



Instructions to reheat your meal

Aware of the trust you place in us and anxious to ensure the success of your St. Valentine's Day, we would like to give you tips and tricks for preparing the ordered dishes. The temperatures shown on this page are indicative and depend on the devices you use at home.

Before starting we recommend that you put on an apron to protect your festive clothing.

Main Courses

Fish mousse of the sea

Preheat your oven to 140°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof! Heat it up for about 20 minutes.

In case that the main course delays, please reduce the oven temperature to 80°C to keep the meal warm.

Duck breast with red berries

Preheat your oven to 140°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it for about 15 minutes until the meat is pink. Extend the cooking for a few minutes, if you wish it to be well done.

In case that the main course delays, please reduce the oven temperature to 80°C to keep the meal warm.

Délice de butternut à la Fourme d'Ambert, vegetarian

Preheat your oven to 140°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof! Heat it up for about 15 minutes.

In case that the main course delays, please reduce the oven temperature to 80°C to keep the meal warm.



Warm plates

In order to warm up your plates, you can place them for a few minutes in the microwave, or warm them up for about 10 minutes in your oven at 80°C. If you only have one oven, please reduce it to 80°C once your meal is cooked and warm the plates for a few minutes before serving.

Presentation of the dish

Place the heated plates next to each other on your work surface, fill the plates alternately with fish/meat, followed by the side dishes and only add just before serving sauces and decoration, so that the dish doesn't cool out.

Desserts

Creamy Dacquoise of two chocolates

Take the dessert out of the refrigerator 10 minutes before you wish to serve it.

Sweet white chocolate filled with a passion fruit heart

Take the dessert out of the refrigerator 10 minutes before you wish to serve it.

**Lunchtime wishes you a pleasant and
delicious St. Valentine!**

