

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 à 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** ===== **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 **Proscutto 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 ----- Bread ===== La Niçoise * Grissini * Baguette de campagne (gourmandise à la Boulangerie Niçoise * Pain noir; pavé ----- Dessert ===== * Tiramisu~~ **lo &**

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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