



FLEUR DE METS  
RÉCEPTIONS

*Naturellement responsable*

*itchi*

# Delivered directly to you

## Order what you need !

Hot drinks, cold drinks, gastronomy tailored to every key moment of the day...

**We offer meal boxes, delicacies, and cocktails!**

Customize your order with this menu that meets all your cravings.

Everything will be in place when you arrive !

Please ensure you provide the necessary information on your order form **and submit one order form per desired delivery.**

**Delivery Fees:** €30.00 (excl. VAT) for orders under €300.00 (excl. VAT).

For orders exceeding €300.00, delivery fees amount to 10% of the invoice total.

All orders must **be paid before delivery.**

Orders must be sent to: [m.lebihan@fleurdemets.com](mailto:m.lebihan@fleurdemets.com) and [commandes@fleurdemets.com](mailto:commandes@fleurdemets.com)

**This offer includes only delivery.**

However, we offer a waiter service as an additional option

**Feel free to request a custom quote for any served cocktail.**



FLEUR DE METS

# Gastronomic offers



Fleur de café



Plated appetizer trays



Zest board



Lunchs bags



Soft drinks



Alcoholic Beverages



Extras



FLEUR DE METS

# Fleur de café

## MINI PASTRIES

**1 TRAY - 20 pieces – €25,00 excl. VAT**

Mini croissant  
Mini chocolate bread  
Mini raisin roll  
Mini apple turnover

## MINI FRUIT SKEWERS

**1 TRAY - 24 pieces – €48,00 excl. VAT**

Seasonal fruit skewers

## MINI SOFT CAKES

**1 TRAY – 30 pieces – €25,00 excl. VAT**

Assortment of 30 financiers (chocolate, coffee, hazelnut praline)

*No cover/towels supplied with gift sets  
Example of gastronomy, to be confirmed with the Autumn-Winter menu*

**Materials included :** Recyclable cardboard trays



# Biscornu x Fleur de mets

**Fleur de Mets proudly partners with Biscornu!**

Biscornu promotes inclusion through gastronomy by employing disabled people or neurodivergent individuals.

As a social enterprise, it is committed to having a positive social, environmental, and societal impact, with up to 60% of employees being disabled.

**We are proud to support them and highlight their expertise with this menu of beautifully presented dishes!**

*"So that our different children find their place in society."  
Olivier Tran, Founder and President of Biscornu*





# Trays of dressed pieces

## BOXES OF SAVOURY COCKTAIL PIECES

MIXED SELECTION - 25 pieces - €118,00 excl.VAT

Risotto Verde and Turmeric Tartlets  
Sheep's Curd with Mint, Pickled Carrots  
Wild Mushroom and Comté Cheese Fondants, Micro Cress  
Mini Goat Cheese Moelleux, Quail Egg, and Crushed Hazelnuts  
Squid Ink Moelleux, Seared Octopus, Kaffir Lime and Basil Emulsion  
Gravlax Salmon Cubes, Trio of Toasted Sesame Seeds  
Seared Beef Fillet Tataki, Marinated Artichoke in Walnut Oil

VEGETARIAN SELECTION- 22 pieces - €105,00 excl.VAT

Minted Sheep's Curd, Pickled Carrots  
Risotto Verde and Turmeric Tartlets  
Wild Mushroom and Comté Fondants, Micro Cress  
Goat Cheese Moelleux, Quail Egg, Crushed Hazelnuts  
Goat Cheese Moelleux, Pumpkin Chutney  
"All Red" Beetroot and Tandoori  
"All Yellow" Beetroot and Turmeric



*No cutlery/napkins provided with the boxes.*

**Materials included :** Recyclable cardboard trays



# Trays of dressed pieces

## SAVOURY LUNCH BOXES

SAVOURY PIECES - 42 pieces - €195,00 excl.VAT

Tuscan Wrap with Eggplant, Sun-Dried Tomatoes & Mozzarella  
Chicken Shawarma Wrap with Pickled Cucumber & Chlorophyll Mayonnaise  
Soft Gravlax Salmon Bun with Smoked Salmon Cream & Avruga Eggs  
Roasted Veal Focaccia with Savora Sauce & Caramelized Onions

## SWEET BOXES

SWEET PIECES - 26 pieces - €115,00 excl.VAT

Lemon Curd Domes, Crunchy Hazelnut Biscuit  
Green Apple Tartlets with Chartreuse and Dill  
Clementine Tartlets  
Vanilla Caramel and Hazelnut Tartlets  
Infused Verveine Apple Cubes



# Zest planche x Fleur de mets

Zest Planche offers **100% homemade** boards featuring fresh, seasonal products sourced from committed French producers.

Their artisan approach emphasizes **authenticity, quality, and conviviality**.

**Ready to serve**, they combine taste and aesthetics to guarantee memorable moments of sharing.

Together, we create **tailor-made experiences** for your guests, adapting to all diets.

**"The zest that makes the difference!"**

*Zest Planche Deliveries by Bicycle On-Site!*





# Boards to share

## SAVOURY BOARDS

🌿 CLASSIC BOARD – 1,2 Kg – € 90,00 EXCL. VAT  
1,8 Kg – € 130,00 EXCL. VAT

### BREADS & CRACKERS

*Focaccia with olives and fresh tomatoes, gougères with Emmental cheese and walnuts, shortbread with ewe's milk cheese and Espelette pepper, seed crackers, baguette from Maison Landemaine*

### EXTRAS :

*Charcuterie mix: chorizo, dry sausage, coppa. Cheese mix: Ossau Iraty, Bruschetta fresh goat's cheese, Tomme le Dormoy, Beaufort, Saint-Nectaire, 16-month Comté. Chewy seasonal vegetables.*

### SPREADS

*Beet and Roquefort cream, caramelized onion cream, feta beaten with Kalamata olives, Labné with lemon and herbs, rilette with lemon and green olives, green olive tapenade, radish tzatziki, zucchini caviar, eggplant caviar, artichoke cream.*

🌿 EXTRAORDINARY BOARD – 2,12 Kg / 48 pieces – € 150,00 EXCL. VAT  
2,65 Kg / 60 pieces – € 185,00 EXCL. VAT

### BREADS & CRACKERS

*Savoury muffins with broccoli and dill goat's cheese, green olive focaccia, tarragon cream and red onion pickles*

### EXTRAS :

*Apple Comté and radish pesto finger sandwich, gougères filled with Beaufort cream, pear and walnut Roquefort cream tartlets, buckwheat wraps with raw spinach and roasted Jerusalem artichokes*

*No covers/towels supplied with boxes*

**Materials included: Returnable wooden trays**



# Boards to share

## SAVOURY BOARDS

FRENCHIE - 1,2 Kg - € 90,00 EXCL. VAT  
1,8 Kg - € 130,00 EXCL. VAT

### BREADS & CRACKERS

*Seed crackers, Landemaine baguette bread*

### EXTRAS :

*Mix of charcuterie and cheeses: Bayonne ham, coppa, chorizo, dry sausage, Comté 16 months, Cantal, fresh goat's cheese, Bruschetta, ash goat's cheese, seasonal vegetables to munch on.*

**SPREADS :** *Cream of beet and Roquefort, cream of caramelized onions, feta beaten with Kalamata olives, labne with lemon and herbs, rillette with lemon and green olives, green olive tapenade, radish tzatziki, zucchini caviar, eggplant caviar, artichoke cream*

FRESH VEGAN BOARD - 1,2 Kg - € 85,00 EXCL. VAT

### BREADS & CRACKERS

*Focaccia with fresh olives and tomatoes, seed crackers*

### EXTRAS :

*Roasted almonds with spices, homemade faux mage, dried fruit, plain beet and hummus tartlets, roasted seasonal vegetable wraps, seasonal vegetables to munch on*

**SPREADS :** *Plain hummus, green olive tapenade, zucchini caviar, eggplant caviar, artichoke cream*

*No cutlery/napkins provided with the boxes.*

**Includes recyclable cardboard trays.**



# Boards to share

## SWEET BOARD

GOURMET SWEET TRAY - 1.8kg - € 110.00 excl. VAT

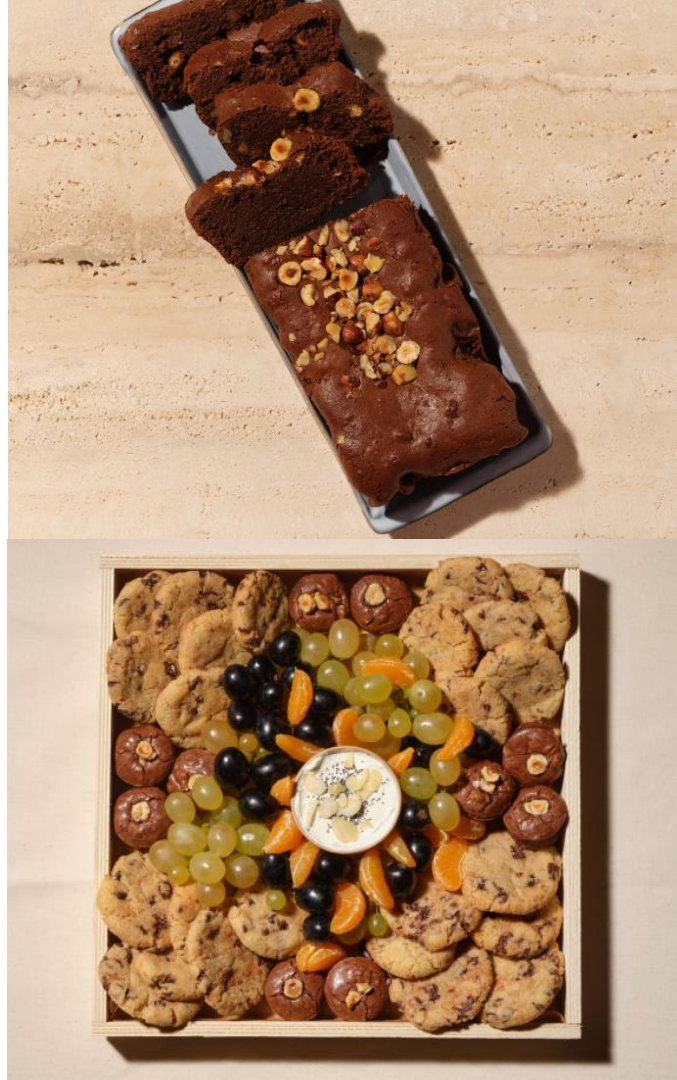
Dark Chocolate & Fleur de Sel Cookies  
Chocolate, Orange Blossom & Hazelnut Mini Pastries  
Fontainebleau with Slivered Almonds  
Seasonal Fresh Fruit Slices

THE SWEET BOARD - 0.8kg - 80 pieces - €110.00 excl.VAT

Chocolate Orange Blossom & Hazelnut Moelleux  
Crunchy Almond Financier  
Caramelized Apple Cake  
Lemon Poppy Seed Cake

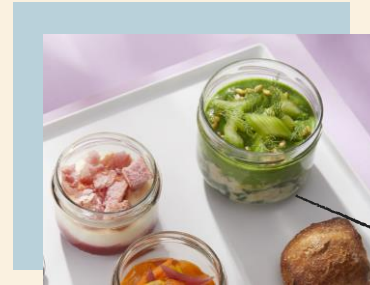
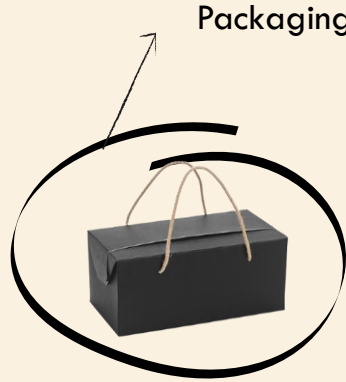
*No cutlery/napkins provided with the boxes.*

**Includes recyclable cardboard trays.**





# AN EXAMPLE OF LUNCH BAG GASTRONOMY



No plastic

Salad

Sandwich

BOCO

Packaging

Dessert





# Salad Lunchbag

- Gluten free -

PRICE FOR 1  
LUNCH BAG

€ 23,00 excl. VAT



## COMPOSITION

1 SALAD  
*Gluten Free*  
300GR

1 DESSERT  
*Gluten Free*  
130GR

1 BOTTLE OF WATER

1 CUTLERY KIT

## Day 1



### FORMULE 1

**Summer salad :** Quinoa with lemon, red onion and spinach shoots, marinated chickpeas, sun-dried tomatoes, cucumber, emmental cheese and creamy parsley sauce

**Browkie :** praline-hazelnut  
(lactose-free)

### FORMULE 2

**Poke bowl :** vinegared rice, tuna, asian slaw (asian-style cabbage and carrot mix), soya bean, mango and passion sauce

**Tart :** pear-hazelnut

## Day 2



### FORMULE 3

**Lentil salad with marinated vegetables and chakchouka :**

Green lentils with balsamic sauce, peppers and zucchini marinated in spices and lemon, eggplant chakchouka, arugula and white mint sauce.

**Moelleux :** red fruit (lactose-free)

### FORMULE 4

**Thai-style rice salad** (vegan)

**Tart :** Apple-cinnamon



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# Sandwich Lunchbag

- The classic -

PRICE FOR 1  
LUNCH BAG  
€25,00 excl. VAT

## COMPOSITION

1 SALAD  
110GR

1 SANDWICH  
190GR

1 COOKIE  
110GR

1 FRUIT  
120GR

1 BOTTLE OF WATER

1 CUTLERY KIT



## Day 1

### FORMULE 1

**Salad:** Multicoloured beans in broth, cream of onion soup, Holstein cabbage and chickweed

**Sandwich :** Club sandwich with pastrami, toasted seed bread, eggs, tomatoes, salad and mayonnaise

**Cookie :** Strawberry praliné  
**Fruit :** Apple



### FORMULE 2

**Starter:** Bo Bun, Mint & Peanut Salad

**Sandwich :** Focaccia and mixed sun vegetables

**Cookie :** Dark chocolat  
**Fruit :** Banana

## Day 2

### FORMULE 3

**Salad :** Green bean, fennel and cornflower salad

**Sandwich :** Grilled chicken wrap: baby greens, chicken, white cabbage, carrots, fried onions, old-fashioned mustard and honey sauce

**Cookie :** White chocolat  
**Fruit :** Apple

### FORMULE 4

**Starter :** Pink lentil salad with jalapeno pepper and baby greens

**Sandwich :** Swedish bread with salmon and cream cheese

**Cookie :** Strawberry praliné  
**Fruit :** Banana



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# BOCO Lunchbag

- The generous -

## Day 1

### FORMULE 1

**Starter:** Salad of coquillettes, smoked poultry and artichoke cream

**Main course :** Fillet of pearly sea bass, zucchini with béchamel sauce, apricot and mozzarella sauce

**Dessert :** Strawberry Baba, whipped cream, strawberry nugget

### FORMULE 2

**Starter:** Oriental tabbouleh with multicolored tomatoes, chermoulah, mustard sprouts, coriander and mint, shrimps

**Main course :** Creamy polenta, vegetable butter, fried eggplant, asparagus, tomato, olive

**Dessert :** Chocolate mousse, matcha tea, almond crunch

## Day 2

### FORMULE 3

**Starter:** Marinated tomato, nectarine, red onion, parmesan & peach vinaigrette salad

**Main course :** Beef stew, brandade tomatoes, red onions, celery, tomato confit & olives

**Dessert :** Chocolate brownie, light cream and pecans

### FORMULE 4

**Starter :** Moroccan-style chickpea salad, tangy hummus, fresh carrot julienne, parsley & mint

**Main course :** Spelt risotto with chopped celery and herb jus

**Dessert :** Red fruit salad, jasmine tea

PRICE FOR 1  
LUNCH BAG

€ 29,00 excl. VAT



## COMPOSITION

1 STARTER  
110GR

1 MAIN COURSE  
240GR

1 DESSERT  
130GR

1 BOTTLE OF WATER

1 CUTLERY KIT



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# Soft drinks

## REFRESHMENTS

12 Vittel 1L  
12 Perrier 75cl  
12 "Eaux Neuves" 50 cl  
6 orange juice Patrick Font Bio 1L  
6 apple juice Patrick Font Bio 1L  
6 Coca cola 1L  
6 Coca cola zéro 1,5L

## HOT DRINKS JUG SET

2 jugs of coffee or tea  
Cup, stirrer, sugar, milk

## TARIFS

35,00 € excl.VAT  
45,00 € excl.VAT  
24,00 € excl.VAT  
50,00 € excl.VAT  
50,00 € excl.VAT  
39,00 € excl.VAT  
39,00 € excl.VAT

40,00 € excl.VAT

RSE

100% café & thé, chocolat  
commerce équitable





# Alcoholic drinks

## CHAMPAGNE

1 btl - Pommery

48,00 € excl. VAT

## WINES

1 btl of white wine, Panery, Pont du Gard

16,00 € excl. VAT

1 btl of red wine, Panery, Pays de Cévennes

16,00 € excl. VAT

## STILL WINE

1 btl of Prosecco, Martini

17,00 € excl. VAT

\*Cups will not be supplied with drinks.

## TARIFS



# Extras

## CAFETERIA AND SMALL EQUIPMENT

24 Tea du hammam palais des thés  
10 Milk pods  
100 Sugar sachets  
50 Natural paper cups 21cl  
10 Disposable champagne flutes  
10 Disposable wine glasses  
100 Cocktail napkins  
1 bottle opener

### TARIFS

|         |           |
|---------|-----------|
| 13,00 € | excl. VAT |
| 2,00 €  | excl. VAT |
| 4,00 €  | excl. VAT |
| 9,00 €  | excl. VAT |
| 8,00 €  | excl. VAT |
| 5,00 €  | excl. VAT |
| 5,00 €  | excl. VAT |
| 3,00 €  | excl. VAT |

➤ **For all requests for service personnel and furniture on your stand, please contact our teams for a customized quotation.**



# La Maison

Gives you to live sincere emotions and fresh sensations.

Led by our creative director and chef Philippe Saillard, Fleur de Mets' **gastronomy** is creative, colorful, joyful, with a vegetal twist assumed.

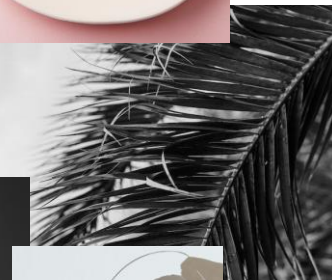
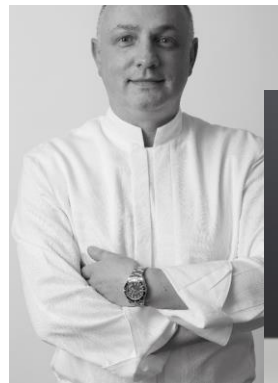
It delivers a consensual cuisine with concentrated tastes, a legible, landscaped and frank cuisine in the mouth. The gastronomy FLEUR DE METS is anchored in naturalness, inseparable from the seasons and producers, respectful of tastes and of the environment

Chef Séverine Rol's **pastry** sometimes revisits iconic desserts, but always with delicacy and a touch of femininity. Marriage of tastes, aromas, textures, his creations are absolutely in tune with the times.

The expert and attentive **service** to the guests, is carried by a brigade loyal to the house supervised by our reception managers

Particular care is taken to renew the **scenography** in order to offer you modern, elegant and trendy atmospheres or original and ambitious tailor-made creations.

**Fleur de mets is ISO 20121 certified since 01/01/19**



FLEUR DE METS

## Contact

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CERTIFIÉ ISO 20121 DEPUIS LE 1<sup>ER</sup> JANVIER 2019

FLEURDEMETS.COM

