

# MENU

*Charity dinner for Armenia*

## **SURPRISE CANAPÉS**

*By chefs Akhara Chay and Aline Kamakian*

## **AMUSE-BOUCHE**

*Chef Akhara Chay*

**BROCCOLI MOUSSE WITH VEGETABLE CHARCOAL AND DASHI  
CRISPY VERMICELLI AS A SOUVENIR OF BANGKOK**

## **SHARING FLAVORS AND TEXTURES**

*Chef Aline Kamakian*

**ITCH: BULGUR, TOMATO, CANDIED CHILI PASTE**

**HOJJAGAN : SALAD, CUCUMBER, ONION, DRIED MINT**

**ZEITOUN : SALAD, GREEN OLIVES, TOMATO, NUTS**

**HUMMUS MAYRIG WITH BASTERMA (ARMENIAN PASTRAMI)**

**LAHMAJUNE : BREAD LIKE A TARTLET, MINCED BEEF WITH SPICES**

**SOUJOUK FERKHARA : SPICY TOMATO SAUSAGE**

**GDZOU POTATOES : FRIED POTATOES WITH PAPRIKA, LEMON AND FRESH CORIANDER**

## **FISH**

*Chef Akhara Chay*

**MUMMIFIED CODFISH BACK IN NORI SEAWEED LEAF**

**ZAATAR, BABY ZUCCHINI FROM NICE, VEGETABLE CURRY SAUCE**

## **MEAT**

*Chef Aline Kamakian*

**MANTIS: CRISPY BEEF RAVIOLI, TOMATO SAUCE, SUMAC, FRESH YOGURT**

**FISCHA KEBAB : BEEF BALLS, SWEET AND SOUR GRIOTTE SAUCE**

## **DESSERT**

*Pastry chef Emilie Hersant*

**RHUBARB AND LOCAL STRAWBERRY IN ALLIANCE**

**CONFIT WITH LEMONGRASS-GINGER-CARDAMOM SYRUP**

**BASIL-LEMON SORBET**

**MIGNARDISE BY LA VAGUE**

