

Studio Zéro // Catering

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Meat Menu

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Fish Menu

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Vegan Menu



**Our menus are adaptable depending on allergies and intolerances*

Meat Menu

Starter

Thai soup with coconut
and crunchy vegetables

Main course

White poached chicken
Tarragon cream-spring onion, potatoes
green asparagus and peas

Dessert

Shortbread with bergamot, lemon-curd



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Fish Menu

Starter

Cold tomato soup,
black olive and goat mousse

Main course

Salmon confit with soy sauce,
beetroot and lemon,
fennel and baked quinoa

Dessert

Pavlova passion fruit



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Menu vegan

Starter

Salad of green lentils,
chervil, shallot and Alfa sprouts

Main course

Falafel, tabbouleh herbs, pickled red cabbage,
mixture of seeds and grains,
tangy vinaigrette

Dessert

Strawberry soup with verbena and anise



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