HOME-DELIVERED MEALS*

PRIVATE CHEFS

Les Chefs S'Encanaillent

Traiteur Haut Sommet
Chefs Privés

WINTER MENU 2025

PLACE YOUR ORDERS

48 hours in advance :

contact@leschefs-sencanaillent.com

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www.leschefs-sencanaillent.com

Delivery €25 - Free shipping on orders over €200

APPETTY BITES

Cocktail Dinner Packages for Delivery

60€/person

17 bites per person (14 savory bites and 3 sweet)

SAVORY COLD BITES

- **Chic Dome – Foie Gras & Caramelized Pear**
  A melting delight with fruity brightness and a sweet-salty thrill.
- **Forest Floor – Mushroom & Chestnut**
  Chestnut cream, crispy forest crunch, and an autumnal return.
- **The Cloud – Gougère, Parsnip & Hazelnut**
  Cheese puff, vegetal heart, and a crunchy finish.
- **The Warren – Confit Rabbit & Foie Gras**
  Crispy toast, mustard cream, and a characterful confit.
- **Crab-Pow! – Tequila & Cucumber Roll**
  Crab, a burst of lime freshness, and a playful Mexican jelly shot (hangover-free).
- **Fine Tentacle – Octopus & Mild Curry**
  Octopus carpaccio, curried oil, and a gentle spicy caress.
- **Iodized Crunch – Parmesan, Goat Cheese & Trout Eggs**
  Lemon shortbread, fresh goat cheese, and orange trout pearls.
- **Green Foam – Oyster, Kiwi & Vodka**
  Poached oyster, tangy mist, and a frosty touch.
- **Mini-Moris – Smoked Salmon & Avocado**
  A morissette flirting with the bagel — simple, cool, and effective.
- **Red Licorice – Tuna Ceviche & Pomegranate**
  Fresh, punchy — a ceviche with real bite.

SAVORY HOT BITES

- **Cappuccino Sunset – Pumpkin & Coffee**
  Warm-and-cold velouté, milky foam, and a roasted bean note.
- **Croq'Mediterranean – Ham, Tomato & Anchovy**
  Crispy croquette, sunshine on the palate, with a true southern accent.
- **Panisse Star – Anise Twist**
  The classic chickpea panisse takes a walk on the wild side with a hint of anise.

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APPETTY BITES

SAVORY HOT BITES *(continued)*

- **Bourguignon Bao – Garlic-Parsley Snails**
  Steamed bao bun, tender escargots, and a burst of herbed butter.
- **The Lost One from the Farmyard – Poultry & Glazed Jus**
  Golden toast, roasted chicken rillettes, and caramelized poultry jus.
- **The Flirty Morel – Stuffed with Poultry**
  Noble mushroom, soft filling, and rich, full-bodied jus.
- **Saint-Butter – Scallop & Seaweed**
  Seared scallop with seaweed butter, leek fondue, and a wave of iodine freshness.
- **Croq'M Truffle – The Icon Reinvented**
  Brioche bread, creamy béchamel, truffle aroma, and melt-in-the-mouth indulgence.
- **Mini Beef Dog – Confit Beef & Smoked Raclette**
  The chic hot dog: honey-mustard, pumpkin ketchup, and pure delight.
- **Palace Kebab – Lamb & Candied Lemon**
  Soft flatbread, pulled lamb, fresh sauce, and an oriental twist.

SWEET BITES

- **Winter Pavlova – Chestnut & Mandarin**
  Crispy meringue, woody sweetness, and a burst of citrus.
- **Mini Tatin'Pomelo – Coriander & Grapefruit Caramel**
  Tangy, fresh, and deliciously unexpected.
- **Viennese Choco – Tonka Chantilly**
  Smooth chocolate cream, scented cloud, and chic indulgence.
- **Mini Choux – Praline & Coffee**
  Crispy, creamy, utterly tempting — the perfect balance.
- **Mini Bab'Mint – Mint Tea**
  A modern baba with infused syrup and oriental freshness.
- **Baklava Twist – Pistachio & Flowing Honey**
  Crispy Levantine layers and the sweet soul of travel.
- **UBE Panna – Coconut & Fresh Mango**
  Tropical violet, milky sweetness, and sunshine on the palate.

À LA CARTE

Menu delivery: 60€/person
(48 hours)

STARTERS

- **New York Roll – Salmon, Fresh Cheese & Guacamole**
  A fresh roll with a melting texture and a tangy citrus gel.
- **Forest Velouté – Mushroom & Chestnut, Coffee Foam**
  Creamy and woody, with a light foam and a roasted note.
- **Rogue's Pâté en Croûte – Veal, Duck & Pistachio**
  A playful twist on tradition, with a melting heart and a Chartreuse gel.
- **Red Ceviche – Tuna, Pomegranate & Licorice**
  A lively marinade, fruity freshness, and a hint of anise.

MAINS

- **Signature Sweetbreads – Licorice & Caramelized Onion Tatin**
  Caramelized veal sweetbreads, rich jus, and confit sweetness.
- **Roasted Tentacle – Octopus, Black Olive & Pumpkin**
  A land-and-sea alliance — tender texture and a Mediterranean glow.
- **Prestige Confit Beef – Foie Gras Heart & Parsnip Purée**
  Generous medallion, seasonal vegetables, and homemade jus.
- **Franc-Comtoise Ravioli – Cancoillotte, Vin Jaune & Morels**
  Cheesy indulgence, noble mushrooms, and a Jura accent.

DESSERTS

- **Classic Paris-Brest – Revisited & Softened**
  Airy praline cream, crisp choux, and a touch of nostalgia.
- **Lost Savoie – Hay-Infused Custard**
  Tender cake, rustic charm, and countryside fragrance.
- **Winter Pavlova – Chestnut & Mandarin**
  Light meringue, citrus freshness, and silky cream.
- **Chocolate, Chartreuse & Pear**
  A subtle harmony of deep chocolate, herbal brightness, and tender pear.