



+590 590 29 83 70

+590 690 47 74 80

contact@eden-to-go.com

---

## Suggested menus in villa

The Menus created by our Chef Lorris Pottier  
Offer a various and tasty experience,  
Delivered in the comfort of your villa or yacht.  
Non included drinks

Service & chef extra charge :  
From 75€/h/staff - 4h minimum

Festive season from 24 Dec to Jan 01<sup>st</sup>  
From 150€/h/staff - 4h minimum

---

### FRESHNESS MENU

From 80 €/pax

Appetizers selection

Tomato, watermelon  
& goat cheese salad

Grilled local fish, passion fruit dressing  
& seasonal vegetables

-Or-

Beef Tagliata, sprouts salad & virgin  
sauce

Sponge cake with citrus and  
vanilla cream



**EDEN TO GO**

*St Barths*

+590 590 29 83 70

+590 690 47 74 80

contact@eden-to-go.com



## FISH MENU

From 90€/pax

Appetizers selection

Local fish crudo

Linguini Vongole

-Or-

Grilled local fish with virgin  
dressing & vegetable tian

Red berry Cheesecake

## MEAT MENU

From 110€/pax

Appetizers selection

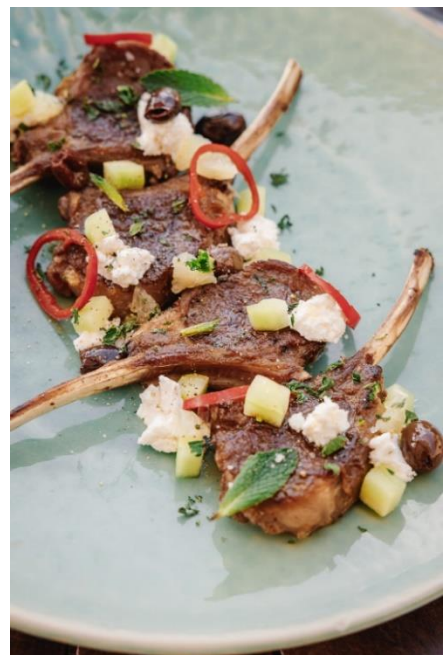
Œuf mimosa

-Or-

Vitello tonnato

The Butcher selection & mashed  
potatoes, glazed carrots

Chocolate praline Dôme





+590 590 29 83 70

+590 690 47 74 80

contact@eden-to-go.com

## SHARING MENU

From 130€/pax

### Mezzes

BBQ Board : Ribs, sliders, chicken,  
local catch, gambas, grilled  
vegetables, corn, coleslaw

-Or-

Organic farm raised roasted chicken  
& roasted potatoes  
with parsley & garlic

-Or-

7hours lamb shoulder, mashed  
potatoes, vegetable tian & gravy

-Or-

Whole fish to share, roasted  
vegetables

-Or-

Lasagnas

Valrhona chocolate mousse &  
caramelized gru e

-Or-

Chocolate & hazelnut cake/red fruits  
or exotic



## TAILOR MADE ADD ON

On request, add exceptional products to your menus,  
or create them in collaboration with the Chef.

Truffle / Foie gras / Caviar / Wagyu / Tomahawk / Pata-negra  
Gambon / King crab / Lobster / Oyster etc...