Services *catalogue*

CUILLÈRE D'OR
LE PARADIS DU GOUT

WEDDINGS · RECEPTIONS · CORPORATE

2027 · 2028

07 RECEPTION PACKAGES

Buffet, platter, plated, cocktail, brunch, barbecue and private chef.

THE CHEF HUGUETTE
and her team

07 83 74 89 71 contact@cuilleredor.fr www.cuilleredor.fr @cuillere.dor

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CATALOGUE 2027 · 2028

YOUR JOURNEY IN 4 STEPS

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From 30 guests	With service, children and vendors included. Canapé reception or Brunch alone: from 50. Private chef at home: from 12 guests.
Quote within 48 to 72 h	Personalized proposal after your request.
Île-de-France	Elsewhere: travel at €1.90/km (p.19).

Huguette *MVUNDA-KILOLA*

Chef and founder of Cuillère d'Or, Huguette starts from one conviction: a beautiful reception begins with listening. She composes each menu with your guests in mind.

Her cuisine is fusion, generous and precise. With her three sisters, she also opened Chez Lina in Brunoy, in tribute to their mother.

> *Welcome every guest as you would at home.*

mariages.net wedding awards 2025

mariages.net wedding awards 2026

Mariages.net award winner two years running, at the Wedding Awards 2025 and 2026.

Want to host with Huguette?

Simulate my reception

Request my quote →

01 · THE HOUSE

Huguette, *cuisine to share.*

FOUNDER & CHEF · HUGUETTE MVUNDA-KILOLA

Every reception is tailor-made, starting from your guests, your tastes and the rhythm of your day. The team prepares, plates and serves with the same care, from the first guest to the last.

All recipes are developed in our Brunoy kitchen and composed to reveal a fusion cuisine that is generous and precise: the signature of the house.

> *"A cuisine that brings people together, a team that looks after every detail."*

Let's imagine your reception together.

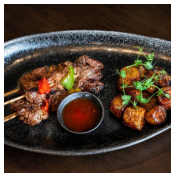
Simulate my reception

Request my quote →

02 · OUR PACKAGES

How would you like *to host?*

01



CONVIVIAL & GENEROUS

Buffet service

A generous, replenished table: 2 meats, 2 fish, 4 sides, 1 vegetable. Everyone builds their plate at their own pace.

€35 to €45
/person · from 30 guests
+ €5 canapé reception

02

SMOOTH & COMFORTABLE

Platter service

The buffet menu, presented on large platters at the table: everyone helps themselves without leaving their seat.

€40 to €50
/person · from 30 guests
+ €5 canapé reception

03

ELEGANT & REFINED

Plated service

Starter, main, side and dessert plated and served to each guest: for weddings, galas and prestige dinners.

€60 to €70
/person · from 30 guests
+ €5 canapé reception

04

FESTIVE & GOURMET

Cocktail dinner & canapé reception

10 savory or sweet appetizer pieces of your choice, to open the reception or as a cocktail dinner. Optional: 4 cocktails of your choice, + €5/person.

€25
/person · from 50 guests

05

GENEROUS & CONVIVIAL

Signature Brunch

A generous base and 10 savory or sweet pieces of your choice, to extend the celebration the day after a wedding or gather the family.

€35
/person · from 50 guests

06

CONVIVIAL & FESTIVE

Barbecue Party

Generous grills in a relaxed atmosphere, for sunny days: birthdays, family celebrations, meals with friends.

€60
/person

07

HIGH-END

Private chef at home

A turnkey offer at your home: amuse-bouche, starter, main, dessert, tableware, linen and high-end service included.

from €95
/person · all inclusive, from 12 guests, travel excluded

Simulate your reception with **the online calculator**, then **request your detailed quote** by e-mail (48 to 72 h).

Contact details p.26

03 · THE MENU

Buffet service *& platter.*

Standard composition, the same for platter service: 2 meats, 2 fish, 4 sides, 1 vegetable. Extra meat or fish: + €5/person (see Prices, **p.16**).

MEATS (CHOOSE 2)

Beef skewer

Mutton

Braised chicken

FISH (CHOOSE 2)

Fried sea bream

Braised pangasius

Salt cod

- ◯ Fried catfish
- ◯ Nile perch
- ◯ Sea bass

SIDES (CHOOSE 4)

Plantain

- ◯ White rice, tomato red rice, Cantonese rice or curry rice
- ◯ Cassava (kwanga)
- ◯ Fritter
- ◯ Attiéké

VEGETABLES (CHOOSE 1)

- ◯ Spinach in sauce, with or without smoked fish
- ◯ Saka-saka / pondu
- ◯ Seasonal vegetables

GLOSSARY

Kwanga : fermented cassava paste, steamed.

Attiéké : fermented cassava semolina (Ivory Coast).

Saka-saka / pondu : pounded cassava leaves, slow-cooked.

Tempted by a package?

Simulate my reception

Request my quote →

04 · THE MENU

Plated *service.*

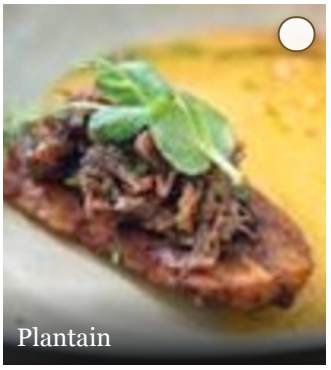
Starter, main, side and dessert plated and served individually, at the pace of your reception.

Your menu includes: 1 starter + 1 meat or fish + 1 side (starch or vegetable) + 1 dessert.

STARTERS

smoked carrot tagliatelle

corn cream, crispy polenta



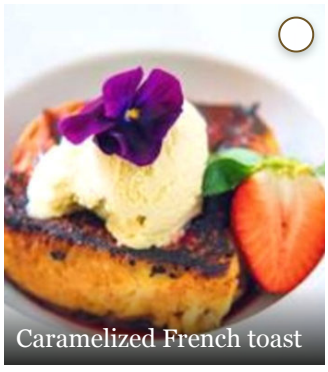
three-pepper sauce, pulled beef

mango salsa, guacamole

mushroom and morel cream

pan-seared prawns, guacamole cream

DESSERTS



passion fruit, pink cream, pistachios

and its coulis

◯ Exotic fruit panna cotta

Tempted by a package?

Simulate my reception

Request my quote →

04 · THE MENU

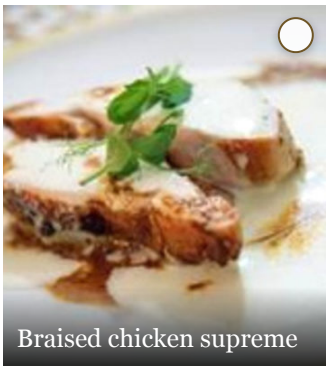
Plated service, *the dishes.*

MEATS

spice-roasted

honey-glazed

caramelized cajun



poulette sauce

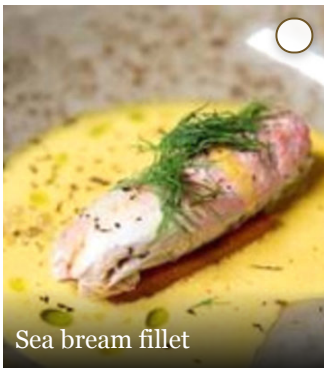
herb and pistachio crust

◯ Beef fillet, chimichurri sauce

◯ Spiced beef chuck, cooked 7 hours

FISH

cauliflower, passion fruit, coconut-turmeric-star anise



three-pepper sauce

◯ Red mullet ballotine, roasted vegetables, okra, cauliflower

Choice of side (one per dish): turmeric yellow rice, potato cake, attiéké, sweet potato millefeuille, coconut-lemongrass basmati rice, gratin, green beans, sautéed vegetables, thiéb rice.

GLOSSARY

Chimichurri : Argentine sauce of parsley, garlic and vinegar.

Star anise : a spice with an aniseed flavor.

Thiéb : Senegalese-style fish and rice.

Attiéké : fermented cassava semolina (Ivory Coast).

Tempted by a package?

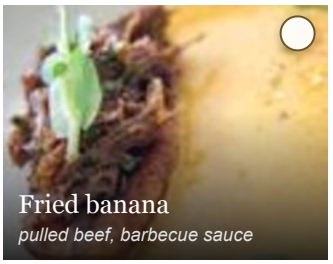
Simulate my reception

Request my quote →

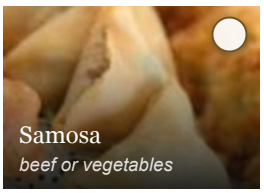
05 · THE MENU

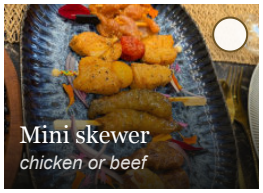
Savory *appetizers.*

OUR SIGNATURE APPETIZERS



OTHER SAVORY APPETIZERS





- ◯ Mini quiche Lorraine
- ◯ Chicken tenders
- ◯ Tomato-mozzarella skewer
- ◯ Grilled prawns
- ◯ Foie gras sphere*

**Depending on the season. The foie gras sphere is offered in winter only.*

GLOSSARY *Pikliz* : Haitian condiment of cabbage and pickled vegetables, spicy.

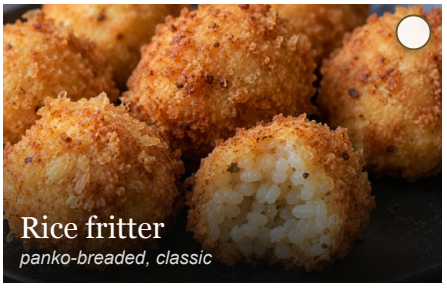
Compose your canapé reception.

Simulate my reception

Request my quote →

06 · THE MENU

Sweet *appetizers.*



A gourmet touch to close the canapé reception gently: tick your favorites.

GLOSSARY *Panko* : Japanese breadcrumbs, lighter and crunchier.

Compose your canapé reception.

Simulate my reception

Request my quote →

07 · THE MENU

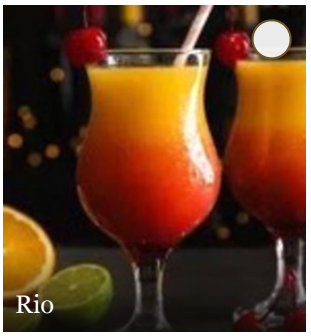
The *cocktails.*

Signature or classics, with or without alcohol: tick your favorites.

coconut milk, passion fruit, mango

hibiscus flower

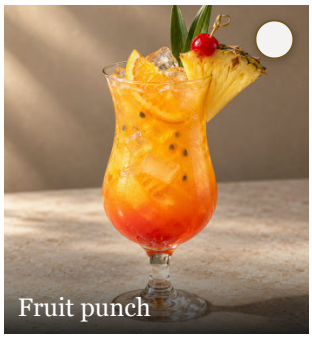
mint, lime, cane sugar, sparkling water (virgin possible)



orange, lemonade, grenadine, lime

fresh ginger

grapefruit, cranberry, sparkling water



with or without alcohol

ginger beer, lemon & lime, mint

orange, pineapple, grenadine

apple, passion, vanilla, lime

*Optional: 4 cocktails of your choice per person, €5/person; beyond that, €10/litre (see Options, **p.17**).*

Compose your canapé reception.

Simulate my reception

Request my quote →

08 · THE MORNING AFTER

Signature *Brunch.*

€35 / person
from 50 guests

A generous, unfussy table: a shared base for everyone, then 10 savory or sweet pieces to compose as you wish. Ideal the day after a wedding or to gather the family.

SHARED BASE, INCLUDED FOR ALL GUESTS

- Bread, butter, jams
- Mini pastries (croissants, pains au chocolat)
- Pancakes, toppings of choice (Nutella, jam, caramel)
- Scrambled or fried eggs
- Tea, coffee, hot chocolate
- Still water, sparkling water
- Orange juice, apple juice

SAVORY PIECES — THE CLASSICS

Beef mini burger

Salmon mini burger
aioli sauce

Turmeric tartlet
smoked salmon or shrimp, guacamole

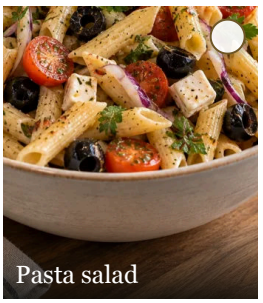
Vegetarian tartlet

Shrimp tempura

Mini quiche Lorraine

Croque-monsieur

Charcuterie platter


Pasta salad

◯ Coleslaw

A brunch for the next day?

Simulate my reception | Request my quote →

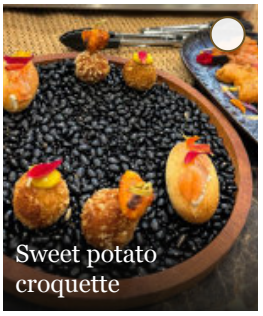
08 · SIGNATURE BRUNCH

Your 10 pieces, *of your choice.*

The rest of your pieces: tick your favorites.

SAVORY PIECES — SIGNATURES

beef or vegetables

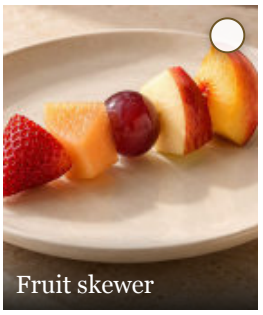


prawns, mango coulis, bird's eye chili

green curry cream

SWEET PIECES

speculoos



seasonal fruit

with red berries or exotic fruits

- ◯ Cheesecake with red berries or exotic fruits
- ◯ Seasonal fruit verrine

LIVE STATIONS

- ◯ Beef mini skewer
- ◯ Chicken mini skewer
- ◯ Plantain mini skewer
- ◯ Fritter, apple compote
- ◯ Crêpe, toppings of choice (Nutella, jam)

Live stations included in the price. Venue must allow barbecues.

A brunch for the next day?

Simulate my reception | Request my quote →

09 · OUTDOORS

Barbecue *Party.*

A convivial, festive service designed for sunny days: birthdays, family celebrations, meals with friends. The grills cook live, guests help themselves, and the atmosphere does the rest.

ON THE MENU

Braised meat

Braised sea bass

Fritter station

Nibbles
5 savory or sweet pieces of your choice

Grills
Beef skewer · chicken skewer · braised sea bass · merguez or chipolata

Salads
Pickles · tomato-mozzarella

Sides
Rice · plantain · bread

*The venue must allow barbecues. Travel costs extra (**p.19**).*

Let's talk about your event.

Quote within 48 to 72 h · 07 83 74 89 71 · contact@cuilleredor.fr

10 · PRIVATE CHEF AT HOME

The art of hosting, *turnkey*.

You host at home, we take care of everything. Chef Huguette and her team bring the cuisine, tableware, linen and service, with the standards of a fine hotel or high-end restaurant table. All that's left for you is to enjoy your guests.

EVERYTHING INCLUDED

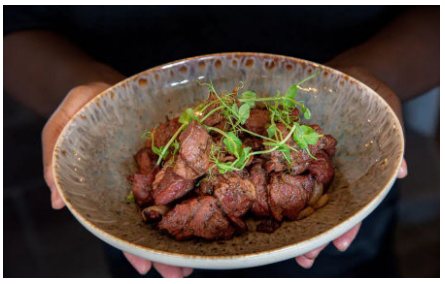
1
Amuse-bouche
A selection to enjoy while your guests arrive.

2
Starter, main, dessert
Plated and served, at the pace of your evening.

3
Table setting
Tableware, cutlery and linen supplied, table set by us.

4
Service included
A team in the dining room and the kitchen, with service worthy of a great restaurant.

Starter


Main

To share

*Travel costs are extra (**p.19**).*

Let's talk about your event.

Quote within 48 to 72 h · 07 83 74 89 71 · contact@cuilleredor.fr

11 · PRICES

Package *price grid.*

Price per adult, service included. Not included: drinks, table setting, tableware, equipment, options and travel.

1 Count your guests

ADULTS		CHILDREN		VENDORS		TOTAL GUESTS
...	+	...	+	...	=	...

2 Find your price per adult

PACKAGE	30 TO 199 GUESTS	200 TO 349 GUESTS	350 GUESTS OR MORE
Buffet service	€45	€40	€35
Platter service	€50	€45	€40
Plated service	€70	€65	€60

3 Add children and vendors

Child, 5 to 12
Same menu as the guests, canapé reception included. Plated service: one kids' dish of their choice (braised chicken, tenders or lasagna).

€25

Vendor
Photographer, DJ, wedding planner… Same menu as the guests. Plated service: braised chicken.

€30

4 Adjust with options

Canapé reception
10 pieces of your choice, on top of the meal. 4 cocktails: +€5

+ €5

Extra meat or fish
buffet, platter or plated

+ €5

Extra starter or dessert
plated service. Surprise avocado on dry ice: €8/person (+€3)

+ €5

+ Flat-rate packages

Cocktail dinner
€25
Or canapé reception only: 10 pieces, no meal. From 50 guests. 4 cocktails: +€5.

Signature Brunch
€35
Shared base + 10 pieces. From 50 guests.

Barbecue Party
€60
Live grills and stations. See p.14.

Private chef at home
from €95
All inclusive, from 12 guests. See p.15.

Example: 180 adults + 15 children + 5 vendors, buffet service (tier 200 to 349): **€7,725**, excluding options and travel.

Price per person, in €. Equipment, drinks, tableware and travel: see Options, p.17.

Simulate with **the online calculator**, then request your quote.

Simulate my reception

Request my quote →

12 · OPTIONS

Additional *services.*

Everything is optional except food-waste management (€50), which is included in the quote.

Drinks

Soft drinks & water package — €5/person
Coca-Cola, Fanta, Oasis, still and sparkling water

4 cocktails of your choice — €5/person
with canapé reception or cocktail dinner

Extra cocktails — €10/litre
beyond the 4: 1 litre for about 4 guests

Drinks service — €160/server
1 server recommended per 50 guests

Cheese & cake

Cheese plate — €9/person
Before dessert

Wedding cake — from €6.50/slice
By our partner Love Lo Cake

Cake cutting & service — €150

Other providers

Photographer, videographer, DJ — On quote

Decoration & wedding planner — On quote

Set-up & service

Full installation — €150
Setting up the venue and equipment

Table setting — €250
Tablecloths, plates, glasses and cutlery on the tables. Included if tableware is rented from the chef

Food waste management — €50
Included in the quote, removed if your venue keeps its waste

Maître d'hôtel (head waiter) — €160
Coordinates the team and the venue until the end of the evening (e.g. Château de Nainville)

Equipment

Cocktail table with cover and tablecloth — €15/unit

Buffet warmer (chafing dish) — €25/unit

Professional warming cabinet — €150

Refrigerated truck — Rental + km

Tableware & linen

Essential kit — €7/kit
2 plates, water glass, wine glass, cutlery

Prestige kit — €13/kit
Complete kit + beaded charger

Beaded charger — €3/unit

Complete kit — €10/kit
3 plates, water, wine and champagne glasses, cutlery

Cloth napkin — €2/person

Table setting included with tableware rented from the chef.

Simulate with **the online calculator**, then request your quote.

Simulate my reception | Request my quote →

13 · BOOKING & PAYMENT

Book *& pay.*

1

Your simulation

Estimate your budget with the online calculator, then request your detailed quote by e-mail (date, venue, package, guests). Reply within 48 to 72 h, quote valid 30 days.

2

Your quote

Package, options, service and travel detailed.

3

Your date

Reserved upon receipt of the signed quote and the 30% down payment.

PAYMENT

30 %	*70 %*	*100 %*
At quote signature	Two months before the event	At signature if the event is within 60 days

Bank transfer or cash.

IN CASE OF CANCELLATION

More than 90 days before
Amounts paid are retained

90 to 30 days before
50% of the total amount

Less than 30 days before
100% of the total amount

Cancellation by Cuillère d'Or (excluding force majeure): full refund.

GOOD TO KNOW

- **Minimum:** 30 guests with service; 50 for the canapé reception alone or the Brunch alone; 12 guests for the private chef at home.
- **Number of guests:** frozen 60 days before the event, when the balance and security deposit are paid. After that, it can only increase.
- **Security deposit:** €250, paid with the balance and returned after the event, except for damage, breakage or lost equipment.
- **Claims:** in writing, within two working days after the service.

Ready to book your date?

Simulate my reception

Request my quote →

14 · ORGANIZATION

Prepare *your event.*

A beautiful event is prepared weeks in advance. These steps let us cook, deliver and serve with peace of mind. The earlier you plan them, the smoother your big day will be.

1 Your venue

- Access for professional vehicles
- A preparation area or pantry
- A water point and a 220 V power supply
- A spot for the warming cabinet, if needed

Why is it important? We cook, plate and serve on site: without this equipment, the service cannot run as planned. The warming cabinet in particular keeps dishes at the right temperature until service: it is what guarantees hot food and consistent quality, even for a large number of guests. Check 60 days before, with the venue manager. If your venue keeps the food waste, let us know: the option (€50) is removed from the quote.

2 Travel

€1.90 per kilometre driven, outward and return journeys counted (e.g. venue 40 km away = 80 km × €1.90 = €152), from Vert-Saint-Denis, tolls and parking included, on a separate line of the quote. **Beyond 250 km**, accommodation costs are added, to be agreed with chef Huguette.

Why is it important? The venue determines the journey, the set-up time and the team needed. Give us the exact address as soon as you request your quote.

3 · THE CALENDAR, FROM BOOKING TO THE BIG DAY

D – 60

Balance and security deposit

The guest count is frozen.

We order the produce and book the team.

D – 30

Late additions

Last confirmation of additional guests.

The basis of our quantities and organization.

D – 14

Menus, allergies, times

Everything is confirmed in writing.

Allergy information protects your guests: report it without delay.

Event day

Possible extra

If there are more guests.

We adjust the service live.

From D − 60, the guest count can no longer be reduced, only increased. Allergies and diets are taken into account as far as possible, without guarantee of a total absence of allergens. Beyond 30 minutes of overtime, €80 per hour started and per server.

4 The big day schedule

Arrival
Welcoming guests, canapé reception

Meal
Buffet, platter or plated service

Evening
Wedding cake, entertainment, speeches, dance

Why is it important? A precise program lets the kitchen and service follow your rhythm. Send it to us 4 to 6 weeks before; times are confirmed 14 days before.

+ The tasting · €70 per person

The best way to choose with confidence. Optional but recommended, not deductible from the quote. By reservation, in a shared session of 2 to 10 people (1 h to 1 h 30), at the restaurant **Chez Lina** in Brunoy, between 3 pm and 6 pm or after 9 pm. Cancellation 48 h before.

Menu: chef's appetizer (5 pieces) then a meal of your choice, buffet or platter service (2 meats, 2 fish, 1 vegetable, 3 sides) or plated (2 starters, 1 meat, 1 fish, 1 dessert).

A question about your venue?

Simulate my reception

Request my quote →

15 · TASTING NOTEBOOK · 1/5

Buffet & platter

1 · Tick **Tasted** | 2 · Tick a smiley: meh, good or love it | 3 · Tick **I keep** for your menu

THE DISH	TASTED	I LIKE	I KEEP	MY NOTES
Meats				
Beef skewer	○	☹ 😐 ☺	○	
Mutton	○	☹ 😐 ☺	○	
Braised chicken	○	☹ 😐 ☺	○	
Fish				
Fried sea bream	○	☹ 😐 ☺	○	
Braised pangasius	○	☹ 😐 ☺	○	
Salt cod	○	☹ 😐 ☺	○	
Fried catfish	○	☹ 😐 ☺	○	
Nile perch	○	☹ 😐 ☺	○	
Sea bass	○	☹ 😐 ☺	○	
Sides				
Plantain	○	☹ 😐 ☺	○	
White rice, tomato red rice, Cantonese rice or curry rice	○	☹ 😐 ☺	○	
Cassava (kwanga)	○	☹ 😐 ☺	○	
Fritter	○	☹ 😐 ☺	○	
Attiéké	○	☹ 😐 ☺	○	
Vegetables				
Spinach in sauce, with or without smoked fish	○	☹ 😐 ☺	○	
Saka-saka / pondu	○	☹ 😐 ☺	○	
Seasonal vegetables	○	☹ 😐 ☺	○	

15 · TASTING NOTEBOOK · 2/5

Plated service

1 · Tick **Tasted** | 2 · Tick a smiley: meh, good or love it | 3 · Tick **I keep** for your menu

THE DISH	TASTED	I LIKE	I KEEP	MY NOTES
Starters				
Pan-seared prawns — smoked carrot tagliatelle	○	☹ 😐 ☺	○	
Crab quesadillas — corn cream, crispy polenta	○	☹ 😐 ☺	○	
Plantain — three-pepper sauce, pulled beef	○	☹ 😐 ☺	○	
Salmon tartare — mango salsa, guacamole	○	☹ 😐 ☺	○	
Soft-boiled egg — mushroom and morel cream	○	☹ 😐 ☺	○	
Charred avocado — pan-seared prawns, guacamole cream	○	☹ 😐 ☺	○	
Meats				
Lamb chop — spice-roasted	○	☹ 😐 ☺	○	
Duck confit — honey-glazed	○	☹ 😐 ☺	○	
Lamb shank — caramelized cajun	○	☹ 😐 ☺	○	
Braised chicken supreme — poulette sauce	○	☹ 😐 ☺	○	
Rack of veal — herb and pistachio crust	○	☹ 😐 ☺	○	
Beef fillet, chimichurri sauce	○	☹ 😐 ☺	○	
Spiced beef chuck, cooked 7 hours	○	☹ 😐 ☺	○	
Fish				
Salmon fillet — cauliflower, passion fruit, coconut-turmeric-star anise	○	☹ 😐 ☺	○	
Sea bream fillet	○	☹ 😐 ☺	○	
Pangasius fillet — three-pepper sauce	○	☹ 😐 ☺	○	
Red mullet ballotine, roasted vegetables, okra, cauliflower	○	☹ 😐 ☺	○	
Desserts				
Caramelized French toast — passion fruit, pink cream, pistachios	○	☹ 😐 ☺	○	
Red berry cheesecake — and its coulis	○	☹ 😐 ☺	○	
Red berry panna cotta	○	☹ 😐 ☺	○	
Exotic fruit panna cotta	○	☹ 😐 ☺	○	

15 · TASTING NOTEBOOK · 3/5

Savory appetizers

1 · Tick **Tasted** | 2 · Tick a smiley: meh, good or love it | 3 · Tick **I keep** for your menu

THE DISH	TASTED	I LIKE	I KEEP	MY NOTES
Our signature appetizers				
Fried plantain	○	😕 😐 🙂	○	
Pikliz mini burger — plantain & chicken	○	😕 😐 🙂	○	
Salmon mini burger — aioli sauce	○	😕 😐 🙂	○	
Tomato & tarragon mini cake — smoked mascarpone	○	😕 😐 🙂	○	
Sweet potato croquette — prawns, mango coulis, bird's eye chili	○	😕 😐 🙂	○	
Salt cod croquette — green curry cream	○	😕 😐 🙂	○	
Yam croquette — red pepper cream	○	😕 😐 🙂	○	
Fried banana — pulled beef, barbecue sauce	○	😕 😐 🙂	○	
Turmeric tartlet — mango, guacamole	○	😕 😐 🙂	○	
Other savory appetizers				
Beef mini burger	○	😕 😐 🙂	○	
Salmon finger roll	○	😕 😐 🙂	○	
Samosa — beef or vegetables	○	😕 😐 🙂	○	
Chicken spring roll	○	😕 😐 🙂	○	
Tuna pastel	○	😕 😐 🙂	○	
Mini skewer — chicken or beef	○	😕 😐 🙂	○	
Mini wrap	○	😕 😐 🙂	○	
Shrimp tempura	○	😕 😐 🙂	○	
Vegetarian tartlet	○	😕 😐 🙂	○	
Braised watermelon — cucumber & feta (in season)	○	😕 😐 🙂	○	
Mini quiche Lorraine	○	😕 😐 🙂	○	
Grilled prawns	○	😕 😐 🙂	○	
Chicken tenders	○	😕 😐 🙂	○	
Foie gras sphere — winter only	○	😕 😐 🙂	○	
Tomato-mozzarella skewer	○	😕 😐 🙂	○	

15 · TASTING NOTEBOOK · 4/5

Sweets & cocktails

1 · Tick **Tasted** | 2 · Tick a smiley: meh, good or love it | 3 · Tick **I keep** for your menu

THE DISH	TASTED	I LIKE	I KEEP	MY NOTES
Sweet appetizers				
Chocolate lava cake — whipped cream and cocoa	○	☹ 😐 ☺	○	
Reinvented rice pudding — rice pearls and caramel	○	☹ 😐 ☺	○	
Tiramisu — speculoos	○	☹ 😐 ☺	○	
Fruit skewer — seasonal fruit	○	☹ 😐 ☺	○	
Rice fritter — panko-breaded, classic	○	☹ 😐 ☺	○	
Panna cotta — with red berries	○	☹ 😐 ☺	○	
Fruit verrine — seasonal fruit	○	☹ 😐 ☺	○	
Rice fritter — panko-breaded, banana	○	☹ 😐 ☺	○	
Apple sponge cake (tôt-fait)	○	☹ 😐 ☺	○	
Panna cotta — with exotic fruits	○	☹ 😐 ☺	○	
Cocktails				
Joséphine Baker	○	☹ 😐 ☺	○	
Bissap	○	☹ 😐 ☺	○	
Mojito	○	☹ 😐 ☺	○	
Rio	○	☹ 😐 ☺	○	
Ginger	○	☹ 😐 ☺	○	
Virgin Pornstar	○	☹ 😐 ☺	○	
Le M	○	☹ 😐 ☺	○	
Fruit punch	○	☹ 😐 ☺	○	
Le G	○	☹ 😐 ☺	○	
Afterglow	○	☹ 😐 ☺	○	

15 · TASTING NOTEBOOK · 5/5

Signature Brunch

1 · Tick **Tasted** | 2 · Tick a smiley: meh, good or love it | 3 · Tick **I keep** for your menu

THE DISH	TASTED	I LIKE	I KEEP	MY NOTES
Savory pieces, the classics				
Beef mini burger	○	☹ 😐 ☺	○	
Salmon mini burger — aioli sauce	○	☹ 😐 ☺	○	
Turmeric tartlet — smoked salmon or shrimp, guacamole	○	☹ 😐 ☺	○	
Vegetarian tartlet	○	☹ 😐 ☺	○	
Shrimp tempura	○	☹ 😐 ☺	○	
Mini quiche Lorraine	○	☹ 😐 ☺	○	
Croque-monsieur	○	☹ 😐 ☺	○	
Charcuterie platter	○	☹ 😐 ☺	○	
Pasta salad	○	☹ 😐 ☺	○	
Coleslaw	○	☹ 😐 ☺	○	
Savory pieces, the signatures				
Tuna pastel	○	☹ 😐 ☺	○	
Samosa — beef or vegetables	○	☹ 😐 ☺	○	
Chicken spring roll	○	☹ 😐 ☺	○	
Sweet potato croquette — prawns, mango coulis, bird's eye chili	○	☹ 😐 ☺	○	
Salt cod croquette — green curry cream	○	☹ 😐 ☺	○	
Sweet pieces				
Tiramisu — speculoos	○	☹ 😐 ☺	○	
Fruit skewer — seasonal fruit	○	☹ 😐 ☺	○	
Panna cotta — with red berries or exotic fruits	○	☹ 😐 ☺	○	
Cheesecake with red berries or exotic fruits	○	☹ 😐 ☺	○	
Seasonal fruit verrine	○	☹ 😐 ☺	○	
Live stations				
Beef mini skewer	○	☹ 😐 ☺	○	
Chicken mini skewer	○	☹ 😐 ☺	○	
Plantain mini skewer	○	☹ 😐 ☺	○	
Fritter, apple compote	○	☹ 😐 ☺	○	
Crêpe, toppings of choice (Nutella, jam)	○	☹ 😐 ☺	○	

The Brunch includes a shared base (pastries, pancakes, eggs, hot and cold drinks) then 10 pieces of your choice.

My final selection

Chosen package _____ Number of guests _____

My cocktails / my canapé reception (10 pieces) _____ My chosen dishes _____

Notes & allergies _____

Send your selection with your quote request.

Simulate my reception **Request my quote →**

A mother, four daughters, *a legacy.*

Mama Lina was born in Congo. She passed on to her four daughters what mattered most to her: attention to others, care given to every dish, and the idea that a table always brings together more than a meal.

Today, chef Huguette and her sisters keep this legacy alive in Brunoy, with **Chez Lina**: a Franco-African fusion restaurant, opened in tribute to their mother.

> *"Her name became our restaurant's name. Her way of bringing people together became our way of hosting."*

The earth

Cassava, plantain and spices recall the family's roots.

The fire

The embers give the dishes their slow cooking and their character.

The table

The meal brings generations together and lets memories flow.

PRIVATE EVENTS

Hire Chez Lina

The restaurant and its outdoor space can be hired for any private event, with or without a Cuillère d'Or or Chez Lina service.

On quote

Book or order | **Call · 06 51 19 77 51** | **WhatsApp**

Chez Lina · 29 rue de Montgeron, 91800 Brunoy
Tuesday to Friday · 11:45 am–2:45 pm and 6:45–11:45 pm
Saturday · 11:45 am–11:45 pm non-stop · closed Sunday and Monday
www.chezlina.fr · @restaurant.chezlina · restaurant.chezlina@gmail.com

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Simulate your budget with the online calculator (QR), then request your detailed quote by e-mail.

Huguette MVUNDA-KILOLA, chef

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8 allée des Bois, 77240 Vert-Saint-Denis

Sole proprietorship · SIREN 889 933 800