abin Services ®

MENU



## BREAKFAST



#### **BAKERY SELECTION** G/N/E

SLICED FARMER BREAD SLECTION
DANISH PASTRIES
CROISSANT SIGNATURE
CHOCOLATINE SIGNATURE
JAM FROM BASQUE REGION 40G
BUTTER ECHIRE 20G ROUND

## **SANDWICHES** G/N/E

- FINGER SANDWICH
- BAGUETTE SANDWICH
- Tuna Sandwich
- Croque monsieur
- CLUB SANDWICH
- EGG SANDWICH

#### **BIRCHER MUESLI GF D/N**

APPLE MOUSSE, CINNAMON, YOGHURT WALNUTS. BERRIES & HONEY



Greek yoghurt, nuts, maple syrup or honey , with fresh berries and dried fruits



#### PANCAKE GLUTEN-FREE GF/E/D

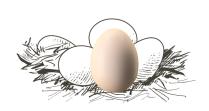
WITH MAPLE SYRUP & BERRIES

#### **OMELET OPTION** E/D/GF

- VEGGIE OMELET
- BACON OMELET
- HAM OMELET

## QUICHE OF THE DAY /E/D

TARTE FINE SALTY OF THE DAY G/E/D





## TRAYS READY TO SERVE

# BREAKFAST FULL SIZE TRAY BRAKFAST HALF SIZE TRAY

D/G/N/E/F

Croissant signature finger sandwich selection 3 pieces, sliced fruits, JAM, Butter For full size: + yoghurt, hard boiled egg, nuts & sweet surprise



#### CREW LUNCH BOX D/F/G/GF/V

Salad of the day, dessert of the day, Quiche or sandwich , juice of the day

**HOT CREW LUNCH BOX** D/F/G/GF/V INCLUDING HOT MEAL

## **BASQUE BOX**

(In original packaging) long expiry date 2x Sébastien Zozaya,-Pâte basque 4x Thierry bamas salties, 2x glass of Egiategia white wine, 100ml 2x Maison Paries Caramel, 1x Maison Barthouil salmon roll 2x St Orens Foie gras 65G



#### PLATTER

#### CANAPÉ APERO BOX VIP BOX 24 PIECES

MS/D/E/G/N/P/SS/ML/CR/SF Selection of seafood, vegetarien, meat, fish

## **CRUDITÉS**

VG/GF/V/MS/CL Carrots, Cherry Tomatoes, Radishes, Cucumber, Celery & 1 dip

#### SANDWICH PLATTER G/P/D/E/N/MS/F

Selection of open sandwiches Half size tray 8 pieces Full size Tray 18 pieces

#### **SEAFOOD PLATTER** MS/ML/F/CR/SD/GF

A SESONAL SELECTION OF BIO MADAGASCAR PRAWNS/SHRIMPS, CRAB, SALMON, SCALLOP, SLICED RED ONION, CAPERS, FRESH DILL, LEMON WEDGES, DEPENDING ON SEASON ADDITIONAL EXTRAS POSSIBLE **PRICE VARIABLE DEPENDING SEASON** 

#### COLD CUT PLATTER L/N/G/D

COLD CUT SELECTION WITH CORNICHON, OLIVES, DRIED TOMATOES, CRACKERS
HALF SIZE TRAY: FULL SIZE TRAY:

#### ANTIPASTO PLATTER CL/N/D/G/SD

Combination of Italien meats, like Genoa salami, prosciutto, mortadella, cuppa, cheeses, vegetables & bread, mozzarella (depending on season), olives, artichoke, roasted pepper, sun dried tomatoes, aubergine half size tray: Full size tray:

MEDIUM (ATLAS HALF SIZE TRAYS) 2-3 PAX LARG (ATLAS FULL SIZE TRAYS) 4-8 PAX







## PLATTER

#### FRUIT PLATTER V/VG/GF

SLICED EXOTIC AND SEASONAL FRUITS & BERRIES HALF SIZE TRAY:
FULL SIZE TRAY:

## CHEESE PLATTER G/N/D/SD/SS/P

#### VICE WORLD CHAMPION OF CHEESE

Selection of international and local Cheese, candied nuts, fige, crackers Single: Small/medium / Large



## **PETIT FOUR BOX 24 PIECES**

D/E/G/P/N

MEDIUM (ATLAS HALF SIZE TRAYS) 2-3 PAX LARG (ATLAS FULL SIZE TRAYS) 4-8 PAX



SALAD

(DEPENDING ON SEASON)



**GREEN BOWL** V/VG/GF/SS/N/SB/MS/P/N With quinoa, edamame, advocado, green hummus, cucumber, spinach, courgetti, green algal & sesame seeds

**RAINBOW BOWL** SS/N/SB/GF/MS/P/N/V/VG WITH QUINOA, COURGETTI, MANGO, CARROT, ADVOCADO, TOMATO, AND SESONAL TOPPING

TABOULÉ SALAD

**TUNA RILLETTES** 

MANGO GAMBA SALAD & SEASONAL FRUITS

SOUP

SOUP OF THE WEEK OR ON REQUEST

FRESH HOMEMADE MINESTRONE

SEABASS CEVICHE AND CITRUS



#### MEAT & POULTRY

BEEF SIGNATURE GF/D/SD

WITH REDUCTION SAUCE



# POULTRY SIGNATURE FARMER CHICKEN OR DUCK

PORK SIGNATURE GF/

FISH & SEAFOOD



#### **FISH SIGNATURE \***

GRILLED TROUT FROM THE BASQUE

COUNTRY SD/SF/F/D/GF

WITH A CREAM BUTTER SAUCE

GRILLED KING PRAWNS SF/SD/D/F/GF

WITH A HERB BUTTER SAUCE

**GRILLED SCALLOP** OCT.-MAY D/F/SF

WITH A CREAM LEMON SAUCE

**GILTHEAD BREAM F** 



#### SIDEDISH

#### CREAMY MASHED POTATO GF/N/D/V

WITH FRESH NUTMEG, BUTTER, CREAM AND FLEUR DE SEL

#### **SWEET POTATOE CREAM** GF/N/V/D

WITH BUTTER, CREAM, FLEURE DE SEL & PEPPER

#### ROASTED BABY POTATOES V/GF/D

WITH ROSEMARY PARSLEY BUTTER

## SEASONAL STEAMED / GRILLED VEGETABLES GF/CL

SELECTION OF MIXED VEGETABLES
EXTRA FEES FOR MINI VEGETABLES 48H INFO

**QUINOA** VG/V/CL/GF/SS

#### CARAMELIZED CARROTS VG/V/GF

WITH THYME & GARLIC

**STEAMED RICE** VG/V/GF





## PASTA

## PENNE BOLOGNESE CL/SD/MS/E/G

GLUTEN FREE PASTA POSSIBLE

## **PASTA GORGONZOLA**

#### SEASONAL PESTO BASIL E/G/P/N/D

WITH PINE NUTS, SUN DRIED TOMATOES AND SHAVED PARMESAN

#### **SEASONAL RISOTTO**

GF/SD/P/N/D/MS/CL/V
WITH ARTICHOKE/ VEGETABLE/ SEAFOOD OR
MUSHROOMS

#### **RAVIOLI-GNOCCI-FREGULA**

ON REQUEST





## DESSERTS



## BASQUE CHEESECAKE GF/D/E/V

APPLE CAKE OR TARTLET
\*GÂTEAU BASQUE V/D/G/E/N/P

TARTLET THIERRY BAMAS  $\,G/N/P/D/E/SS$  European champion for patisserie

CHOCOLATE MOUSSE 64% G/D/E/N/V/SB chocolate cream cake biscuit

MAISON PARIÉS PAIR OF ECLAIRS G/D/E/V/N/P two diffrent eclaire

FRUIT SKEWERS OR SLICED FRUITS GF/V/VG

**BROWNIE PEAKAN NUT** 

MOKOFIN SWEET ART SURPISE



## EXTRAS

#### WATER

Evian 0,33 Ltr. 0,5 Ltr. 1,0 Ltr 1,5 Ltr. Vittel 0,33 Ltr. 0,5 Ltr. 1,0 Ltr. 1,5 Ltr. Volvic 0,5 Ltr. 1,0 Ltr. 1,5 Ltr. Fiji 0,5 Ltr. Voss 0,5 Ltr. S. Pellegrino 0,5 Ltr. 1,0 Ltr. Perrier0,5 Ltr. 1,0 Ltr.





KIDS MENU ON REQUEST

KIDS GAME (AGE )
WINE \* CHAMPAGNE \* WHISKEY
SPECIALS ON REQUEST





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DISCLAIMER

For customers with allergies,

My recommended selection of restaurants & partners need to be respected to provide high quality services. A safe food transportation, safe delivery with catering solutions and transparency. Cabin.services is not allowed to manipulate any plates. So please be clear with specific requests or dislikes on time.

In case of external requests:

Before placing your order with other restaurants then recommended, please inform your hotel/ restaurant about allergy's and keep me in CC, so that i can arrange the pickup of your requested meals. Your selected restaurant should respect the HACCP regulation and handover the meals cold. Respecting the french regulation. Before pickup, ill inform you by mail & phone about the temperature of your meal before transportation.

While my partners take extreme cautions to minimize the risk of cross contamination, however, i can not guarantee that any products, organised in other restaurants, pâtisseries or other shops are safe to consume for people with specific allergies. However even when it is not required as a Concierge by local regulation, if there is a risk to allergic consumers due to the presence of a major allergen in a product, i declare its presence on the menu description of that product in coordination with my partners.

Please be aware that the food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Bakery:

Please be advised that baked goods may contain or come into contact with peanuts, tree nuts or other allergens.

#### **Nutrient Analysis:**

Customers are advised that all nutritional information posted on my website cabin.services menu downloads is calculated using a respected nutritional analysis. While information is based on hotel or restaurant recipes, nutrient values and allergens of each food may vary due to selected portions, the use of condiments and seasonings by my partners, as well as growing conditions, manufacture formulations, or any substitutions. The information provided on my website menu download is approximate and intended to be used as a guide only.

#### ALLERGIES

**GF** GLUTENFREE G GLUTEN V VEGETARIAN VG VEGAN E EGG CR CRUSTACEANS F FISH SF SHELLFISH D MILK DAIRY ML MULLUSCS MS MUSTARD N NUT P PEANUTS SS SESAM SB SOYA L LUPIN CL CELLERY K KOSHER SD SULPHUR DIOXIDE

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# CONTACT DETAILS



# Concierge web shop special equipment & services



WEBSITE

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NOTE

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Note