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

Italien deli

- **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

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