTERIE PLATTERS

- **ITALIE APÉRITIF**
(4 TO 6 PERS.) / 70,00€
Raw ham with balsamic vinegar and pink peppercorns
Porchetta with fennel
Italian cooked ham with herbs
Coppa and Sicilian salami
Walnut bread, condiments and Rose butter
Artisanal grissini ^{1,3,7,8,10}
- **PETIT BOUCHON APÉRITIF**
(4 TO 6 PERS.) / 77,80€
Local cured ham and herb-flavoured cooked ham
Homemade country terrine and dry-cured sausage
Rosette de Lyon
Rolls, condiments and Rose butter
Dijon mustard ^{1,3,7,8,10}

PAINS

- Walnut bread
5,00€
- Multigrain bread
4,80€
- Artisan baguette
2,50€
- Traditional pie
4,80€
- Fruit bread
5,00€

PLATEAUX DE FROMAGES

- **LE RUSTIQUE**
6/8 PERS. – 900 GR / 59,00€
Camembert, Munster, Bleu d'Auvergne, Saint-Nectaire, Salers
- **LE PRINTANIER**
6/8 PERS. – 900 GR / 61,00€
Honey and thyme cheese log, Perail farmhouse cheese, Basil delight, Gorgonzola to eat with a spoon, Curé nantais Muscadet, Abondance farmhouse cheese
- **LE MOITIÉ-MOITIÉ**
6/8 PERS. – 900 GR / 64,00€
Chabichou du Poitou, Cravanzina, Roquefort, spoon-cut Gorgonzola, Curé nantais Muscadet, farmhouse Abondance
- **LE GOURMAND**
10/15 PERS. – 1,5 KG / 96,00€
Mothais sur feuille, Saint-Félicien, Claousou, Époisses, Brun de noix, farmhouse Abondance

A dessert without cheese
**Jean Anthelme
Brillat-Savarin**

is like a beauty with one eye missing.

PASTRIES

MINI PASTRIES ^{1,3,7,8} 15 PIECES / 33,50€

- Rocher noisette ^{1,3,7,8}
- Financier vanille-fraise ^{1,3,7,8}
- Pistachio tartlet ^{1,3,7,8}
- Exotic mousse ^{1,3,7,8}
- Raspberry tartlet ^{1,3,7,8}
- Chocolate Mignon ^{1,3,7,8}
- Lemon tartlet ^{1,3,7,8}
- Truffle ^{3,7,8}
- Dacquoise ^{1,3,7,8}
- Yuzu Opera ^{1,3,7,8}

MACARONS ^{3,7,8} 15 PIECES / 33,50€

- Madagascar vanilla
- Bolivian coffee
- Grand Cru chocolate
- Sicilian pistachio
- Meeker raspberry
- Burgundy blackcurrant
- Plum
- Pear and hibiscus
- Dacquoise
- Salted butter caramel
- Passion fruit from the Dominican Republic

LES P'TI CHOUX ^{1,3,7,8} 15 PIECES / 33,50€

- Pistachio ^{1,3,7,8}
- Exotic ^{1,3,7}
- Raspberry ^{1,3,7}
- Speculoos ^{1,3,7,8}
- Vanilla ^{1,3,7}

INDIVIDUAL PASTRIES

- **Zéphyr exotique / 7,40€**
Tonka bean mousse with madeleine biscuits, apricot and passion fruit confit with fleur de sel ^{1,3,7,8}
- **Éclair / 4,60€**
Choux pastry, creamy vanilla custard, coffee or chocolate ^{3,7}
- **Éclair à la pistache / 5,30€**
Choux pastry and pistachio cream ^{3,7,8}
- **Raspberry tartlet / 6,00€**
Shortcrust pastry, vanilla custard from Madagascar, fresh raspberries ^{1,3,7}
- **Lemon tartlet / 6,00€**
Shortcrust pastry, Syracuse lemon cream, raspberry coulis and meringue ^{1,3,7}
- **Baba au Rhum / 7,50€**
Soaked in Saint James amber rum, topped with mascarpone whipped cream flavoured with Madagascan vanilla ^{1,3,7,12}
- **Le «Tout Vanille» / 6,60€**
Vanilla biscuit, hazelnut and vanilla praline, and whipped vanilla ganache ^{1,3,7,8}
- **Truffle cake / 6,00€**
Gluten-free chocolate biscuit filled with a ganache made from pure Madagascan chocolate ^{3,7,8, gluten free}
- **Croq'Pom / 8,90€**
Green apple mousse, puffed spelt crisp and Granny Smith apple compote ^{1,3,7,8}
- **Dacquois / 6,00€**
A dacquoise base filled with traditional praline buttercream ^{1,3,7,8}



Zéphyr exotique



Mini Pastries

Spring is the perfect time to treat yourself to colourful, vibrant and tangy pastries.

**Christophe Michalak –
pastry chef, world
champion**

It's got to be fizzy on the palate!

Starry words



Le «Tout Vanille»

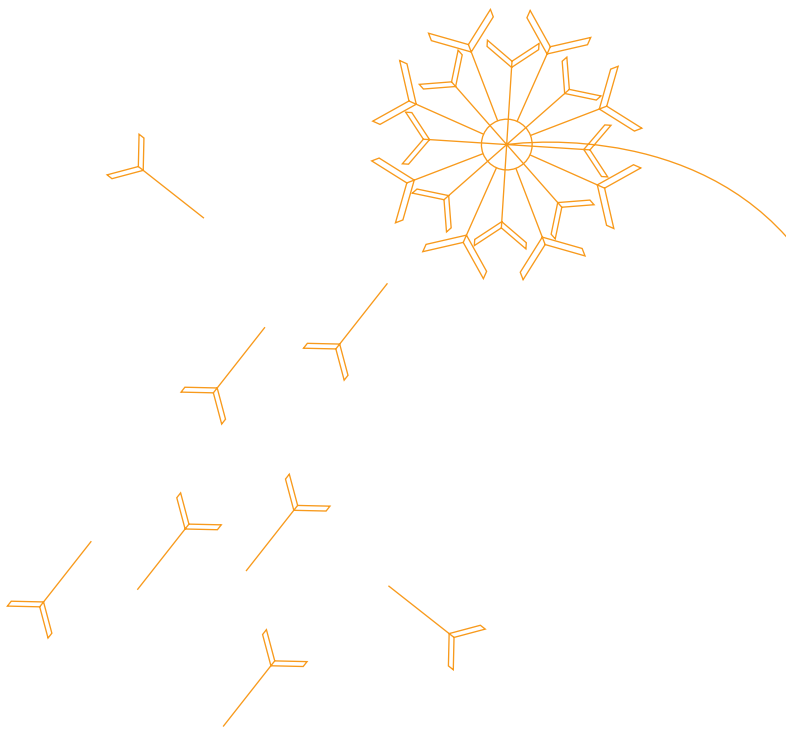


Éveil des saisons

CLASSIC DESSERTS

CLASSIC DESSERT

- **Charlotte framboise** ^{3,7,8,gluten free}
Gluten-free chocolate biscuit, creamy Madagascar vanilla cream and fresh raspberries
4 PERS. / 28,00 €
6 PERS. / 42,00 €
8 PERS. / 56,00 €
- **Éveil des saisons** ^{1,3,7,8}
Sweet pastry, almond cream, seasonal fruit compote, rich Madagascar vanilla cream, fresh seasonal fruit
4 PERS. / 24,80 €
6 PERS. / 37,20 €
8 PERS. / 49,60 €
- **Fôret noire** ^{1,3,7,8}
Cocoa biscuit, Amarena cherry and morello cherry confit, 70% dark chocolate mousse, whipped Madagascar vanilla ganache and feuillantine crunch
4 PERS. / 28,00 €
6 PERS. / 42,00 €
8 PERS. / 56,00 €
- **Almond Dacquois** ^{1,3,7,8}
Dacquoise base filled with cream made with traditional praline butter
4 PERS. / 23,90 €
6 PERS. / 35,80 €
8 PERS. / 47,40 €
- **Chocolate temptation** ^{3,7,8}
Cocoa biscuit with a light mousse of dark, milk and white chocolate
4 PERS. / 26,80 €
6 PERS. / 40,20 €
8 PERS. / 53,60 €
- **Truffle cake** ^{3,7,8}
Chocolate biscuit filled with a ganache made from pure Madagascan chocolate
4 PERS. / 24,90 €
6 PERS. / 36,90 €
8 PERS. / 48,80 €



My spring pastries are inspired by nature.

Maxime Frédéric – Cheval Blanc – World’s Best Pastry Chef 2025

Starry words

ICED DESSERTS

ICE CREAMS ^{3,7,8} JAR OF 0.5 LITRES

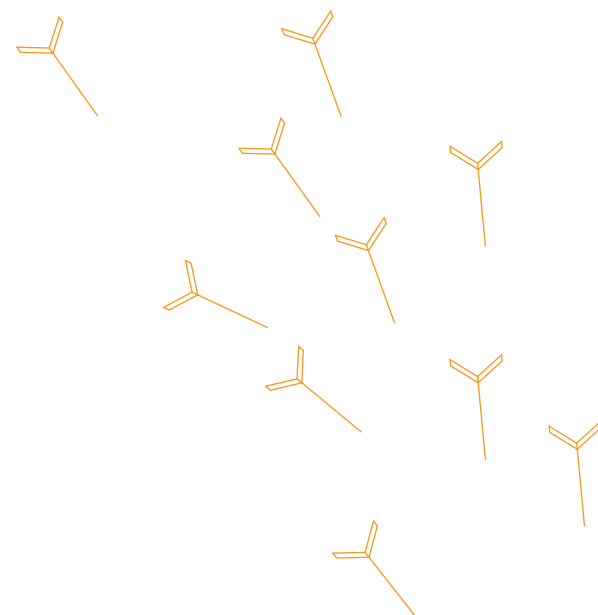
- Raspberry, Vanilla, Chocolate, Pistachio, Coffee, Speculoos, Exotic, Lemon.
12,20 € / PIÈCE

ICED VERRINES ^{1,3,7,8} INDIVIDUAL POT, 5,90€ / PIECE

- **Raspberry:** Raspberry sorbet, red berry coulis and crunchy pearls
- **Vanilla:** Vanilla ice cream with meringue pieces
- **Chocolate:** 68% chocolate ice cream, crunchy pearls
- **Speculoos:** Speculoos ice cream, sprinkled with speculoos pieces
- **Pistachio:** Pistachio ice cream with pistachio spread
- **Exotic:** Exotic sorbet with coconut crumble and an exotic coulis

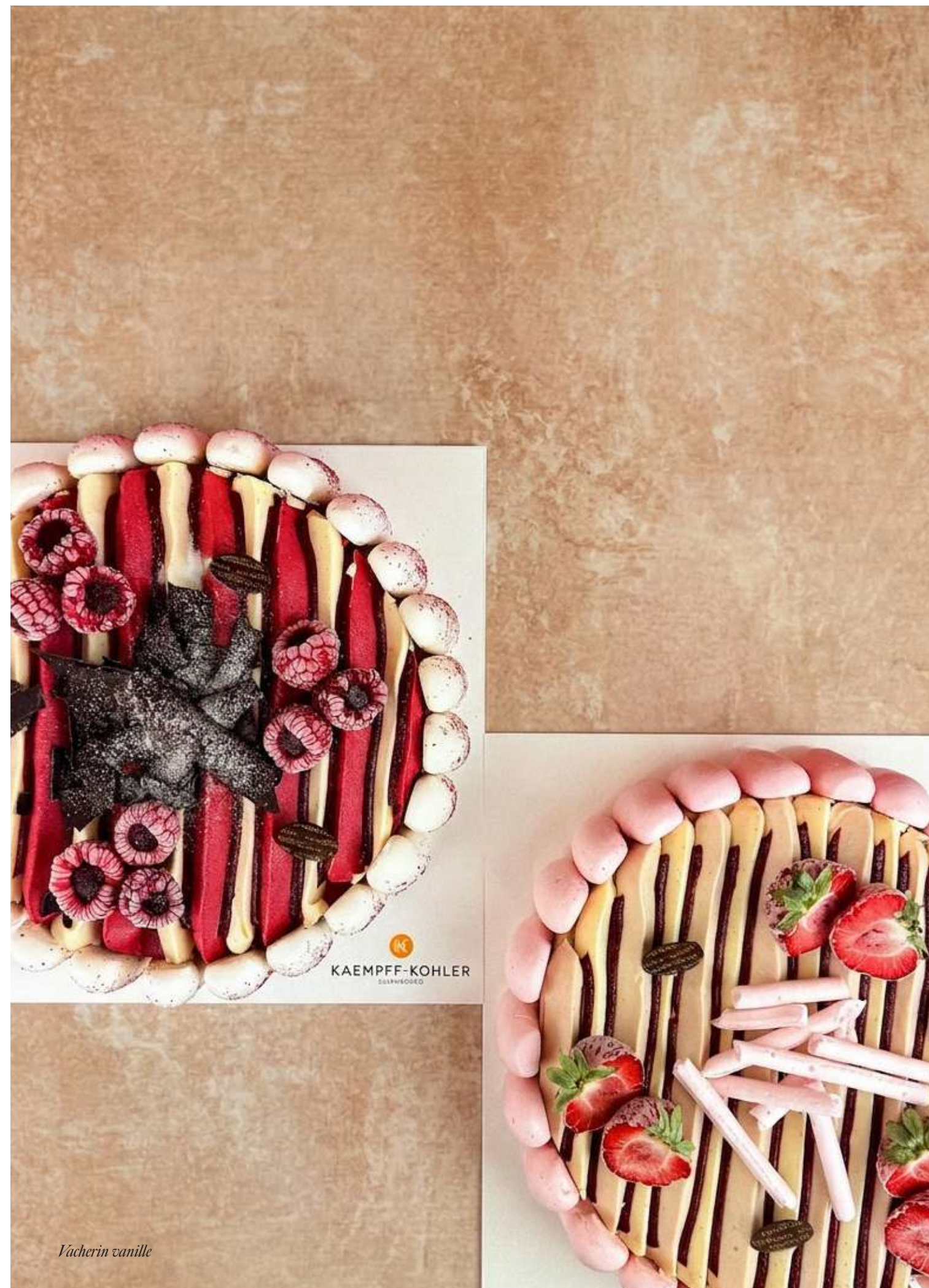
ENTREMETS GLACÉS

- **Vanilla Vacherin (with raspberries or strawberries)** ^{3,7}
Vanilla ice cream, raspberry or strawberry sorbet on a bed of crisp meringue
4 PERS. / 25,50€
6 PERS. / 38,30€
8 PERS. / 51,10€
- **Iced crisp** ^{3,7,8}
(One size fits all, 6 pers.)
A selection of homemade ice creams and sorbets (a choice of 3 ice creams per person)
50,70€
- **Cube gourmand** ^{1,3,7,8}
(One size fits all, 6 pers.)
Strawberry and hibiscus sorbet and vanilla ice cream, served with a speculoos crisp
51,30€



Making ice cream is such a joy,
**Christophe Felder – former
head pastry chef at the Hôtel
Crillon**
a freshness we love.

Starry words



Vacherin vanille

GOURMET GIFT BASKETS



PETITE ATTENTION 35,00€

- Kaempff-Kohler Crémant 75cl
- 80g packet of homemade sacristains
- Packet of marshmallows (or equivalent)

SIGNATURE 50,00€

- Kaempff-Kohler Crémant 37.5cl
- 80g packet of homemade 'sacristains'
- Edouard Artzner terrine 100g
- Winemaker's tapenade 130g
- Homemade 'rosace' shortbread 100g
- Homemade milk chocolate 'mendiants' 150g

AUTHENTIQUE 80,00€

- Kaempff-Kohler brut crémant 75cl
- Le Guérandais fleur de sel 125g
- Edouard Artzner terrine 100g
- Luxembourg mustard 190g
- Homemade Parmesan sacristains 150g
- Bag of marshmallows
- Homemade jam 200ml

Le printemps est la saison de la renaissance, celle où les produits d'épicerie fine (...),
Alain Ducasse
apportent fraîcheur et légèreté.

Paroles étoilées

RÊVE GOURMAND 130,00€

- Veuve Cliquot Champagne 75cl
- 1 box of petits fours
- Lucques olives from Languedoc
- Estoublon 380g
- Bag of homemade biscuits
- Homemade almond rochers 130g
- Edouard Artzner terrine 180g
- Organic Luxembourg honey 250g
- Bar of homemade chocolate

SAVEURS D'EXCEPTION 155,00€

- Alice Hartmann Crémant brut 75cl
- Petrossian tagliatelle with summer truffles 250g
- Estoublon olive oil 20cl
- Estoublon Picholine olives 200g
- Maison de la Truffe summer grey salt from Guérande 100g
- Estoublon green olive and almond tapéade 130g
- Homemade savoury petits fours 250g
- Bar of homemade chocolate 130g
- Homemade rosette shortbread 100g
- Homemade round vanilla and chocolate shortbread 100g
- Homemade milk chocolate and almond rochers 130g
- Dark chocolate mendiants 150g

If an item is out of stock, our products may be replaced with similar items.

We invite you to put together your own personalised hamper. Our shops offer a wide selection of exceptional culinary products, ensuring your gift leaves a lasting impression.

Be inspired by the suggestions in our special 'Gift Hampers' catalogue on our website!



ALLERGENS & GENERAL INFORMATION

GENERAL INFORMATION

ORDER LEAD TIMES

All orders placed using this card must be made 48 hours in advance, before 2.30 pm.

Personalised desserts:
7 days in advance

This is the only valid card. It supersedes all previous versions. Should any of our goods be out of stock, we will replace them with an equivalent item. You can view our terms and conditions of sale on our website.

All our images are for illustrative purposes only and are not contractually binding.

Tableware partner: RAK

Photograph: Éléonore Arnold



ALLERGENS

1. Gluten
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soya
7. Lactose
8. Tree nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphites
13. Lupin
14. Molluscs

KAEMPPFF-KOHLER SUPPORTS YOUR BUSINESS

Our bespoke service is tailor-made and personalised.

In addition to an exceptional culinary experience, we offer a wide range of complementary services through our partners who specialise in tableware and décor.

Our project managers' role will be to coordinate all these trades in order to provide you with a high-quality service.

Please contact us to discuss your bespoke project:

by telephone on **+352 474747**, by email to **catering@kaempff-kohler.lu**, or by sending us your enquiry via our contact form at **www.kaempff-kohler.lu/formulaires/**



Kaempff-Kohler addresses

Komptoir K'

Restaurant

18 Place Guillaume II
L-1648 Luxembourg

Luxembourg Ville

Shop & restaurant

10, rue du Curé
L-1368 LUXEMBOURG
Tel : 47 47 47-414

Luxembourg Ville

Cheese shop – Wine cellar

18, rue du Curé
L-1368 LUXEMBOURG
Tel : 47 47 47-414

Niederanven

Shop & restaurant

40, Rue Gabriel Lippmann
L-6947 NIEDERANVEN
Tel : 47 47 47-1

BREAKK - Kirchberg

Take Away Shop

55, av. John F. Kennedy
L-1855 LUXEMBOURG
Tel : 47 47 47-3

CLICK & COLLECT

Our Click & Collect online shop
is at your service
24 hours a day, 7 days a week
on our website

www.kaempff-kohler.lu/collect/

CONTACT

Tel : 352 47 47 47 1

Email : catering@kaempff-kohler.lu

www.kaempff-kohler.lu