

JARA MENU

An introduction to Nigerian food presented through a 5 course menu, guaranteed to get the whole table talking. Nigerian food is nutritious, unique and spicy! A massively under rated and unknown cuisine of the world.

OPTIONS

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.

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 and the balance at the

