Late Summer Apéro

with Jocelyn & Helmut ALDINGER

Possible Dates to Host

- Monday 14-Sep-2026, or
- Tuesday 15-Sep-2026

Boissons

Wine

- **Vin Rosé Corse** NB: serve more chilled than the cave à vin, i.e., 10C or 11C
- **Vin Rouge – Syrah** NB: seems to be a favorite of Helmut

~~* Vin blanc – Sancerre?~~
one bottle Sancerre in the cave á vin as plan B

Champagne??

- **Drapier - zero dossage** only for special guests

Eau for an apéro

- Eau plate
- Eau gazeuses

Liquor

- Pastis, Henri Bardouin
- Whiskey, Monkey Shoulder
- Digestifs

Café serré

- To offer; ask but likely no takers. Prepare all cups, spoons, sugar: plan B.

- Café décaféiné

"Main"

Saumon fumé tartiné

- Cucumber with Chèvre Frais and Salmon fumé tartiné
- 1 English cucumber
- 100 g chèvre frais softened at room temperature
- Mixed Seasoning (make your own)
- 1 tablespoon fresh herbs, chopped
- 100 g smoked salmon thinly sliced

Champignons farcies

- Champignons farcies Roquefort
- small, bite-sized champignons de Paris
- Persil
- Fromage blanc nature 100g
- Fromage bleu, 100g or less

Other Choices, Plan B

- gougères as **Plan B**; can be purchased frozen. NB: must be heated so only choose one or two items to be heated. More so for colder months.

Cheese & Charcuterie

- Comté
- Chèvre frais
- Pecorino cheese

- Jambon Cru, either Proscuto di Parma ham or Serrano, Spanish ham / pata Negra ham
- Saucisson sec (Supermarket is OK)

Source

- **Source** L'Italien Épicerie (closed on Sunday & Monday)

- **Casa Nespolo * source source —- ====== Fruits, Veggies & Dip ====== ===== Veggies & Spreads ===== * bâtonnets de légume * carrots * celery * houmous (supermarket is OK) * tapenade noir * green olive mini-salad - Mediterranean olive salad with tomatoes and cucumbers. These mini versions are designed for easy serving at dinner parties or as a light snack, often combining olives with fresh herbs, onions, tomatoes, and a tangy vinaigrette or lemon-olive oil dressing. ===== Fruit ===== * Figues fraîches in season * Apricots: fresh (preferred in season) or dried * Jam, fresh home made style (perhaps berry jam to contrast with the fresh fruit) ===== Nibbles ===== * Pois Chiche grillé Amazon: cheap and plentiful. * Small crackers —- ====== Bread ====== La Niçoise * Grissini * Baguette de campagne (*gourmandise* à la Boulangerie Niçoise * Pain noir; pavé —- ====== Dessert ====== * Tiramisu Io & Te local Italian pizzeria with killer tiramisu ❗ €10 one person tiramisu order enough for three adults ❗ * Macarons LAC** Ambiance** perhaps in the dining room with candles

From:
https://www.parisyank.com/ - **Paris Yank**

Permanent link:
https://www.parisyank.com/doku.php?id=paris_yank:eat:preparein:menus:apero_dinatoire:joselyn:202604&rev=1789116137

Last update: **2026/09/11 08:42**