



SWITHBY

FOUNTAINE PAJOT

Sample Menu  
Pixie



## **Breakfast**

*Variety of juices:*

*orange juice, Apple juice, Pomegranate juice*

*Variety of milk:*

*Milk, Soy Milk, Almond Milk, Oat milk, coconut milk*

*Spreads and jams:*

*Strawberry, Apricot, Peach, Fig, Chocolate and hazelnut praline, Peanut butter, Tahini, Maple Syrup*

*Handmade cake:*

*Vanilla, Orange, Chocolate, Carrot, and Banana Bread*

*Variety of mini croissants:*

*Butter, Chocolate, Raisins*

*Variety of eggs:*

*boiled eggs, poached eggs, fried eggs, omelets, scrambled eggs, Greek scrambled eggs with tomato*

*Hot section:*

*bacon, sausages, mushrooms, grilled tomatoes*

*Greek Yogurt:*

*Seasonal fruits or sun-dried fruits, a variety of nuts, granola, honey*

*Fresh fruits: Watermelon, melon, apricot, berries, cherries, mango, pineapple, orange*

*French toast: Salted caramel, white chocolate chips, hazelnut praline, roasted hazelnuts, cinnamon.*



## Launch appetizers

*Beetroot salad with arugula, orange carte, sunflower seeds, grape syrup vinaigrette*

*Pastrami salad with micro greens, walnuts, Roquefort vinaigrette*

*Shushi platter, yakitori reduction, pickled ginger*

*Roasted goat cheese with blueberry coulis, spearmint, walnuts*

*Fava cream with crispy onions, capers, sun dried tomatoes*

*Hummus with crispy chickpeas , lime , lemongrass , smoked mackerel , chives , and parsley oil.*

*Greek salad, feta cream, cucumber, tomatoes, cherry tomatoes, red onion, oregano, thyme and crispy sour bread crumble.*



## Launch

*Stuffed tomatoes and bell peppers with rice and green herbs, Greek yogurt, and spear mint chimichurri.*

*"Moussaka" rolls eggplant, potatoes, minced meat, bechamel cause.*

*Sea bream with zucchini, roasted cherry tomatoes and lemon vinaigrette*

*Beef stew cooked in tomato sauce with orzo, herbs, and Greek Naxos gruyere.*

*Pasta of your choice, variety of pesto( basil, avocado, beetroot) Bolognese, Carbonara etc.*

*Peruvian chicken, spatchcock chicken with fresh herbs, lemon, chilly, and potato salad with garlic sauce.*

*Greek summer table, variety of Greek spreads , salads , octopus , smoked sardines , shrimps , mussels , French fries , wild greens, roasted beans.*

## Launch desserts

*Baklava with vanilla ice cream.*

*Greek orange pie.*

*Kataifi pastry, pistachio with mastic ice cream*

*Rose water Pana Cotta*

*Galaktoboureko (filo pastry with semolina cream and cinnamon sirup )*

*Chocolate mousse with blueberries and strawberries*

*Ekmet kataifi (light pastry cream , Chantilly cream with rose water and pistachio)*





### Dinner appetizers

*Split peas cream, crispy prosciutto, truffle oil, confit egg yolk, micro greens*

*Athenian salad mosaic , confit codfish , smoked eel , quail eggs , edamame, chives , verbena mayo*

*Fish roe cream, carob visual soil, mango, spearmint oil*

*Ceviche, tiger milk, shrimps, micro greens, coriander, chilly, cucumber, and celery granita*

*Avocado , cucumber , radish , garlic puree , jalapenos , chives , micro greens , ciabatta cracker*

*Arancini stuffed with beef cooked in red wine sauce, parmesan cream, micro greens, chives, parsley oil*

*Buffalo , mushrooms , truffle oil , cheese foam , crispy deep-fried egg yolk , edible flowers, parsley oil*



## Dinner

*Seafood orzo , saffron , fish broth , mussels , shrimps ,  
crawfish , parmesan , estragon , parsley oil*

*Octopus, carob syrup and orange glaze, fava porridge with  
thyme, fish roe with octopus ink, parsley oil*

*Beef cheeks , celeriac puree , asparagus , demi-glace ,  
micro greens , parsley oil*

*Sea bass , Ajo Blanco , broccolini , parsley cream , dill oil*

*Scallops, cauliflower puree, cauliflower salad, lemon  
cream, octopus ink cracker, edible flowers*

*Red snapper, quinoa salad, lemon and chilly gel, black  
garlic sauce, microgreens*

*Lamb picanha, Jerusalem artichoke puree, green beans,  
Bok choy, egg and lemon cream, chives, dill oil*

## Dinner desserts

*Choux craquelin , white chocolate cream , salted caramel ,  
chocolate soil , strawberry sorbet*

*Millefeuille, crispy filo pastry , cream patisserie , chestnut  
cream , pistachio , raspberry gel*

*Tiramisu, ladyfinger biscuits, marsala wine gel, espresso  
syrup perls*

*Creme Brule, walnut cake soaked in syrup, burned sugar*

*Cholate creme, hazelnuts cracker, mango gel*

*Rice pudding, cream Dulcey, black rum, hazelnut croquant ,  
passion fruit sorbet*

*Carob semifreddo, cherry coulis, Chantilly cream, pistachio*

