







MISE EN BOUCHE

8 pieces/person*

20.00 CHF/pax

- Vegan meatballs with coconut sauce
- Vegetable patties with paprika sauce
- Rolled puff pastry assortment
- Savoury tarts with fresh goat's cheese

AFTER WORK

10 pieces/person*

27.00 CHF/pax

- Vegan meatballs with coconut sauce
- Vegetable patties with paprika sauce
- Rolled puff pastry assortment
- Savoury tarts with fresh goat's cheese
- Button mushrooms stuffed with fresh goat's cheese

APÉRO GOURMAND

12 pieces/person*

32.00 CHF/pax

- Vegan meatballs with coconut sauce
- Vegetable patties with paprika sauce
- Minis bagels
- Minis wraps
- Minis muffins
- Brownie bites

APÉRO DINATOIRE

16 pieces/person*

42.00 CHF/pax

- Vegan meatballs with coconut sauce
- Vegetable patties with paprika sauce
- Rolled puff pastry assortment
- Seasonal brochettes
- Assorted blinis
- Minis wraps
- Minis sweet tarts
- Brownie bites

* 2 pieces of each dish

For Finger Food formulas: Minimum 15 people

Possibility of personalised offers "À la carte", contact us!





STARTERS

To choose from:

6.00 CHF

- Seasonal Soup
- Mixed salad

BOWLS*

To choose from:

From 18.00 CHF

- Cold
- Warm

Our bowls are made with plant proteins vegetables, carbs and a variety of nuts.

Seitan option

(Renski - Swiss made,

+2.00 CHF

SANDWICHS*

half-baguette

14.00 CHF

- The "Signature"
- The "Saisonnier"

DESSERTS

To choose from:	mini	maxi
Muffins	2.80	4.50
Sweet Verrine	4.00	7.00
Brownie	2.40	4.50
Vegan Chocolate		4.00
Mousse or Cream		

All our dishes are homemade and made with fresh, seasonal ingredients.

For meal plans: Minimum 10 people

*You can find our menu of sandwiches and bowls on our website.







CHEESE

THE "SMALL" PLATTER for 5 people

- Assortment of 4 cheeses
- Nuts, dried fruits & honey
- Assortment of artisanal bread balls from the Geneva bakery
 "Maison Guerrazzi"



120.00 CHF

THE "LARGE" PLATTER for 12 people



- Assortment of 6 cheeses
- Nuts & dried fruits
- Honey & jams
- Assortment of artisanal bread balls from the Geneva bakery "Maison Guerrazzi"

FRUITS

2.00 CHF/SKEWERS

FRUIT SKEWERS minimum of 25 skewers per order







THE PURPLE CAKE

gourmet!

A delicious cake made with blueberries, whole-wheat flour, coconut sugar and semi-salted butter.

Violet blueberry glaze

Topping:Fresh **blueberries** (if in season), broken **Sablé** Breton, yellow **lemon zest**

THE CARROT CAKE

Godfree!

A melting, comforting cake made with fresh grated carrots & apples and lupin flour.

Philadelphia glaze

Topping:
Grated carrots, crushed
pecans, yellow lemon zest

THE BLOSSOM CAKE





Vegan glaze with orange zest.

Topping:
Kumquat slices, Pistachio
slivers, Orange zest





SENSEO MACHINE

+ compostable pods milk, sugar, cups and stirrers

ORGANIC TEA

2.50 CHF/PAX

VARIETY OF TEA or INFUSION

+ sugar, cups and stirrers

JUICE

25.00 CHF/5L

ORGANIC APPLE & GRAPES in 5L cubes - Swiss origin

SERVICES

On-site service

by staff (3 hours minimum)

35.00 CHF

Delivery by cargo bike with Go-Fast

35.00 CHF

At Coco's Cuisine we can cater for all dietary requirements. Vegan? Gluten-free? Don't hesitate to let us know!

All our containers are made from recycled or plant-based materials.

For more details on our packages and options, visit our website!

www.cococuisine.com

Or send us an email with your request

coucou@cocoscuisine.com