



FOSH

IBIZA
MALLORCA

@home

Fosh @home

Exclusive Private Dining

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MALLORCA *@home*

Fosh @home is a Gourmet restaurant with just one table in your house. A truly personalised gourmet experience in the privacy of your home.

Fosh @home

The gastronomy of Fosh @home starts with high-quality ingredients and a team of more than 50 highly qualified professionals. This makes our services a guaranteed success backed by thousands of customers who trusted us.

Our goal is to **bring a Michelin Star experience to your private home** or any location of your choice.

Our experience is designed for up to 20 guests.

Gastronomic Experience

We have designed a special tasting menú with Marc Fosh's favourite classic dishes developed over the past 25 years.

The menu of **Fosh @home** proposes the best dishes of the season, with our signature Modern Mediterranean touch.



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We want to make your dinner at home a unique and **unforgettable experience**. Our team in collaboration with chef Marc Fosh have over 25 years experience in Gourmet restaurants and catering in the Balearic Islands. We have been awarded with a Michelin Star and internationally recognized for our Modern Mediterranean cuisine in its purest essence.

Chef **Kevin Becker** and Manager **Fabrizio Giunta** are the directors and proprietors of Fosh Catering, together, they are the perfect balance for one of the most successful catering companies in the Balearic Islands, with the collaboration of the prestigious Michelin starred chef **Marc Fosh**

Over the years, Kevin and Fabrizio's DNA has never changed. Their business vision and maturity, as well as their persistence, has led them to define their mission and to be known for their **excellence and quality**.

We will accompany and advise you so that all the details are to your liking. Catering and cooking are our passion, that's why we put all our enthusiasm in every event we do.

At **Fosh @home** our challenge is to bring a fine dining restaurant experience wherever you want, adapting to your wishes or requirements

Leave the logistics to us—all you have to do is trust us, indulge your spontaneous side, and enjoy the evening along with your guest.

*At **Fosh @home** we have opted for the philosophy of exclusivity, it is a Michelin Star experience in your house performing a single service, yours.*



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Fosh @home Menú

A culinary journey through the new and classic dishes
of Chef Marc Fosh

Our Snacks served standing up for one hour with a glass of champagne

Menu (5 or 7 courses available)

Smoked tomato consommé with fresh tuna tartar, plankton & rosehip

Foie gras "mi-cuit" with textures of local plums, pistachio yoghurt & caviar salt

Bomba Rice with smoked eel, spiced cherries, mustard leaves & eel "Bouillabaisse"

Salt cod with aloe vera, samphire & a warm fresh pea & lemongrass soup

Guinea fowl with local truffles, beetroot, raspberry & elderflower

Orange blossom cream with aloe vera, hibiscus-strawberry leaf consommé

and toasted strawberry sorbet

Dark chocolate & basil "cremoso" with bee pollen-mandarin sorbet

Petits Fours

We have other menus available upon request. Our suggestion is to choose either a 5 or 7 course
menú.

Our sommelier from Marc Fosh offers a unique selection of wines to match our original
dishes. We offer a Wine pairing menú with one of our Sommelier's available for your dinner party
as well.

Chef Marc Fosh is personally available to be present in your private party upon request.



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SERVICES INCLUDED

- 1 Hour of an aperitif with 4 snacks/canapes
- A glass of champagne during the welcome reception, refreshments, Still & Sparkling, wáter and bottled beer
- 5 or 7-course menu of your choice.
- Coffee tea and liquors
- Kitchen and dining room service (1 chef and server per 7 guests)
- Service includes Tableware, cutlery and plate ware.
- Tables, chairs and linen are not included in the offer but can be provided with a supplement.
- Includes 5 hours of service: 1-hour aperitif & 3.5 hours dinner

PRICES

- 5-course Menu: 155 euros per guest
Wine Pairing: 45 euros per guest
- 7-course Menu: 170 euros per guest
Wine Pairing: 55 euros per guest
- Includes: Kitchen and Service Team
- Includes plate ware, glassware and cutlery. Does not include Tables and Chairs
- Transport: 90- 200 euros depending on location and Access
- Prices assume that our team can work from client's kitchen
- Extras: Marc Fosh Personal fee: 500 euros



Our Sparkling Wines *(choose one for Aperitif reception)*

Included during aperitif:

Ployez -Jacquemart Extra Quality Brut – cuvee de Pinot Noir, Meunier & Chardonnay –
(1 bottle per 4 guests)

Champagne (prices per bottle)

Moët & Chandon Brut Impérial – Pinot Noir, Chardonnay & Pinot Meunier – 34,50 €

Ruinart Brut – Pinot Noir, Chardonnay y Pinot Meunier – 37,50 €

Ruinart Blanc de Blanc – 100% Chardonnay – 52,50 €

Ruinart Rosé – Pinot Noir, Chardonnay – 47,50 €

Krug Grande Cuvée – price to be confirmed

*Please ask us about your favourite wines; we are sure we can find them for you.
Prices are without IVA and per bottle*



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