BESPOKE MENU

A menu designed by you for you. Work together with me to create a perfect menu with the ingredients you love. 3-5 courses using local seasonal ingredients. This is the option for you if you know your food and want to be a part of the menu creation process

OPTIONS

Cocktail & Amuse Bouche €15 per person

Welcome cocktail: You choose I cocktails from a list of classic cocktails and Chilli & Life creations, they will be made and served by Pierre at the arrival of your

2 amuse bouche per person.

After dinner cocktail €8 per person

An after dinner cocktail like an espresso martini prepared and served by Pierre after the desert or final course.

Wine pairing according to your budget

A wine pairing for each course, you choose the number of bottles and the budget per bottle. Pierre my husband a qualified sommelier is in charge of wine pairing.

Cheese course €10 per person

This option includes a cheese course. You may have this before or after the desert and the cheeses can be chosen by you or me.

Hot drinks €10 per person

This option includes a selection of kusmi tea or arabica coffee served with a sweet.



Table decoration according to your budget We also offer optional table decoration. You choose a theme, colours and give us a budget.

Server Option

For your event, additional "Servers" are also available if desired (at 25€ per hour per server).

Preparation

Before I arrive, I ask for a clean and tidy kitchen as well as an empty dishwasher and bin. All preparations are made at your home.

I will arrive at your home approximatively 5 hours before the start time of the festivities.

I will use your cookware as well as your dishes. However, I bring all other utensils necessary for dressing my dishes.

If you do not take a Server option, my departure will be once the final course is served and the kitchen is clean.

Prices

The price of the service starts at €55 all inclusive per guest. A deposit of 40% is requested upon validation of the quote.





