

One for all & all for one!

In the friendly spirit of the kitchen of Mama Shelter, all dishes are to share.

Our menu is evolutionary and our products may change according to seasons and their availability.

YUM!

2 starters + 2 main courses + 1 dessert

(Make your choice at time of booking for the entire table)

STARTERS

(Please select 2 starters from the following suggestions, they will be served to share for the whole table)

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Creamy Soup of the Moment

Mama's Mezes, Grilled Toast (Tuna Rillettes, Hummus, Eggplant caviar)

Cold Cuts Platter from Sabilia® House (Rosette, Colette, Lyon ham, Jesus of Lyon)

Steamed Vegetables Gyoza, Ra-Yu sauce

Steamed Chicken Gyoza, Ra-Yu sauce

Burrata, Confit Cherry Tomatoes

Green Lentils, soft-boiled Egg, Mustard Vinaigrette

MAIN COURSES

(Please select 2 main courses from the following suggestions, they will be served to share for the whole table)

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Grilled Coalfish, Vegetables Julienne, Virgin Sauce

Tonkatsu Tuna, Japanese Rice, Coriander Oil and Lime and Sweet and Sour Sauce (*new*)

Chicken with Coconut Milk, Green Curry and Madras Rice

Finger Angus, shallots marmalade and sautéed potatoes

Macaroni and Cheese, Mostello Ham, soft-boiled Egg

Vegetarian Parmentier, Green Salad

DESSERTS

(Please select 1 dessert from the following suggestions, they will be served to share for the whole table)

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Fresh Pineapple with Chocolate sauce

Mama's Lemon Meringue Pie

Passion Fruit Panna Cotta

Mama's Giant Rum Baba

Homemade Sorbet & Sacristains

INCLUDING:

1/2 bottle of wine per person:

Pays d'Oc IGP, Viognier, les Jamelles

Pays d'Oc IGP, Merlot, les Jamelles

Mineral still and sparkling water

49€ per person (VAT included)

(+5€ TTC per person for 2 desserts)

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YUM YUM !

2 starters + 2 main courses + 2 desserts
(Make your choice at time of booking for the entire table)

APPETIZER

1 Glass of Champagne

STARTERS

(Please select 2 starters from the following suggestions, they will be served to share for the whole table)

Creamy Soup of the Moment
Truffled Ham and Leek pie
Burrata, Confit Cherry Tomatoes
Cold Cuts Platter from Sabilia® House (Rosette, Colette, Lyon ham, Jesus of Lyon)
Mama's Mezes, Grilled Toast (Tuna Rillettes, Hummus, Eggplant caviar)
Green Lentils, soft-boiled Egg, Mustard Vinaigrette

MAIN COURSES

(Please select 2 main courses from the following suggestions, they will be served to share for the whole table)

Entrecote Steak, Sauteed Potatoes (to order 3 days before your event)
Tonkatsu Tuna, Japanese Rice, Coriander Oil and Lime and Sweet-Sour Sauce
Sea Bass, Crunchy Fennel, Florence's Eggplant and Virgin Sauce
Grilled Vegetables with Three Sauces
Macaroni and Cheese, Mostello Ham, soft-boiled Egg
Vegetarian Parmentier, Green Salad
Beef Cheek Parmentier & Mixed Green Salad

DESSERTS

(Please select 2 desserts from the following suggestions, they will be served to share for the whole table)

Cheese Board
Mama's Lemon Meringue Pie
Seasonal Tart
Mama's Tiramisu
Homemade Sorbet & Sacristains
Fresh Pineapple with Chocolate sauce
Chocolate Crème Brûlée

INCLUDING:

1/2 bottle of wine per person:
Côte du Rhône, Petit Ours Brun
Bourgogne AOC Saint Veran, Domaine Michel Chavet & Fils
Mineral still and sparkling water

69€ per person (VAT included)