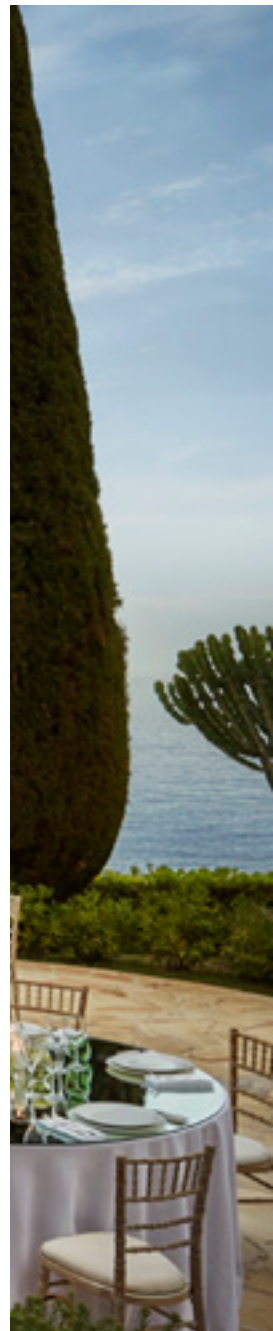




GRAND-HÔTEL
du Cap -Ferrat
A Four Seasons Hotel

Our Catering
suggestions





Yoric Tièche

Executive Chef, 1 Michelin Star

There's a fragrant garden for the kitchen bursting with herbs and spices. There are endless views of the Mediterranean Sea, just past the sparkling swimming pool and the rocky coastline. There are three restaurants and an incredible wine cellar featuring over 600 references with prestigious vintages.

“I REALLY WANT TO ENHANCE THE LOCAL IDENTITY OF DINING HERE BY OFFERING AN EXPERIENCE THAT GUESTS CAN'T GET AT OTHER RESTAURANTS.”

And there's the romance of the French Riviera beyond. Mix it all together and what do you get? Inspiration, and plenty of it, for Yoric Tièche in his role as Executive Chef at Grand-Hôtel du Cap-Ferrat, A Four Seasons Hotel.

This young and talented Chef, awarded One Michelin star and recognized as "Best Chef of Tomorrow" by Gault & Millau in 2016, joined the legendary palace hotel on the Côte d'Azur at the start of summer 2017 with the will to "give to the restaurants of the Grand-Hôtel, a strong local identity."





Born in Aix-en-Provence and a South of France lover, Yoric Tièche's strategy is to highlight the richness of the region. He offers a revisited Provençal cuisine inspired by his roots, with a contemporary twist and maritime influences.





Florent Margaillan

Award-winning Pastry Chef

Florent Margaillan doesn't need to look far for inspiration at Grand-Hôtel du Cap-Ferrat, A Four Seasons Hotel. *"I like my pastries to be like the Hotel,"* says the Pastry Chef, who arrived at the palace overlooking the Mediterranean Sea at the start of summer 2018.

"The views and the gardens here are so beautiful, and the Hotel has real elegance and charm. I try to relate all of those things through my creations."

"I WANT TO FIND THE LOCAL PRODUCERS WHO ARE GROWING LITTLE JEWELS THAT OUR GUESTS ARE NOT FAMILIAR WITH."

Working in the pastry kitchen, Florent Margaillan and his team of 16 chefs, fashion desserts for three restaurants, including Michelin-starred "Le Cap", the chic French Riviera bistro "La Véranda", and Club Dauphin next to the Hotel's famous swimming pool. They also cover the in-room dining menu as well as banqueting for onsite social gatherings and events.





Florent likes his creations to be *"genuine and authentic,"* bringing out the best of the main ingredient. *"A strawberry must taste like a strawberry,"* he says. He prefers to keep things simple yet very gourmet, and he uses sugar sparingly.

His main goal is for each pastry to have a unique identity and uncommon taste. *"I want to give our guests something that they can't experience anywhere else."*





Event Venues

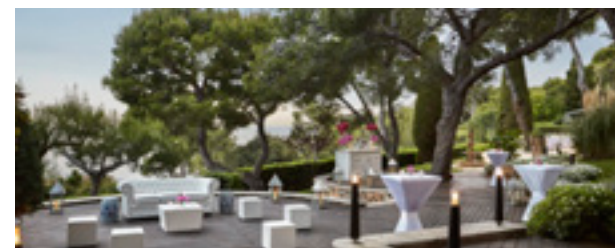
Imagine your event

Organize your event in one of our venues at the heart of the French Riviera.



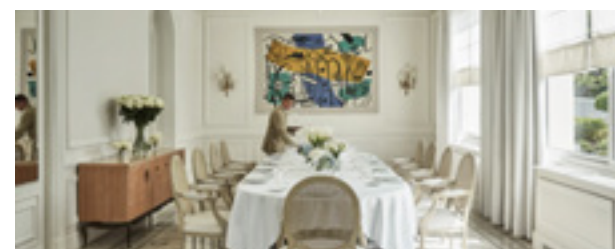
THE CLUB DAUPHIN

Right beside the Mediterranean sea and featuring one of the world's most beautiful swimming pools, the Club Dauphin is a signature element of the Grand-Hôtel. Impress your guests in this famed French Riviera setting. .



THE GARDENS

Set within seven acres of greenery, the Grand-Hôtel invites you to celebrate outdoors in our meticulously landscaped gardens and terraces – enhanced by magical views of the Mediterranean Sea.



THE PRIVATE SALONS

Located in our heritage building as well as in the contemporary Residence, our three private salons are intimate, elegant and bright with sunshine. Two of the salons open outdoors onto exquisitely landscaped terraces.

The Breakfast

Buffet



SWEET

Delicacies:

- Cookies, muffins and cakes of the day
- Homemade jams
- Homemade spread
- Honey/ Maple syrup
- Butter from Isigny
- Peanut butter

Pastries:

- Pain au chocolat
- Croissant
- Pain aux raisins
- Milk roll
- Pastries of the day
- Sliced brioche

Baker's corner:

- Sliced wholemeal bread
- Sliced cereal bread
- Baguette
- Sliced white sandwich bread
- Sliced wholemeal sandwich bread
- Bagels

AROUND THE FRUIT

Freshly squeezed fruit juices:

- Orange juice
- Grapefruit juice
- Carrot juice
- Green juice
- Watermelon juice (in season)
- Flavored "DETOX" water

Fresh fruits:

- Whole seasonal fruits basket
- Verrine of fresh fruits
- Verrine of red fruits
- Poached seasonal fruits
- Fresh sliced fruits
- Assortment of red fruits

Dried fruits and seeds:

- Assortment of dried fruits
- Assortment of nuts
- Assortment of seeds

CEREALS AND YOGHURTS

Cereals:

- Granola with red fruits
- Muesli
- Corn flakes
- Bran flakes

Milk:

- Skimmed milk
- Semi-skimmed milk
- Soya milk
- Almond milk

Yoghurts:

- Yoghurt with fruits
- Plain yoghurt
- Actimel yoghurt
- Bircher muesli
- Chia pudding

Others:

- Greek yoghurt
- Cottage cheese with red fruits coulis
- Acai bowl with its extras

GLUTEN-FREE

- Madeleines
- Cookies
- Pastries
- Sliced bread
- Plain cake

Cereals without gluten:

- Muesli
- Corn Flakes

COLD AND SAVORY

Assortment of charcuterie:

- Ham
- Rosette
- Parma ham
- Mortadella
- Coppa

Assortment of smoked fishes:

- Haddock
- Smoked salmon
- Marinated salmon

Assortment of cheeses:

- Comté
- Emmenthal
- Fourme d'Ambert
- Goat cheese

Avocado toasts

Vegetables of the day

Condiments

WARM AND SAVORY

Vegetables:

- Cherry tomatoes
- Mushrooms
- Potatoes
- Vegetable of the day

Eggs:

- Scrambled eggs

Others:

- Bacon
- Veal sausages
- Pork sausages

Condiments:

- Ketchup/Mayonnaise / Mustard
- Worcestershire sauce / Tabasco /
- Salt and pepper



Coffee *Breaks*

WELCOME COFFEE AND PASTRIES

- Coffee and tea
- Mineral water
- Orange juice and grapefruit juice
- Selection of pastries

MORNING COFFEE BREAK

- Coffee and tea
- Mineral water
- Orange juice and grapefruit juice
- Selection of cakes and biscuits by our Pastry Chef

AFTERNOON COFFEE BREAK

- Coffee and tea
- Mineral water
- Orange juice and grapefruit juice
- Selection of fresh mini pastries by our Pastry Chef

TO ENHANCE YOUR BREAKS, OUR PASTRY CHEF SUGGESTS

- Selection of fresh sliced fruits
- Permanent signature coffee break – ½ day
- Permanent signature coffee break – full day

Selection *of canapés*



CANAPÉS FROM THE SEA

- Salmon pressé in a ravigote style
- Sautéed shrimps with satay sauce and peanuts
- Ratte potatoes with salmon eggs
- Crab rillettes with green apple
- Fish tartar with shizo
- Shellfish with cucumber and buckwheat
- Red curry octopus

CANAPÉS FROM THE LAND

- Crunchy Comté cheese with basil
- Truffled beef tartar
- Toqué egg with mushrooms
- Smoked duckling breast with walnuts
- Traditional foie gras with gingerbread
- Parmesan leaf
- Mushroom cream with parsley

CANAPÉS FROM THE FRENCH RIVIERA

- Eggplant with scarmoza cheese
- Niçoise style barbajuan
- Panisse
- Bacon and rosemary fougasse
- Ratatouille and bottarga feuilleté
- Robiola tartlet
- Arrancini
- Mozzarella doughnut

VEGETARIAN CANAPÉS

- Radish with herbs butter
- Courgettes tortilla
- Roasted tofu and seaweeds salad
- Green peas and fresh mint tartlet
- Raw vegetables in a rice leaf
- Aniseed watermelon

SWEET PIECES

- Chocolate shell in a tiramisu style
- Hazelnut and raspberry tartlet
- Lemon meringue tartlet
- Chocolate and hazelnut crispy pastry
- Pecan nuts and vanilla puff pastry
- Milk chocolate puff pastry, almond slivers
- Grapefruit and coconut shortbread biscuit
- Blackcurrant and vanilla shortbread biscuit
- Passion fruit macaroon
- Pistachio macaroon

Cocktails



STANDING COCKTAIL DINNER

- Selection of 12 savory pieces of your choice
- Selection of 6 sweet pieces of your choice
- 2 live stations of your choice

LIVE STATIONS

FROM THE SEA

- Selection of fish tartars
- Fish crudo station
- Oysters bar

FROM THE LAND

- Selection of maturated cheeses and cheese wheels
- Truffled risotto
- Gnocchi from the market
- Selection of charcuterie and sausages by the meter

VEGETARIAN

- Traditional vegetables and anchovy station





3 COURSE MENU

STARTERS

- Skate fish and caviar grains pressé
- Smoked tuna with avocado pulp and citrus
- Squid escabeche, fennel, tomatoes and basil
- Artichoke in a barigoule style, truffled ham and black olives
- Roasted octopus with courgette pesto and Riviera vinaigrette

VEGETARIAN OPTIONS

- Courgette salad with olives, feta cheese and fresh mint
- Avocado à point, sea asparagus and semolina seeds
- Camus artichokes in a young vegetable vinaigrette

MAIN COURSES

- Braised sole fillet, young leeks and capers
- Shrimp in a lemon rougail, young chards and sweet pepper fricassee
- Steamed cod, mussels and chorizo cream with basil
- Braised monkfish fillet, vegetables and pesto minestrone
- Roasted salmon fillet, shellfish and tomato marinière
- Braised meagre fillet, celery cooked with marine condiments
- Roasted veal loin, braised lettuce in a garlic cream.
- Candied lamb shoulder, eggplants and apricots fricassee
- Roasted farm poultry supreme, celery and potatoes gratin
- Lamb loin with herbs, piquillo pepper and white onions

VEGETARIAN OPTIONS

- Fregola Sarda with crunchy vegetables
- Potato gnocchi with candied tomatoes and baby cos lettuce

DESSERTS

- Iced vanilla parfait, mango heart
- Cap-Ferrat strawberry cake, red fruits sorbet*
- Crispy chocolate and hazelnut from Piémont bar
- Froasted coconut with lime

*available from May 15th until September 15th

To enhance your culinary experience, our chef suggests to add an amuse bouche and a hot starter:

AMUSE BOUCHE

- Crab meat, light taramasalata cream
- Marinated sardine, potato with caviar
- Green peas cream, tomato heart with parmesan

HOT STARTERS

- Mushroom risotto, chicken's oysters in a persillade
- Roasted langoustines and candied lemon risotto
- Grilled red mullet fillet, iodidic riso with fresh seaweeds

VEGETARIAN OPTION

- Lettuce cream, egg and croutons



Menus



Wedding *Menus*

WEDDING MENU

STARTERS

- Lobster salad, young turnips and coriander
- Fine iodine fish tartar with special oysters
- Traditional duck foie gras, seasonal chutney with vintage balsamic vinegar

VEGETARIAN OPTION

- Cold green peas cream, cucumber and buckwheat

HOT STARTERS

- Beef tataki with seaweed jam
- Conchiglioni pasta cooked with lobster
- Roasted langoustines, saffron and candied lemon risotto

VEGETARIAN OPTION

- Artichoke ravioli with parmesan and rocket salad

MAIN COURSES

- Turbot supreme, razor clams salad with broccoli
- John Dory fillet, courgettes and squids with parsley
- Lobster fricassee, chanterelles and eggplants cooked in an apricot butter
- Roasted veal fillet, small stuffed courgette from Nice
- Low temperature cooked beef chuck, duck foie gras and pear
- Rack of lamb, artichokes in a barigoule style, olives and basil

VEGETARIAN OPTION

- Potato gnocchi with candied tomatoes and baby cos lettuce

DESSERTS

- Iced almond parfait, raspberry heart*
- Crispy chocolate tart, Bourbon vanilla ice cream
- Citrus shortbread, crunchy meringue

*available from May 15th until September 15th





Haute Couture Cakes

WEDDING AND BIRTHDAY CAKES

Haute couture cakes upon request by our Pastry Chef Florent Margailan

- Traditional croquembouche
- Chocolate and vanilla cake
- Raspberry cake
- Strawberry cake*

*available from May 15th until September 15th



Menus



CHILDREN'S MENU

STARTERS

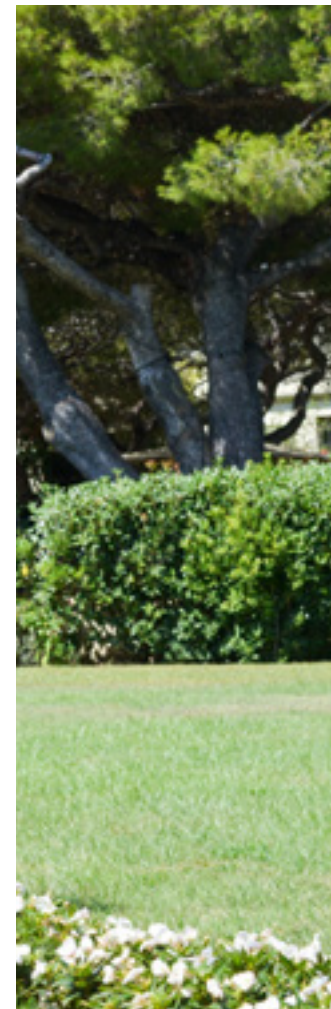
- Tomatoes and mozzarella
- Melon and Italian ham (in season)
- Smoked salmon

MAIN COURSES

- Roasted sea bass with pasta
- Milanese veal cutlet with French fries
- Spaghettis Bolognese

DESSERTS

- Selection of ice cream
- Selection of sliced fresh fruits





Buffet *selection*

SIGNATURE BUFFET

6 STARTERS, 2 MAIN COURSES, 2 SIDE DISHES, 6 DESSERTS OF YOUR CHOICE

Starters: Salads

- Caesar salad
- Niçoise salad
- Mimosa asparagus salad (in season)
- Heirloom tomatoes salad (in season)
- Melon and Italian ham salad (in season)
- Vegan Buddha bowl
- Buddha bowl from the sea
- Lobster salad with avocado and coriander

Starters: From the Sea

- Fish tartar with shizo
- Crab meat with citrus
- Shrimps bouquet
- Fine iodine fish tartar with special oysters
- Squid escabeche, fennel, tomatoes and basil
- Red curry octopus
- Oysters
- Le Borvo smoked salmon

Starters: From the Land

- Artichokes in a barigoule style, truffled ham and black olives
- Bacon and rosemary fougasse
- Courgettes tortilla
- Sliced veal with herbs and condiments
- Beef carpaccio with parmesan
- Matured cheeses selection
- Charcuterie from our region
- Sarda bread, grissini and fougasse

Starters: Vegetarian options

- Tomatoes cluster in a macedoine style
- Courgette salad with olives, feta cheese and fresh mint
- Burrata or mozzarella from Angela & Marco
- Avocado "à point", sea asparagus and semolina seeds
- Fregola sarda with young crunchy vegetables
- Vegetables anchovy from our local producers
- Tzatziki

Main courses: From the Sea

- Sea bream fillet with citrus
- Sea bass fillet with a virgin oil sauce
- Salmon in a Koulibiak style
- Shrimp skewer

Main courses: From the Land

- Sautéed veal with olives
- Lamb curry
- Candied lamb shoulder with cumin
- Beef skewer with a chimichurri sauce
- Farm poultry supreme with sweet garlic
- Traditional "farçis" from our local producers

Side dishes

- Green vegetables
- Creamy polenta
- Mashed potatoes
- Tomato gnocchi
- Young fennel with olives
- Baked tomatoes
- White rice
- Vegetables tian

Desserts

- Tiramisu style tartlet
- Lemon meringue tartlet
- Chocolate and hazelnut crispy pastry
- Raspberry macaroon
- Coconut and raspberry shortbread
- Vanilla and pecan nuts dessert
- Mango and vanilla verrine
- Apple and salted caramel verrine



BUSINESS LUNCH BUFFET

- Seafood from the catch of the day
- Vegetables anchovy from our local producers
- Sardine rillettes
- Niçoise salad
- Selection of hummus: chickpeas, beetroots, and lentils
- Sausage by the meter
- Traditional "farçis" from our local producers (onions, artichokes and eggplants)
- Mozzarella from Angela and Marco

- Veal loin in a St Jeannaise style
- Shrimps in a lemon rougail with eggplants

- Selection of desserts
by our Pastry Chef Florent Margailan

MIDNIGHT BUFFET

- Selection of mini burgers
- Selection of mini hot dogs
- Selection of mini sandwiches
- Selection of maturated cheeses
- Selection of charcuterie



Wines & drinks

DRINKS PACKAGES

1H DRINK PACKAGE

- Provence wine selected by our sommelier (white, red, rosé)
- Whisky Grant's Signature
- Vodka Russian Standard
- Gin Hendrick's
- Rhum Sailor Jerry
- Sodas
- Mineral water

1H PREMIUM DRINK PACKAGE

- Two glasses of Deutz Brut Classic SA Champagne or Champagne Rosé Gobillard
- Provence wine selected by our sommelier (white, red, rosé)
- Whisky Grant's Signature
- Vodka Russian Standard
- Gin Hendrick's
- Rhum Sailor Jerry
- Sodas
- Mineral water

WINE PACKAGES

PROVENCE PACKAGE

- Provence wine selected by our sommelier (white, red, rosé)
- ½ bottle per person
- Mineral water (Evian/Badoit)
- 1 bottle per person

BORDEAUX PACKAGE

- Bordeaux wine selected by our sommelier (white, red)
- ½ bottle per person
- Mineral water (Evian/Badoit)
- 1 bottle per person

BURGUNDY PACKAGE

- Burgundy wine selected by our sommelier (white, red)
- ½ bottle per person
- Mineral water (Evian/Badoit)
- 1 bottle per person

Our sommelier and our mixologist are at your disposal in order to personalize your drinks selection

A LA CARTE DRINKS

UPON CONSUMPTION – BY THE BOTTLE

Champagne Deutz Brut Classic SA

Champagne Rosé Gobillard

Provence wine selected by our sommelier (white, red and rosé)

Whiskey Grant's Signature

Vodka Russian Standard

Gin Hendrick's

Tequila Milagro

Rhum Sailor Jerry

Selection of cocktails from our mixologist

Selection of mocktails from our mixologist

Heineken beer

Artisanal beer from Nice

Selection of sodas

Mineral water

Our sommelier and our mixologist are at your disposal in order to personalize your drinks selection



The Programme

Amenities

THE DELICACIES

1. Homemade Macaroons



2. Chocolate Selection



3. Chocolate Dipped Strawberries



4. Gourmet Madeleines



5. Homemade Chocolate Cake



6. Seasonal Fruit Tarts



7. Strawberry or raspberry cake (according to the season)



8. Red Fruits Selection



9. Sliced Fruits Platter



10. Homemade Spongecake



11. Local Artisanal Beer with Popcorn (sweet or salted)



12. The 100% Chocolate Children Beach Set



THE SAVORY

1. Seasonal Vegetables Sticks with Dips



2. Chef's Canapes (Smoked Salmon, Foie Gras, Vegetarian)



3. Aperitif « Made In France », Cheese and Local Charcuterie



4. Shrenki Caviar 50gr Served with Blinis And Condiments



BEVERAGE MENU

1. Champagne, 75 cl
 - Champagne Deutz « Brut Classic » S.A
 - Champagne Deutz « Rosé » S.A
 - Dom Pérignon Vintage, 2009
2. White Wines, 75 cl
 - Pouilly-Fuissé « Les Combettes », Burgundy
 - Sancerre « Le Chêne Marchand », Loire
3. Red Wines, 75 cl
 - Vosne Romanée, Burgundy
 - Peyrat-Fourthon, Haut Medoc
4. Rosé Wines, 75 cl
 - Whispering Angel, Provence
5. Hot Drinks
 - Homemade Hot Chocolate
 - Tea and infusion selection
6. Cold Drinks
 - Homemade Iced Tea
 - Local Beer Zytha





GRAND-HÔTEL du Cap-Ferrat

A Four Seasons Hotel

Our expert Four Seasons team
will be delighted to make your special event dreams
a reality.

Please contact us
to discuss your plans:

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