



Bruno Bonnier

- PRIVATE CHEF -

PRIVATE CHEF SERVICES
Summer menus 2021



CONTENT

Menus.

OPTION 1: Mediterranean Foodlovers

OPTION 2: Barbecue Foodlovers

OPTION 2: Loving Pass Foodlovers

Summary.

. Fees

. Conditions

Opción 1.

mediterranean foodlovers

Menu: (all included)

*Catalan bread with Tomato, Olive Oil
Cheeses and Charcuteries Assortment*

*Monterosa Tomato salad
Xató salad with Romesco almond sauce, cod, black olives and tuna*

*Patatas bravas with smoked almond sauce and alioli
Fried eggplant with honey*

*Prawns with garlic
Fries sardines
Rock mussels
Gallegan Octopus with Potatoes and smoke paprika*

Paella Mixta

*Crème brûlée
Seasonal fruit assortment*

Drinks:

White Wine : Ca N'estruc : Xarel.lo

Red Wine : Ca N'estruc : Cabernet Sauvignon, Syrah

Bruno Bonnier

- PRIVATE CHEF -



Opción 2.

barbecue foodlovers

Menu:

(all included)

Lebanese parsley and tomato salad with fried pita bread

Quinoa salad with feta cheese, herbs and pomegranate

Tomato salad with basil and peach

Tomato and beet gazpacho with sesam and soy

Beef entrecote

Barbecue sauce pork ribbs

Chicken with herbs and spicies

Catalan sausages

Austral prawns

Courgette, potatoes, corn and italian green peppers

Barbecue sauce, Café de Paris sauce, Romescu sauce

Mustard, mayonnaise, ketchup

Chocolate mousse

Seasonal fruit assortment

Drinks:

White Wine : Ca N'estruc : Xarel.lo

Red Wine : Ca N'estruc : Cabernet Sauvignon, Syrah

Bruno Bonnier

- PRIVATE CHEF -



Opción 3.

Loving Pass Foodlovers

First:

(2 to choose)

Knife Beef Tartar with Pistachios, Parmesan and Dried Tomatoes

Red Tuna Tartar with Green Caviar of Aubergines and Tile

Lobster Cappuccino, Cream and Espelette Pepper

French Oyster with Kiwi Tartar and Coconut Milk

Tiradito of Wild Sea Bass, Tiger Milk, Corn and Marinated Onion

Shrimp Skewer and Fried Quicos with Tartar Sauce

Soufflé with Comté Cheese and Truffle

Zucchini flower in tempura stuffed with cheese

First:

(1 a elegir)

Tart Tatin of Cherries Tomatoes with Parmesan and Aragonese Tapenade

False Apple Pie with Idiazabal and Iberico Cheese

Tomato and Beet Gazpacho with sesame, edamame

Confit Artichoke with Bourguignone Sauce, Cheese Air and Iberico Shavings

Lebanese Parsley and Tomato Salad with Lemon Vinaigrette and pita bread

Bruno Bonnier

- PRIVATE CHEF -



Main course:

(1 a elegir)

Low temperature chicken with Mediterranean filling, potatoes and candied carrots

Wellington sir loin, with oporto sauce, mushroom Duxelle and gratin dauphinois

Black angus bourguignon beef stew with carrots and polenta

Duck magret with lemon, lavender and honey sauce, with vegetables

Lamb Carré roasted with herbs and vegetables

Sirloin with black trumpet mushroom sauce and vegetables

Wild seabass slowcooked with white martini sauce, peas and vegetabes

Beurre blanc sole with lemon, mushroom and potatoes purée

Vanilla salmon, rice with herbs and curri vegetables

Sea urchin risotto with Ceps and asparagus

Monkfish Suquet from the Balearic Islands

Postre:

(1 a elegir)

Old-fashioned nougat ice cream with raspberry coulis

Lemon pie

Brown glacé with English Sauce

Sacher Cake with Strawberries and Chantilly

Caramelized apple crumble with mango coulis

Tiramisu Cheesecake

Chocolate Mousse with Chantilly from Quicos

Vino:

(todo incluido)

Red, white and / or sweet wine; Cava according to the menu

3 bottles every 4 people

Bruno Bonnier

- PRIVATE CHEF -



Bruno Bonnier

- PRIVATE CHEF -



Tarifas.

tarifas

MEDITERRANEAN FOODLOVERS

2 pax :	120 euros
3 to 6 pax :	100 euros
7 to 12 pax :	80 euros
13 to 20 pax :	65 euros
more tan 20 pax :	40 euros

BARBECUE FOODLOVERS

2 pax :	120 euros
3 to 6 pax :	80 euros
7 to 12 pax :	70 euros
13 to 20 pax :	60 euros
more tan 20 pax :	50 euros

LOVING PASS FOODLOVERS

2 pax :	150 euros
3 to 6 pax :	100 euros
7 to 12 pax :	80 euros
13 to 20 pax :	70 euros
more tan 20 pax :	50 euros

Children's menu (till 12):.....15 euros

Transport Barcelona (around Barcelona 30/50 kms):.....free

Transport Garraf/ Sitges (80 kms from Barcelona):.....40 euros

Transport Costa Brava (till 80 kms from Barcelona):.....50 euros

Transport Costa Brava (more 80 kms from Barcelona):.....60 euros

* Extras such as drinks, rentals, decorations, flowers, DJs, ... are charged separately

* Possibility of optimizing prices combining services of several days

Bruno Bonnier

- PRIVATE CHEF -

