

1 DISH FOR ALL. ALL FOR 1 DISH!

IN THE FRIENDLY SPIRIT OF MAMA SHELTER'S CUISINE, ALL OUR DISHES ARE TO BE SHARED.
OUR MENU IS SCALABLE AND OUR PRODUCTS ARE SUBJECT TO CHANGE ACCORDING TO THE
SEASONS AND THEIR AVAILABILITY.

Miam

2 STARTERS + 2 MAIN COURSES + 1 DESSERT
(TO BE CHOSEN AT THE TIME OF BOOKING FOR THE ENTIRE TABLE)

Starters

(PLEASE CHOOSE 2 OF THE FOLLOWING STARTERS, THEY WILL BE SERVED TO SHARE FOR THE
WHOLE TABLE)

.....

GASPACHO OF THE DAY ♡
MAMA'S DUO OF MEZZÉS (HUMMUS AND EGGPLANT CAVIAR) ♡
QUINOA SALAD, FALAFELS ♡
GREEN LENTIL SALAD, HERB VINAIGRETTE AND SOFT-BOILED EGG ♡
HOMEMADE GRAVLAX SALMON, HORSERADISH CREAM
CHICKEN OR VEGETABLE GYOZA
SARDINILLAS IN OIL, STEWED ONIONS, OLIVES AND CRISPY SCROCCHIARELLA

Main courses

(PLEASE CHOOSE 2 OF THE FOLLOWING MAIN COURSES, THEY WILL BE SERVED TO SHARE FOR THE
WHOLE TABLE)

.....

ROASTED FARM CHICKEN, BUTTERED HOMEMADE PUREE, CHICKEN JUICE WITH TARRAGON
CASSEROLE OF MAMA'S SHELLS, MOSTOLES HAM AND SOFT-BOILED EGG
STEAMED SALMON BASKET, BASMATI RICE, GREEN VEGETABLES, UMEBOSHI PLUM SAUCE
WHITE FISH, LEMON BUTTER, ROASTED SEASONAL VEGETABLES
SPICY LACQUERED PORK RIBS, POTATOES IN THEIR FIELD ROBES AND CHIVES CREAM
ASSORTMENTS OF SEASONAL ROASTED VEGETABLES, HERB CREAMS ♡
GRILLED "ANGUS" FLANK STEAK, HOMEMADE FRIES, ANGUS SAUCE

Desserts

(PLEASE CHOOSE 1 OF THE FOLLOWING DESSERTS, IT WILL BE SERVED TO SHARE FOR THE
WHOLE TABLE)

.....

MINUTE SORBET AND SEASONAL FRUITS
FRESH PINEAPPLE, HOT CHOCOLATE SAUCE
LEMON MERINGUE PIE
MAMA'S MADELEINE TO SHARE, SEASONAL FRUITS AND WHIPPED CREAM
CAMELIZED APPLE CRUMBLE, WHIPPED CREAM AND RED FRUIT SAUCE
ALMOND MILK ICE CREAM TO SHARE, RED FRUIT COULIS, CAMELIZED ALMONDS
TIRAMISU
MAMA'S BROWNIES, WHIPPED CREAM

MENU INCLUDING:

½ BOTTLE OF WINE PER PERSON
DIVINES RESTANQUES IGP PAYS DU VAR 2017 (ROSÉ)
DIVINES RESTANQUES IGP PAYS DU VAR 2017 (WHITE)
DIVINES RESTANQUES IGP PAYS DU VAR 2016 (RED)
FLAT AND GASEOUS MINERAL WATERS
COFFEE

49€ INCLUDING VAT PER PERSON

**+5€ PER PERSON FOR 2 DESSERTS OR SELECTION OF MARIE
QUATRE-HOMME RIPENED CHEESES (MOF)**





Miam Miam

2 STARTERS + 2 MAIN COURSES + 2 DESSERTS
(TO BE CHOSEN AT THE TIME OF BOOKING FOR THE ENTIRE TABLE)

Starters

(PLEASE CHOOSE 2 OF THE FOLLOWING STARTERS, THEY WILL BE SERVED TO SHARE FOR THE WHOLE TABLE)


.....

HOMEMADE GRAVLAX SALMON, HORSERADISH CREAM
MAMA'S MEZZÉ 
BURRATA, AND CANDIED TOMATOES 
GREEN LENTIL SALAD, HERB VINAIGRETTE AND SOFT-BOILED EGG 
CHICKEN OR VEGETABLE GYOZA
BOARD OF MARIE QUATRE-HOMME RIPENED CHEESES (MOF) 
SLATE OF CORSICAN CHARCUTERIE (LONZO, COPPA AND CHORIZO)

Main courses

(PLEASE CHOOSE 2 OF THE FOLLOWING MAIN COURSES, THEY WILL BE SERVED TO SHARE FOR THE WHOLE TABLE)

.....

ANGUS BEEF FINGER, SHALLOTS AND POTATOES WITH ANGUS SAUCE
RIB STEAK, POTATOES IN PARSLEY, MAÎTRE D' HÔTEL BUTTER SAUCE
(ORDER 48 HOURS IN ADVANCE)
CASSEROLE OF MAMA'S SHELLS, MOSTELOS HAM AND SOFT-BOILED EGG
SPICY LACQUERED PORK RIBS, POTATOES IN THEIR FIELD ROBES AND CHIVES CREAM
STEAMED SALMON BASKET, GREEN VEGETABLES, UMEBOSHI PLUM SAUCE
SEMI-COOKED TONKATSU TUNA, JAPANESE RICE
ASSORTMENTS OF SEASONAL ROASTED VEGETABLES, HERB CREAMS 

Desserts

(PLEASE CHOOSE 2 OF THE FOLLOWING DESSERTS, THEY WILL BE SERVED TO SHARE FOR THE WHOLE TABLE)

.....

SELECTION OF MARIE QUATRE-HOMME RIPENED CHEESES (MOF)
TIRAMISU
MINUTE SORBET AND SEASONAL FRUITS
LEMON MERINGUE PIE
MAMA'S MADELEINE TO SHARE, SEASONAL FRUITS AND WHIPPED CREAM
CARAMELIZED APPLE CRUMBLE, CRÈME FRAICHE AND RED FRUIT SAUCE
ALMOND MILK ICE CREAM TO SHARE, RED FRUIT COULIS, CARAMELIZED ALMONDS
MAMA'S BROWNIES, WHIPPED CREAM
CHEESECAKE

MENU INCLUDING:

½ bottle of wine per person
Divines Restanques IGP Pays du Var 2017 (Rosé)
Divines Restanques IGP Pays du Var 2017 (White)
Divines Restanques IGP Pays du Var 2016 (Red)
Flat and gaseous mineral waters
Coffee

69€ including VAT per person

(+5€ per person including VAT for the selection
of cheeses)