



Adam Brunet
CHEF À DOMICILE

THE MENU

PRIVATE CHEF · FRENCH GASTRONOMY

Seasonal menus, canapés, cheese and cakes



Welcome

A WORD FROM THE CHEF

I started cooking at 16 thanks to my mother who, on the farm, passed on her culture of taste. Since then, I have been developing this sensitivity through the seasons, travels and culinary encounters.

My signature: traditional French cuisine revisited with a modern touch. I work with quality products without hiding their taste behind artifice, I love varying textures, and I never make the same thing twice.

Each monthly menu offers a choice of three starters, three main courses and three desserts, followed by cheese. They are a starting point: every dish can be adapted to your tastes, dietary needs and number of guests.

Adam Brunet

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CHEF À DOMICILE



JANUARY



January

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

LANGOUSTINE

Marinated, with celeriac cream and Granny Smith apple

or

SALMON

Confit with lemon, fennel and horseradish

or

FOIE GRAS

Au torchon, honey jelly, candied pear and vanilla

MAIN COURSES

KING PRAWN

Poached, with squid, gnocchi and orange beurre blanc

or

LOBSTER

With bergamot, celery, pear and américaine sauce

or

GUINEA FOWL

Poached, truffle, butternut squash, parsnip and romaine lettuce

CHEESE

A selection of matured French cheeses

DESSERTS

EXOTIC PAVLOVA

Coconut meringue, mango, papaya and passion fruit sorbet

or

MILLE-FEUILLE

Caramelised puff pastry, vanilla pastry cream, salted butter caramel

or

LEMON TART

Hazelnut biscuit, lemon confit, lemon curd and meringue

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FEBRUARY



February

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

OYSTER

In jelly, potato and leeks

or

SCALLOP

Ceviche, fennel, tarragon and yuzu

or

FOIE GRAS

Marbled with cocoa, quince confit, maple syrup and chicken jelly

MAIN COURSES

JOHN DORY

With citrus, beurre blanc and daikon radish

or

SKATE WING

Pan-fried in butter, mashed potato, coconut curry sauce

or

QUAIL

Roasted, endive, date and juniper berry

CHEESE

A selection of matured French cheeses

DESSERTS

BLACK FOREST

In a glass, morello cherry, four-spice sponge, dark chocolate crèmeux

or

CHOCOLATE

With banana crèmeux, yuzu and sesame

or

COFFEE

Crispy cannelloni, chocolate mousse and espresso espuma



M A R C H



March

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

CAESAR SALAD

Little gem lettuce, chicken bites, parmesan, tomato and Caesar dressing

or

LEEK VELOUTÉ

Lightly creamed, croutons and fresh herbs

or

PERFECT EGG

Bordelaise style, spinach, smoked bacon, glazed pearl onions and red wine sauce

MAIN COURSES

LANGOUSTINE

Gently cooked, with cauliflower, grape and fresh almond

or

SEA BASS

Seared, with a variation on garlic and crayfish sauce

or

VEAL RUMP

Asparagus, garlic cream, pearl onions and its jus

CHEESE

A selection of matured French cheeses

DESSERTS

L'ÉCLOSION

Ivory chocolate shell, mango, passion fruit, vanilla, lime and banana chocolate sauce

or

MINT

In a variation on chocolate

or

PINEAPPLE

Avocado tartare, fresh pineapple, white chocolate tuile and sweet olive oil vinaigrette

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A P R I L



April

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

CRAB

As a salad, Granny Smith apple, daikon radish and violet

or

TUNA

Marinated, asparagus, cold-cured egg yolk and sorrel

or

WHITE ASPARAGUS

Vin jaune sabayon, walnuts and smoked bacon

MAIN COURSES

LOBSTER

Poached, carrots several ways, yuzu beurre blanc and vadouvan granola

or

CHICKEN

Surf and turf, king prawn, chanterelles, lemon chicken jus

or

BEEF FILLET

Pont-neuf potatoes, confit shallot, bordelaise sauce

CHEESE

A selection of matured French cheeses

DESSERTS

CHOCOLATE AND MILK

Milk mousse, chocolate mousse and condensed milk caramel, gavotte crisp

or

MOJITO VERRINE

Pistachio trocadéro biscuit, pineapple and basil compote, smooth lime cream and rum ivory chantilly

or

MANGO

As a tartlet, passion fruit, rum and vanilla chantilly, lime

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M A Y



May

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

FOIE GRAS

Terrine, green asparagus, truffle jus and shoots

or

PERFECT EGG

Frog legs, garden peas and vin jaune sauce

or

BROWN CRAB NOUGAT

Vegetable brunoise, hazelnut, pistachio, sun-dried tomato and garlic mayonnaise

MAIN COURSES

SKATE WING

Roasted with lemon, crushed potatoes, capers and brown butter

or

TURBOT

Poached, green vegetable nage, thyme and lemon sauce

or

LAMB

Fresh peas, garlic cream, carrot, pearl onions and smoked bacon

CHEESE

A selection of matured French cheeses

DESSERTS

RHUBARB

Gently cooked, vanilla, fromage blanc mousse and pepper crumble

or

STRAWBERRY

Vacherin, lemon and basil parfait and meringue

or

WHITE FOREST

Cherry, vanilla mousse, white chocolate shavings and four-spice sponge

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J U N E



June

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

FOIE GRAS

Cooked au torchon, marinated in sweet wine, roasted apricots and apricot chutney

or

SOFT SCRAMBLED EGGS

As an espuma, green asparagus tips, bacon and mushrooms

or

GAZPACHO

Tomato, goat's cheese cream, marinated pepper brunoise and tuile

MAIN COURSES

SOLE

Fillet, artichoke, spinach, capers and brown butter

or

FRENCH BURGER

Onion compote, beef patty, smoked bacon, cocktail sauce and homemade fries

or

SKATE WING

Mediterranean vegetables, shellfish sauce and finger lime

CHEESE

A selection of matured French cheeses

DESSERTS

LE SUCCÈS D'ARCACHON

Crunchy praline, praline buttercream, macaron biscuit, pistachio, hazelnut

or

RASPBERRY

As a deconstructed tart, fresh raspberry, vanilla chantilly, almond biscuit

or

STRAWBERRY

In a glass, fresh and candied strawberry, basil mousse and pistachio trocadéro biscuit

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J U L Y



July

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

GARDEN PEA

Chilled soup, burrata and bacon crisps

or

CRAB

As a salad, pickled daikon radish, Granny Smith apple and violet

or

MELON

Granita, melon pearls, Espelette pepper and olive oil

MAIN COURSES

DUCK BREAST

Roasted apricot, baby potatoes and jus

or

TURBOT

Poached, stuffed courgette flower, saffron and tarragon sauce

or

LAMB

White beans, garlic cream, bacon, pearl onion and rosemary jus

CHEESE

A selection of matured French cheeses

DESSERTS

CHERRY

Several ways, with pistachio crumble

or

RED BERRIES

As a salad, balsamic vinegar and olive oil

or

PEACH

In a sweet vinaigrette, meringue, bitter almond chantilly

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AUGUST



August

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

CRÈME BRÛLÉE

With foie gras, summer berries and pickled beetroot

or

RABBIT TERRINE

With fresh cherries, pistachios and violet mustard

or

MOUCLADE

Shelled mussels in their creamy sauce, nutmeg, garlic croutons and baby leeks

MAIN COURSES

SEA BASS

With white bean crèmeux, chorizo and bouillabaisse sauce

or

POACHED TURBOT

In courgette scales, ratatouille flower, saffron and tarragon fumet

or

CUTTLEFISH

On a piperade, shellfish sauce and chorizo

CHEESE

A selection of matured French cheeses

DESSERTS

L'ÉCLOSION

Ivory chocolate shell, raspberry and yuzu, beetroot chocolate sauce

or

BAILEYS VERRINE

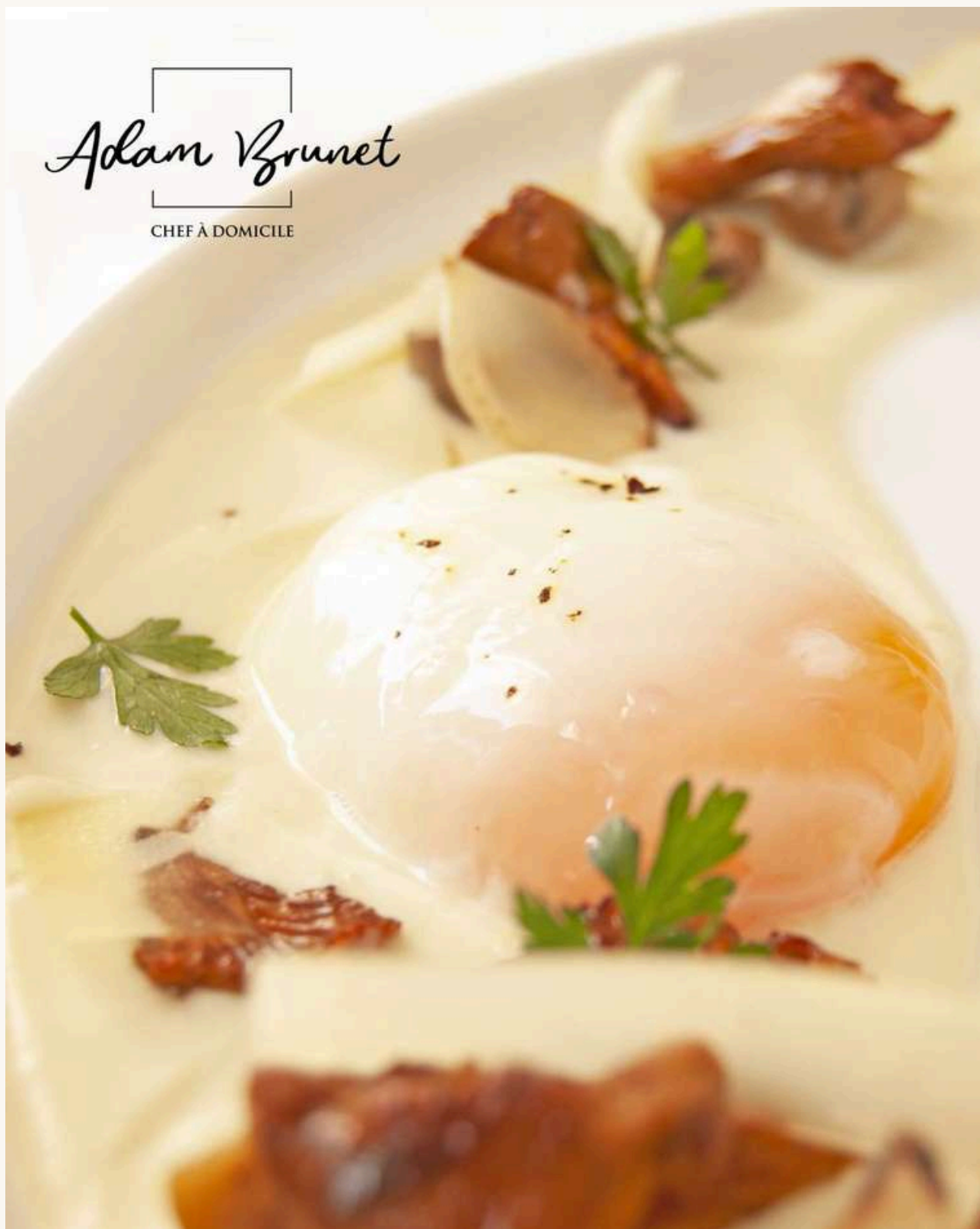
Coffee chantilly, Dulcey cream, maple syrup biscuit and Baileys jelly

or

APRICOT

Roasted, vanilla chantilly, olive oil vinaigrette and almond biscuit

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S E P T E M B E R



September

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

FOIE GRAS

Terrine, plums and bitter almond

or

BEETROOT

As a salad, fresh goat's cheese and almonds

or

VELOUTÉ

Of chicken, brioche and black truffle

MAIN COURSES

PIGEON

Roasted, braised cabbage with bacon, confit potatoes

or

LOBSTER

Poached, citrus-braised fennel, orange segments and persimmon

or

GUINEA FOWL

Parsnip crémeux, mushrooms and oat risotto

CHEESE

A selection of matured French cheeses

DESSERTS

FIG

Roasted with honey, olive oil vinaigrette, honey popcorn and vanilla chantilly

or

CHOCOLATE

Molten chocolate cake, vanilla ice cream, cocoa nib tuile

or

PARIS-BREST

Choux pastry, craquelin, crunchy praline and praline cream

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OCTOBER



October

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

SALAD

Of smoked potatoes, vin jaune sabayon, chives and truffle

or

LANGOUSTINE

Cooked in its marinade with celeriac and Granny Smith apple

or

MACKEREL

Tartare, seafood and Asian-style sauce

MAIN COURSES

BEEF TOURNEDOS

Pan-seared, red onions, pan-fried foie gras and demi-glace jus

or

SKATE WING

Roasted with curry, coconut and Granny Smith apple

or

PORK TENDERLOIN

Seared, mustard sauce

CHEESE

A selection of matured French cheeses

DESSERTS

PANNA COTTA

Vanilla, tatin-style caramelised apple, crumble and caramel mousse

or

PEAR

Poached in spiced vanilla white wine, white chocolate chantilly on an almond
bourdaloue tartlet

or

MOLTEN CARAMEL CAKE

Dulcey mousse and fresh pineapple

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NOVEMBER



November

SEASONAL MENU

Chef's amuse-bouche to begin

STARTERS

OYSTER

In jelly, potatoes and leeks

or

SCALLOP

Ceviche, fennel, tarragon and yuzu

or

FOIE GRAS

Au torchon, quince confit and cocoa

MAIN COURSES

KING PRAWN

Poached, squid and potato gnocchi

or

GUINEA FOWL

Poached, squash truffle, parsnip crèmeux and cabbage

or

COD

Chestnut espuma, butternut squash disc and foie gras

CHEESE

A selection of matured French cheeses

DESSERTS

L'ÉCLOSION

Ivory chocolate shell, mango, passion fruit, vanilla, lime and banana chocolate sauce

or

CHOCOLATE

With banana crèmeux, yuzu and sesame

or

COFFEE

Crispy cannelloni, chocolate mousse and espresso espuma



D E C E M B E R



December

FESTIVE MENU

AMUSE-BOUCHES

Smoked salmon blini, oysters with champagne sabayon

.

FOIE GRAS

Quince jelly, quince confit, maple syrup and cornbread

.

CAPON

Braised leeks, vin jaune cream, pan-fried foie gras and truffle jus

.

CHEESE

Brillat-Savarin, truffled brie and goat's cheese with grape marc

.

MOGADOR YULE LOG

Sponge, passion fruit syrup, milk chocolate and passion ganache,
macarons



Canapés

FOR YOUR COCKTAIL RECEPTIONS

COLD CANAPÉS

Gougère, fresh cheese cream with fresh herbs

.

Fish and tarragon rillettes on blinis

.

Andalusian gazpacho (off season)

.

Vegetarian maki

.

Crudités basket

.

Exotic shrimp tartare, passion fruit mayonnaise, pineapple and guacamole

.

Sesame tuna tataki

.

Club sandwich

.

Herb-rolled goat's cheese

.

Endive with tuna rillettes

.

Herb-marinated trout

HOT CANAPÉS

Duck fillet with orange

.

Curried chicken skewer

.

Scallop skewer, lemon and courgette

.

Croque-monsieur with truffled ham and Ossau-Iraty

.

Lemon chicken skewer

.

Chorizo loaf cake

.

Basque tortilla with chorizo

.

Creamy leek velouté

.

Shellfish bisque

Allow 12 to 24 pieces per guest, savoury and sweet

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C H E E S E



Cheese

CHEESE BOARDS

GOAT'S CHEESE TRIO

Pistachio and green herbs

.

LA BREBIS EN FOLIE

Pérail, Ossau-Iraty and faisselle with apricots

.

LA VACHE!

24-month Comté, Brie de Meaux, Morbier and condiments

.

CHEESE SELECTION

Ossau-Iraty, ash-coated goat's cheese log, Brie de Meaux and condiments

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C A K E S



Cakes

CELEBRATION CAKES

CHOCOLATE

CHOCOLATE FONDANT

68% Caribbean chocolate, feuillantine and raspberry mousse

•

BLACK FOREST

Kirsch-soaked sponge, cherries, chocolate shavings and chantilly

FRUIT

EXOTIC ENTREMET

Dulcey mousse, mango, passion fruit, lime, rum-soaked coconut sponge

•

STRAWBERRY TART

Strawberry confit, pistachio cream, fresh strawberries on a crisp shortbread base

•

CITRUS TART

Shortcrust, passion fruit and ginger cream, orange compote

•

GIANT MILLE-FEUILLE

One metre long, vanilla pastry cream, apricot confit

•

BANOFFEE

Vanilla chantilly, caramel, banana, lime and lemon linzer pastry

PRALINE

LE SUCCÈS D'ARCACHON

Hazelnut dacquoise, praline cream

•

MAXI PARIS-BREST

The XXL version of our favourite dessert



Book your private chef

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