

Bruno Bonnier

- PRIVATE CHEF -

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PRIVATE CHEF WEDDING SERVICES

we cook everything on site!



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Spanish tapas cocktail.

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

LOCAL TAPAS COCKTAIL

COCKTAIL HOUR

(all inclusive)

Gazpacho chupito

Ham Croquetas

Iberian ham with gressinis

Monterosa salad with tender onions and black olives from Aragon

Puff pastry selection with cheese and spices

Scrambled eggs with wild asparagus

Calamares a la Romana with lemon mayonnaise

Patatas Bravas, alioi and smoked almond sauce

“Del padron” peppers and fleur de sel

Honey Fried Eggplant

Sardines Andalusian style

Garlic Shrimp

from 25 euros / pers.

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Foodlove classic's cocktail.

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FOODLOVE CLASSIC'S COCKTAIL

COCKTAIL HOUR

(all inclusive)

Ceviche with Tiger Milk and Coconut and Corn Gazpacho

Coppa and Iberic ham with gressinis

Foie gras mi-cuit on toast, black truffle and jam

Tomato tartar with mango, avocado and corriander

Vitello Tonnato

Beef Black Angus carpaccio with lemon, arugula and parmesan

Knife beef tartar with pistachios, parmesan and dried tomato

Red tuna tartar with green caviar aubergines and tile

from 35 euros / pers.

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The French foodlover cocktail.

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THE FRENCH FOODLOVER COCKTAIL

COCKTAIL HOUR

(all inclusive)

French oysters just opened

Foie gras mi-cuit on toast, black truffle and jam

Ravioles du Dauphiné

Classic beef tartar with fries

Puffpastry with leek, bacon and bechamel

Prawns with Pastis

Spinach bomba with estragon herb

Eggplant with brie

from 35 euros / pers.

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Around the
world
inspired.

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AROUND THE WORLD COCKTAIL

COCKTAIL HOUR

(all inclusive)

USA

PORTUGAL

ITALY

MORROCO

GREECE

TURKEY

INDIA

VIETNAM

WIP.....

from 50 euros / pers.

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Wedding Menus.

Wedding paella dinner.

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WEDDING PAELLA DINNER

3 MEALS COURSES MENU

(one the choose)

Xato salad with cod, frisée, black olives and romesco sauce

Catalana escalivada, goat cheese with toasts

Eggplant on fire with miso and foie gras sauce, grilled almonds and herbs

Baked beet salad with citrus and tarragon and pistachio vinaigrette, with ricotta

Monterosa tomato salad with avocado, citrus and tuna

-

Paella Mar & Montaña

(Special rice paella with seafood, meat and vegetables...)

Veggie Paella

(Special rice paella with seasonal vegetables...)

Valenciana Rabbit Paella

(Special rabbit and green beans paella)

Black Rice

(Special rice cooked black with seafood, green peppers and alioli)

Meat paella with mushrooms

(Duck, chicken, porc and vegetables,...)

-

Cheesecake with Strawberry coulis

Torrijas with dulce de leche

Chocolate coulant with English cream

Seasonal fruit salad with mint and mango sorbet

from 70 euros / pers.

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Loving pass foodlovers.

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LOVING PASS FOODLOVERS

3 MEALS COURSES MENU

(one the choose)

Seasonal salad with contrasts and textures

Tart tatin of cherries tomatoes with parmesan and aragonese tapenade

False apple pie with Idiazabal and Iberico cheese

Baked leeks with white butter sauce and herring roe

Eggplant on fire with miso and foie gras sauce, grilled almonds and herbs

Baked beet salad with citrus and tarragon and pistachio vinaigrette, with ricotta

Shrimp skewer and fried quicos with tartar sauce

Chef's foie gras and small toasts, fig jam

-

Low temperature chicken with Mediterranean filling, potatoes and candied carrots

Wellington sir loin, with oporto sauce, mushroom Duxelle and gratin dauphinois

Duck magret with lemon, lavender and honey sauce, with vegetables

Lamb Carré roasted with herbs and vegetables

Sirloin with black trumpet mushroom sauce and vegetables

Wild seabass slowcooked with white martini sauce, peas and vegetabes

Vanilla salmon, rice with herbs and curri vegetables

Sea urchin risotto with Ceps and asparagus

Risotto with Torta del Cazar cheese

-

Old-fashioned nougat ice cream with raspberry coulis

Raspberry pie

Tiramisu cheesecake with café cream sauce

Sacher cake with strawberries and Chantilly

Caramelized apple crumble with mango coulis

Chocolate coulant with raspberry coulis

from 80 euros / pers.

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The French lover.

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THE FRENCH LOVER

3 MEALS COURSES MENU

(one the choose)

Cauliflower velouté and pan-fried foie gras
Soufflé with Comté cheese and and black truffle
Vichyssoise with toast and salad
Salade singulière
Compose salad with grilled St Marcellin on a toast
St Jacques shells

-

Scallops with black trumpet mushroom sauce and black rice
Cod in puff pastry on garlic coulis and coconut milk
Sole meunière with vegetables

Black angus bourguignon beef stew with carrots and polenta

Rabbit with mustard and Savoie wine

Le filet de boeuf aux morilles

Duck and potato confit with plums

“Coq au vin” - Rooster in red wine marinated and cooked at low temperature

Hare à la Royale

-

Lemon pie

Apple tart Tatin and vanilla ice cream

Chocolate entremet with pear

Raspberry tart

Chocolate coulant with raspberry sorbet

Chocolate mousse du chef

from 80 euros / pers.

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Monocolor Concept menu.

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MONOCOLOR CONCEPT MENU

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(95% Red, Yellow, White, Brown and Green meals color menu)

Raw tomato, strawberry and mozzarella bomb, and salmorejo

Marinated avocado ceviche and prawns with saffron,
tiger milk and corn velouté

Wild bass at low temperature, white Martini sauce, hearts of candied leeks

Beef à la Royale, foie gras and black truffle, Priorat wine sauce

Frozen nougat with pistachios, green Chartreuse and mint coulis

from 90 euros / pers.

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Le grand buffet.

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LE GRAND BUFFET

BUFFET

(all inclusive)

Assortment of oysters (France origin)

Red prawns from Palamos or Vilanova (Catalonia origin)

“Carabinero” prawns (Catalonia origin)

Assortment of Clams cooked in its juice (Spain origin)

Crabs (Spain origin)

Roche Bouchot mussels in white wine (France origin)

Lobster from the Costa (Catalonia origin)

Knives from the Delta (Catalonia origin)

Langoustines (Spain origin)

Gratinated scallops (Spain origin)

Steamed octopus with smoked paprika (Spain origin)

Iberian ham cut by *Master Esteban Pilnick*

**Price and choice of ham not included*

Homemade semi-cooked Foie Gras tasting

(Summer truffle, dried apricots, Sechuan pepper)

Tasting of Caviars and Blinis

(Origin Russia, Iran Depending on availability)*

Potato “al caliu”

Tomato salad, vine peach and basil

Green salad and raw vegetables

**Mayonnaise, lemons, passion fruit, vinegar and shallots,
aromatic herbs, Rouille sauce**

Seasonal fruit buffet

Assortment of Macaroons

from 120 euros / pers.

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Extras.

Drinks.

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DRINKS

“De la casa” Catalan Champagne, Cava and Wine

Bochoris Brut Nature D.O. Cava :
Macabeo, Xarello, Parellada

White Wine :
Ca N'estruc : Xarel.lo

Red Wine :
Ca N'estruc : Cabernet Sauvignon, Syrah

Moritz Beer Barcelona :
Original, Red Ipa, Epidor and Alc 0,0% vol.

Cava Sangria
Bochoris, Strawberries, Hibiscus ...

Soft Drinks
Coca Cola, Coca Cola 0, Schweppes,

Water & Ice

*This list is for information only; the options can of course be discussed.

Wine Cellar.

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WINE CELLAR

White Wine

CA N'ESTRUC blanc 2021	Catalunya	7,29 €
GRAN CAUS terraprima blanc 2021	Penedès	10,65 €
TOMAS CUSINE auzells 2021	Costers del Segre	12,56 €
MURMURI 2022	Priorat	23,54 €
CLOS D'AGON blanc 2017	Catalunya	28,03 €
DOMAINE GIACHINO marius & simone blanc 2021	Savoie	23,54 €
THANISCH berncasteler doctor kabinet 2021	Mosel-Saar-Ruwer	34,19 €
BOTT-GEYL gewurztraminer les elements 2018	Alsace	18,22 €
EL TRANSISTOR verdejo 2021	Rueda	18,50 €

Red Wine

CA N'ESTRUC negre 2022	Catalunya	7,29 €
CASTELL DEL REMEI oda 2019	Costers del Segre	12,56 €
CARA NORD trepat 2021	Conca de Barberà	12,56 €
LES TERRASSES 2020	Priorat	30,83 €
SOT LEFRIEC 2018	Penedès	51,01 €
ANIMA NEGRA an/2 2020	Balears	20,74 €
BIMBACHE tinto 2021	El Hierro	27,46 €
DOMAINE DE L'AURAGE 2019	Bordeaux	41,14 €
DOMAINE LA JANASSE chat.du pape 2018	Côtes-du-Rhône	44,28 €
PAISAJES cecias 2012	Rioja	24,94 €

Rosé Wine

CA N'ESTRUC rosat 2022	Catalunya	7,29 €
QUIKE rosado 2019	Vi de taula	10,20 €
GRAN CAUS rosat merlot 2021	Penedès	15,92 €
PARES BALTA radix rosat 2022	Penedès	21,86 €
CASTELL D'ENCUS jhana 2019	Costers del Segre	24,10 €

Champagne & Cava

BOCCHORIS brut nature	Cava	5,83 €
L'O DE L'ORIGAN brut nature ed. 12	Cava	21,02 €
RECAREDO terrers brut nature 2019	Corpinnat	25,22 €
DELAMOTTE brut	Champagne	46,52 €
MUMM grand cordon rouge brut	Champagne	39,01 €

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Open Bar.

OPEN BAR

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24,5 euros / pers (+VAT)

including professionals bartender for 3 hours and drinks

Includes :

Gin, vodka, whiskey, tequila....

Green Chartreuse, Limoncello, Pedro Jimenez....

Beer, red wine, white wine, rosé, cava

Coke, fanta, Schwepps, water, club soda, tonic water, sparkling water,...

Ice cubes

Own drinks approved - possibility to contract just the Barmen

Additional costs.

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ADDITIONALS SERVICES

ADDITIONAL COSTS

Additional costs that could be present in the quote

Additional cost for assembly and disassembly according to the volume of work, distances and means

Extra waiters depending on the distance of the space rented for the wedding day and the chosen menu. *(the standard ratio is one waiter per 12 guests)*

Extra services such as: Wedding planner, wedding cake, flowers, band, sound, lights, rentals, foodtruck, transportation can be managed; A fee may be applied.

(We select the best professionals who dedicate themselves with love and passion to their work and we are responsible for not asking for commissions from them, which usually increases direct prices to customers.)

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Fees & Conditions.

Conditions.

CONDITIONS

PAYMENT CONDITIONS

The payment will be made according to the payment conditions described in this document, and possible via the following means of payment:

Deposit : WIRE TRANSFERT

Remaining : PAYPAL, CASH, CREDIT CARD (Visa, mastercard, american express)

The invoices of Bruno Bonnier will be established with respect to the following principles:

In order to validate the pre-order and to reserve the date, a **deposit of 10%** will be requested upon signature, the balance to be paid no later than the day of the service before the start of the event.

If the last payment is made a few days before your arrival from your country - only payment by bank transfer is accepted

Payments over 2,000 euros must be accompanied by the payer's passport number or identity card

CANCELLATIONS

In case of cancellation of the event or modification of the number of people compared to the agreed date (**3 months before the event, the refund of the deposit paid (10%) will not be made**)

Exclusions of the offer:

- VAT value added tax (CATERING SERVICES, 10%)
- Any additional benefits not mentioned

OBSERVATIONS

The amount of this offer responds to a global proposal and cannot be accepted in separate lots. The amount would have to be reviewed by a new demand.

The client can choose to pay 100% in when the signed contract if he wishes.

90% of that amount will be protected under the cancellation conditions explained below

The total amount may be modified with the changes of diners that may exist until the date of the event. The total amount will then be different, and the balance will be made with the new amount when the last payment of 70% is made on the date indicated above.

In the event that there has been a change in the total amount less than the initial one and that 100% payment has already been made, the difference will be returned within 10 days.

We are a team that is responsible for the environment and commissions that increase prices to customers directly.

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**Presenta-
tion.**

Presentation.

Presentation

Bruno is a French chef who works in Barcelona. His professional career began in 1998, where he learned in the kitchen of great chefs for 10 years in France. After his arrival in Barcelona, he will continue to develop in several restaurants to end up bringing his own.

His passion for details and personalized service will lead him to establish himself as a private chef. This will allow you to give a personalized and close treatment to each client, communicating throughout the process and advising in all phases.

His cuisine is the balance between the basics of French cuisine, Mediterranean cuisine and tapas, always updated and infused with new ingredients and dishes that can come from anywhere in the world.

Additional information, reviews, pictures

www.brunobonnier.com

Additional reviews

<https://www.takeachef.com/chef/bruno-bonnier>

instagram for pictures

https://www.instagram.com/chef_bruno_barcelona/?hl=es

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My menu **BRUNCH FOR LOVERS** tries to bring to your table the experience of a brunch in the markets of London, the cafes of Berlin or the magical bars of Barcelona.

Brunch has become one of the favorite meals of young and families in Barcelona in recent years. My wish is to transfer this food to my clients, adapting typical dishes from very different countries, always cooking them with 0 kilometer product.

Everything is cooked with commitment and love. I choose the best quality product, as for example one of the best and healthiest breads in Barcelona from Forn Baluard, as well as my homemade brioche. The fruits I use are fresh, zero kilometer and seasonal. The menu seeks a balance to be healthy, including good nutrients, probiotics and the best flavor!

This includes cereals, yogurt, fruit but also delicious homemade sweets like homemade carrot cake.

The brunch includes local and international dishes, such as shakshouka, an Israeli dish that I transfer to Catalan cuisine, adapting the ingredients to the local product.

This Brunch will undoubtedly leave you with a great taste in your mouth and will make you travel as well as root yourself even more in the local tradition

My **MASSIVE TAPAS MENU** menu modestly tries the impossible mission of giving in a meal a portrait of Spanish gastronomy through tapas, with Arab and, of course, Catalan resonances.

I have to say that given the richness and variety of Spanish gastronomy, it is impossible in a meal to encompass everything it offers therefore I have chosen a glimpse of some, perhaps of the most representative ingredients of this one.

Starting with the catalan DNA, the bread with tomato essence of the Catalan culture, with a good glass bread washed down with a tasty local olive oil. Nor can you miss the Iberian ham, Spanish caviar, pure gold in the mouth. Bravas are also a must, it is the tapas par excellence and it has as many elaborations as there are bars in Spain. I choose an inspiration from the Bar Tomás de Sarrià and my personal touch.

You will find as well 100% local dishes such as Xató from Garraf and el Penedés region nearby Barcelona. The tapa includes a top quality cod, together with a homemade romesco (magical catalan sauce) with almonds and oil from the Penedés area.

My menu integrates the tradition of frying, originally from the south of Spain with fried anchovies, using fresh product from our Mediterranean Sea. Also from the Mediterranean are the tasty rock mussels. Continuing with the seafood, you cannot miss the Galician octopus, another essential dish of our tapas culture.

The menu is designed looking for balance, so that it is healthy as well as tasty!

To finish, I propose fresh seasonal fruit, and a homemade chocolate mousse.

I assure you that my menu will leave you a taste in your mouth that is difficult to forget and will make you travel through our geography!

My **CATALONIA TO SHARE** menu is the synthesis of 15 years discovering and loving Catalan gastronomy.

I am a French chef whose culinary training developed in France for 12 years. Upon arriving in Catalonia, I began to discover the richness given by the balance of sea and mountains, a mixture of cultures, incredible local product, tradition, modernity, history, architecture ...

I try to capture all this in my Catalonia menu.

This involves integrating starters in tapas format of some essentials, such as bread with tomato, esqueixada, bravas ... as well as presenting a degustation of some of my favorite cheeses and sausages from the regions.

As a main dish and representative of the richness of the sea and mountains, I chose the king, rice. I offer different types of paella with the best local meat and fish, with option for vegetarians.

Finally for the desserts a classic the Catalan cream! And I revisit a traditional dessert that has been rediscovered in the last years the "pa amb xocolata i oli".

I believe that through this menu you will get a glimpse of the tastiness and richness of my dear catalan cuisine.

The **LOVING PASS FOODLOVER'S** menu is a kind of ski pass or VIP pass to my gastronomic world. It is a static and evolving menu at the same time. It collects some classics of always but at the same time it is evolving and enriching itself with my culinary concerns of the moment.

The menu changes according to the time looking always to cook with seasonal product, imperative in my kitchen of km0.

Thus the menu begins with a selection of starters with classics and trends of the moment, thus we find the classic tartare but also the tiradito, from Peruvian cuisine that has taken a great place in Barcelona cuisine in the recent years.

Among the first courses you will find a selection of dishes using creativity as the main ingredient. But always looking for a balance from the nutritional point of view, and putting in value local product of the highest quality. Every dish plays and appeals to your imagination.

As second course options I pick up some traditional dishes, other haute cuisine and others of my own creation, always highlighting the first quality product.

To finish the desserts they seek to close this menu with coherence.

Playing with textures and flavors so that each one finds the dish that best allows them to close the menu. Choosing between cold, hot, creams, ice cream, crunchy, chocolate!

I hope you enjoy this menu as much as I do while creating it and cooking it with all my love!