



éthiC étapes

CIS DE CHAMPAGNE
REIMS

BUFFET

SAVOURY BUFFET

Salmon, prawns

Roast beef

Oven-roasted chicken with herbs

Roast leg of lamb

Chiffonnade of cured ham, Rosette de Lyon,
herb-flavoured knuckle of ham, terrines

Piedmont salad, baby vegetables tabbouleh

Tomatoes with basil

Cucumber with cream sauce

Grated carrots

Sauces and condiments

Cheese buffet

DESSERTS

Crème brûlée

Tiramisu with Reims Pink Biscuits

3 chocolate crisp

Mélanie PEZE

responsable restauration

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