

PRIVATE CHEF

Laura Antonelli



QUALITY CRAFTED
MEALS ALWAYS

PICKSXM.COM

PRIVATE CHEF SUGGESTIONS

LUNCH OR DINNER COLD STARTERS

FRESH SALADS

18€

LOBSTER MEDALLION SALAD WITH A MANGO DRESSING SAUCE CESAR SALAD /
SHRIMP- CHICKEN – LOBSTER

ROASTED GOAT CHEESE WITH LOCAL HONEY

GRILLED VEGETABLES PLATE

HALF AVOCADO WITH FRESH LOBSTER

GAMBAS DEVIL EGGS MIMOSA

HALF PARISIAN LOBSTER

SHRIMP AVOCADO TARTAR ON A TOMATO CORIANDER CONCASSÉ

STEAK AND SCRAMBLED EGGS

FRESH DUCK LIVER TERRINE WITH SAUTERN SWEET WINE

SMOKED LOCAL FISH PLATE
ASSORTED HAM AND SALAMI

24€

TARTARES / CARPACCIO □ FRESH LOCAL FISHES
MAHI MAHI TUNA WAHOO MARLIN

*This is just an idea of the dishes that Chef Laura Antonelli can prepare for you.
Detailed menus will be sent at the time of the first email exchange."*

PRIVATE CHEF SUGGESTIONS

LUNCH OR DINNER WARM STARTERS

21€

SEARED FRESH FOIE GRAS WITH ORANGE SAUCE

STIR FRIED CLAM'S PROVENÇAL SAUCE

ONION SOUP

CAULIFLOWER SOUP WITH DICED BACON

LOBSTER BISQUE

FRESH SEARED FOIE GRAS RAVIOLI WITH

MUSHROOMS SAUCE

STUFFED MUSSELS

SEARED OCTOPUS GARLIC BUTTER SAUCE

ITALIAN PASTA

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SUGGESTIONS

ENTRÉE FROM THE SEA

FROM 00€ / Kg

GRILLED LOBSTER WITH GARLIC BUTTER SAUCE

THERMIDOR LOBSTER

BRAZILIAN LOBSTER (PROUD OF ANGUILLA)

*The price of lobster depends on the market price
of the day."*

FROM 45€

CREOLE STYLE CONCH FRICASSEE

RED WINES OCTOPUS STEW

SEARED FRESH MAHI MAHI FILET VANILLE CURRY

WHITE BUTTER SAUCE

TUNA TATAKI STEAK

FRESH WHOLE GRILLED FISH

(DEPENDING ON AVAILABILITY)

SAUCE SEARED FRESH SALMON CREAMED

SPINACH SCALLOPS & SHRIMPS BUTTER SAUCE

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SUGGESTIONS

ENTRÉE FROM THE LAND

FROM 45€

BEEF TENDERLOIN WITH PEPPER SAUCE
OR DUCK LIVER

SAUCE CHICKEN FRICASSÉE WITH MOREL

MUSHROOMS ROASTED FOREST VEAL CHOP

ROASTED RIBEYE

PORK FILLET MUSTARD SAUCE

WHOLE ROASTED FRENCH FREE-RANGE CHICKEN

GRILLED LAMB CHOP GREEK STYLE

ROASTED VEAL LIVER

DUCK LEG CONFIT WITH ONION CREAM

MILANESE VEAL CHOP

BEEF BOURGUIGNON

OXTAIL

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PRIVATE CHEF SUGGESTIONS GRILLED MEAT BBQ

FROM 45€

RIBEYE STEAK FLANK STEAK

BEEF TENDERLOIN NEW YORK STEAK ROASTED

WAGYU RIBEYE PICANHA

BEEF ASADO PORTHOUSE CHICKEN LEGS

PORK CHOP RIBS VEAL CHOP

LAMB CHOP

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SUGGESTIONS

LOCAL FOOD CORNER

25€

SALT FISH FRITTER / ACRA DE MORUEUX STUFFED

BLOOD SAUSAGE / BOUDIN CRÉOLE CONCH

SAUSAGE / BOUDIN

JOHNNY CAKE

CHICKEN COLOMBO / COLOMBO DE POULET

OXTAIL STEW / QUEUE DE BŒUF EN RAGOÛT

FRICASSÉE CREOLE SHRIMPS / FRICASSÉE DE
CREVETTES À LA CRÉOLE

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SUGGESTIONS

ENTRÉE PASTA

FROM 25€

SMOKED SALMON WITH LASAGNA / LASAGNES DE
SAUMON FUMÉ

BOLOGNA MEAT LASAGNA / LASAGNES
BOLOGNAISE

SEAFOOD PASTA / PASTA AUX FRUITS DE MER

PASTA BOLOGNESE / PASTA BOLOGNESE

CLAM'S PASTA / PASTA AUX PALOURDES

3 TOMATOES PASTA / 3 TOMATES PASTA

ENTRÉE RISOTTO

SEAFOOD / FRUITS DE MER

ROSE ET STRAWBERRY / ROSE ET FRAISES

GORGONZOLA AND PEAR / GORGONZOLA ET POIRS

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SUGGESTIONS

DESSERTS

FROM 18€

CRÈME BRÛLÉE

CHOCOLATE MOUSSE / MOUSSE AU CHOCOLAT

BROWNIE

PANNA COTTA

TIRAMISU

PAVLOVA

CHEESECAKE

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