

TABLA

H O M E

Event

Canapé Sélection

3.5fch per piece – minimum 3 piece for 20 persons

Cucumber and spicy tuna Maki
Shrimps lolipop, preserved lemon and chili
Salmon pastrami with tomato, vanilla and puffed buckwheat

Duck lolipop, sesame seeds and granny smith
Beef tataki, vegetables pickles
Salty madeleine, basil, chorizo and preserved lemon
Parmesan Shortbread, sour melon and smoked ham

Summer spring rolls, avocado, raspberry and fresh mint
Goat cheese and zucchini moelleux

Daily chef service

High season – 700fch full time - Bkft lunch diner 8.00-11.00
Low season – 550fch full time - Bkft lunch diner 8.00-11.00

Service

From 8 covers – based on the quote

Waiter/tress 8am-11pm
Waiter/tress 11pm-6am

50fch/hour
62.50fch/hour

Live station

Additional chef 8am-11pm
Additional chef 11pm-6am

50fch/hour
62.50fch/hour

Risotto with aged parmesan, truffle, and summer truffle shavings (starter)

Up to 40 people	24 fch
More than 40 people	19 fch

Mini Beef Burger with Swiss cheese on the plancha (2 units)

Up to 40 people	15 fch
More than 40 people	12 fch

Assortment of cheese, charcuterie, and bread GRTA

Aperitif package	25 fch
Dinner package	40 fch

Tabla Home Event

Secret garden Brunch

A brunch where everything is shared, between delicious dishes, well-chilled champagne, and laughter flowing as freely as the food, designed as a festive lunch. Imagine a long flowered table, a summer vibe, and that delightful feeling of truly being somewhere else... for real. A table that makes you want to stay for hours.

Quote on demand

