

KG CUISINE CHÂTEL  
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## CLASSIC MENU

(3 courses 35€/person, 2 courses 28€/person)

\*All courses can be altered to suit dietary requirements\*

### Starters

Bruschetta with balsamic dressing

Spiced Root Vegetable Soup served with crusty bread

Greek Style Mezze Platter

Courgette & Sweet-Corn Fritters served with sweet Thai dressing

Tomato & Caramelised Onion tartlet

### Mains

*All mains served with crusty bread and butter*

Chicken, Prawn and Chorizo Paella  
Served with citrus dressed salad

Moroccan Beef Tagine  
Served with fruity spiced couscous

Herby Baked Chicken  
Served with Greek Style Potatoes, Green Beans and Salad

Thai Fish Curry  
Served with coconut infused sticky rice

Traditional Savoyard Tartiflette  
Served with charcuterie, pickles and salad

## **Desserts**

Citrus Cheesecake

Served with Raspberry coulis & White Chocolate Truffles

Warm Chocolate Brownie

Served with ice cream

Spiced Apple and Berry Crumble

Served with custard

Lemon Tart served

Served with coconut whipped cream

Raspberry and Greek Yogurt Parfait

## **FAMILY FRIENDLY MENU**

(2 courses 25€/adult, 2 courses 20€/child)

\*All courses can be altered to suit dietary requirements\*

### **Mains**

Chicken Tikka Masala or Korma

Served with Rice and Indian style flat bread

Beef Lasagne

Served with salad and garlic bread

Build your own Pizza

Shape your own pizza using freshly made dough and choose from a variety of toppings

Chicken Burritos

Served with salsa, sour cream, guacamole, cheese and salad

Traditional Savoyard Tartiflette

Served with crusty bread, charcuterie, pickles and salad

### **Desserts**

Citrus Cheesecake

Served with Raspberry coulis

Warm Chocolate Brownie

Served with ice cream

Ice-cream Sundae

Apple Crumble

Served with custard

Chocolate Mousse

Served with Whipped Cream