

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

- **Champagne** - ?
- ~~Drapier — zero dosage only for special guests~~

Eau for an apéro

- Eau plate
- Eau gazeuses

Liquor

- [Pastis, Henri Bardouin](#)
- [Whiskey, Monkey Shoulder](#)
- [Digestifs](#) - search cave 4B Dubou

Café & Thé

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

- Café décaféiné
 - Green tea with mint
 - Earl Grey
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"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.
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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

- Figs 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
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Bread

[La Niçoise](#)

- Grissini
 - Baguette de campagne (*gourmandise* à la Boulangerie Niçoise
 - Pain noir; pavé
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Dessert

- Tiramisu [lo & Te](#) local Italian pizzeria with killer tiramisu  €10 one person tiramisu order
enough for three adults 
- Macarons LAC; [Pâtisserie LAC, Nice](#)

Ambiance perhaps in the dining room with candles

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