

La Cantine Qui Tourne!

There are no good movies without a good kitchen truck

[CONTACT HERE](#)

CATERING -EVENTS -SERVICES

Our D.N.A



The Team



Our Services



D.N.A

We are a collective catering company (canteen) specializing in catering and work with all the professionals and leading actors in the world of cinema, shows and events.

La Cantine Qui Tourne is first and foremost a family story ...

Born from the desire to share the love of bistronomy, local products and human relations, Chanez, Pierre, Greg and Cédric follow you in France and abroad on all types of shoots and events.

The staff, bilingual and experienced, ensures the service capacity necessary for the smooth running of each meal. Adaptability is our asset!

L.O.G.I.S.T.I.C.

- 1 heated & illuminated barnum
- Capacity over 100 people
- suv and cars
- 16 ton HGV KITCHEN TRUCK
- fitted refrigerated box

C.O.V.I.D 19

Today our company is evolving to face the health crisis.

We have set up a new protocol to welcome teams in safety with reinforced sanitary measures.

The members of the team (Greg and Chanez) are HACCP and Bio Decontamination certified, in order to certify you a service in complete safety.

Q.U.O.T.A.T.I.O.N

The realisation of our services is entirely customizable. All options are possible.

Contact us for a quote within 72 hours

Please, provide all the information and specifying your budget.

GET YOUR QUOTE HERE



Chanez EL PATRON

Former "croupière", converted to the hospitality business nearly 12 years ago, she joined several major French hotel groups and quickly took charge of the teams as Executive Manager.

Later, she took over two establishments in Thailand.

An iron hand in a velvet glove: Chanez is in charge of the smooth running of the entire operation, the smooth transmission and coordination of information between the management and the kitchen staff, and she also looks after all the guests during the service.



Pierre THE ARTIST

Passionate about cooking since childhood, he studied under the great starred chef Joël Robuchon and his former colleagues such as Stéphane Mollet, 1 star chef in the Michelin guide. He opened two establishments in the heart of Paris and a few years later two restaurants in Thailand.

Globe trotter in the soul, he enriches his cuisine (based on tradition) and his know-how with oriental and Asian techniques and flavours.

His philosophy :

Break the monotony

Cooking organic

Using your roots

Respect the seasons and products



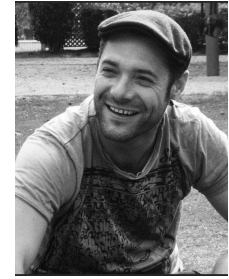
Greg THE EQUALIZER

After successively holding the positions of Operations Director and Manager, he joined the MOMA GROUP for the creation of the *Créatures* restaurant (800 place settings/day) on the roof of Galeries Lafayette's

He is one of the pillars of the company his versatility is our asset.

He will work in binomial with Chanez, updating our visual communication:

INSTAGRAM FACEBOOK with daily content as well as stock management.



Cedric THE ROCK

A born sailor, passionate about sailing and diving, after having worked for many years in prestigious Parisian restaurants such as Le Café de Flore, Le Café des Deux Magots as well as the Costes group, Cédric also left to join his partner in Thailand and took over the culinary management of the restaurant as well as the administrative management of a large hotel complex by the sea in Chumphon.

Incredibly organised and experienced, his strength lies in his absolute calm and his management while facing to the unexpected, he will work hand in hand with Pierre in the kitchen.



HOW DO WE WORK ?

Our services are entirely:

- customizable
- buffet or service with waiters
- made from fresh, organic and local products
- we provide a total overhaul of the menus every day

Our culinary inspiration comes from the blend of traditional French and world cuisine.

The composition of the buffet varies every day, it is composed of

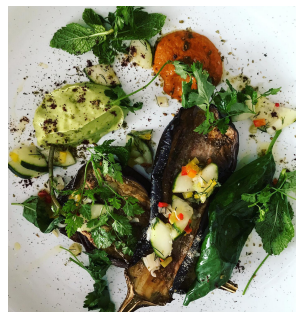
- Home-made cold meats, cold & hot starters, velouté & soups
- Main courses of meat and fish but also various dishes with oriental flavours
- Vegetables wok, quiches, pies or cheese soufflé to satisfy our vegetarian and vegan friends.
- Mignardises, madeleines, macarons, tiramisu, pavlova and other sweet delights will delight you.

OUR COMMITMENTS



La Cantine Qui Tourne!

There are no good movies without a good kitchen truck



Starters

Organic Irish Salmon Tataki
Beef gravlax *home made
Tuna tartar, avocado creamy
Aubergines stuffed with beef, coriander oil
Lentils cream with bacon
Shrimps soup with coconut milk, green curry and lemongrass
Devil's eggs
Causa Limena *Traditional dish from Peru
Pissaladière
Home-made delicatessen

Main Dishes

Thai bluefin tuna steak style, fried rice
Stuffed cabbage from Auvergne
The Vietnamese Phô
Mimi's tagine
Beef Stroganov, apples Anna
Chard gratin with béchamel sauce
The Kabul Lamb
Roasted back of cod with pistachio nuts in beurre meunier
Granny's fries
Ravioli with Niçoise stew

Desserts

Apricot clafoutis
French toast style brioche with salted butter caramel
Tarte Tatin
Pavlova with red fruits
Cottage cheese tart
Lime Cheesecake
Tiramisu
Raspberry macaroons
Brioches , Madeleine financier assortments set
Amandine apple tart