



Catering Options for “Self-Catered” Holidays

When the Foulon is not being rented as a self-catered villa it is run as a small home-from-home hotel, with a restaurant for resident guest use only.

We extend this option to our rental guests - giving you the opportunity to take one or more nights off from shopping, cooking and washing-up duties. Ideal for a celebration - you are on holiday after all.

Over the following pages you will find our menu options - the minimum price is €28 for a set 3 course meal for 12 people, everyone choosing the same.

Due to the small nature of this catering arrangement we can only offer a maximum of two choices for each course - choose from the six options for the starters, main and dessert. Then simply let us know of your choices a few days prior to the evening you would like catered and we will do the rest.

We also offer a children’s menu for €12 per child - this includes a main course such as spaghetti bolognese followed by ice cream. We do our best to cater for your child’s likes and dislikes.

Pricing & What's Included

32 € per person based on 2 choices per course per 3 course meal

30 € per person if you choose the same main course

28 € per person if everyone chooses the same for each course

Add 7 € to include a cheese course as well as the 3 course meal - tomme de savoie, bleue de auvergne and camambert

Add 4 € to include a “trou-provencal” - a palate cleanser before the main course consisting of a boule of lemon sorbet drizzled with genepi, a local sweet aromatic digestif.

Add 2.50 € to include coffee

A number in green denotes a vegetarian course

The prices allow you to purchase your own wine - we offer no wine list to our “self-catering” guests, but you do have the option of using our shopping service.

After the meal we will clear your table of plates & cutlery and leave the kitchen clean (we ask that we find it that way too!). You will be left to finish your wine at your leisure and do the final clearing of the table.

Starters

1. assiette du charcuterie - plate of dry cured hams and salamis
2. carpaccio de beouf - served with parmasan and award winning olive oil
3. stuffed tomatoes - pine nuts, peppers and truffle oil
4. aubergine gratin - individually baked sliced egg plant with goats cheese
5. buffalo mozzarella and tomato salad - amazing mozza and tomatoes bursting with flavour, with award winning olive oil
6. cassoulet of garlic & cayenne snails - a slight spicey twist to a French classic
7. asparagus wrapped in trout with dill crème fraiche

Main Course

1. king prawns flambéed in pastis with a tomato and herb sauce
2. leg of lamb stuffed with herbs served with parsley potatoes & courgettes - minimum of 4 people
3. confit de canard with roast potatoes and ratatouille
4. provencal moussaka with aubergines and puy lentilles - minimum of 4 people
5. free range chicken breast baked with tapenade & truffle oil
6. papardelle pistou - flat ribbon pasta with fresh basilic
7. risotto of dry cured ham with sun dried tomatoes

Dessert

1. fondant chocolate
2. tarte tatin with drambuie
3. orange fruit salad with cointreau and cream
4. lemon meringue
5. pear tart
5. grand marniere frozen souffle
5. framboisini - raspberry sorbet with and nougat ice cream
6. selection of cheese