



MAISON
CHAYMOL
A TU CASA

Wedding Menu

Select from this curated
menu for your wedding.

Canapes for Start

Brie Grilled cheese Sandwich

with truffle and marmalade of figs

Lolipop of fresh Tuna Asian style

Truffle Pizza

white sauce, aurgula

Salmon gravlax

Creme fraiche and blimis

Steak tartare

Baguette Toast

Tuna Tartare

Pana Tostones

Focaccia with Burrata

Avocado and Ratatouille

Losbter Roll

with avocado

Morcilla & Amarillo Skewers

Brioche toast Osetra Caviar

Local burrata

Marinated grilled octopus

Cube sweet potatoes, cilantro aioli

Bouche d 'escargot

Soups

Capuchino of white beans

Emulsion of truffle oil

Capuchino of chestnut

Emulsion of truffle oil

Capuchino of porcini mushrooms

Emulsion of truffle oil

Gazpacho

Salads

Salade de betteraves & Chou-fleur

Cauliflower & Beet Salad
Goat Cheese, Orange,
Granny Smith Apple & Walnuts

Appetizer

Fresh local Burrata & Organic Ratatouille
Pesto & Baguette Toast

Lobster Cake
Azafran aioli

Main Dish

Black Chilean Seabass

Beurre Blanc Sauce

Slow braised Wagyu boneless beef Short ribs

Bourguignon Style

Beef Wellington

Rossini Sauce

Local Lobster thermidor

Farmhouse Chicken Cocotte

Morels Mushrooms

Duck confit à l'orange

Avocado and Ratatouille

Duck confit pastelón

Sweet plantain lasagna

Fresh Ricotta gnocchi with oyster mushrooms

Fresh black Sheredded Truffles

Side dishes to complement your main course

Gandules Risotto

Pumpkin Risotto

Potato Gratin

Fingerling Potatoes

**Joël Robuchon's
Mashed Potatoes**

Celery Root Purée

Fresh Organic Ratatouille

Baby Carrots

Grilled Asparagus