

PROGRAM 2024

The
Table
Club

MALLORCA

THE TABLE CLUB MALLORCA
EXCEPTIONAL EVENTS &
PRIVATE COOKING





WELCOME TO MALLORCA

"COOKING IS A BIT LIKE WATCHING A MOVIE -
WHAT MATTERS MOST IS HOW IT MAKES YOU FEEL."

I think we all remember a meal or drink that made our taste buds explode. We remember the wonderful consistency, the incredible taste and the situation in which we tasted it ... The scent is enough and that alone can bring the whole experience flashing back and this is something we can reimagine time and time again.

I want to create exactly this feeling for you to trigger those wonderful memories. At your home, on your rental finca or in one of our beautiful locations ... Let us create some special moments together - for you and your guests. Whether it's a lunch with business partners, a relaxed evening with friends, or a lavish party - whatever you have in mind, we can do pretty much (almost) anything ...

Allow us to inspire you with this brochure - and if you like our philosophy, please contact us so we can start your culinary "island adventure", together. We look forward to seeing you soon.

Marcus & The Table Club Mallorca Team



THE DIFFERENT MENUS

"EATING IS A NEED - ENJOYMENT IS AN ART!"

The advantage of having your own private chef is that you are not tied to a fixed menu. You can design your own menu to suit the occasion. To give you an idea, here's a small selection of sample menus & options. Changes and different combinations are possible and very welcomed...



THE CLASSIC MENU

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The Classic

APERERO

Oven-baked bread with various dips & olives

STARTER

Tartare from the catch of the day with walnut oil, orange and mint

MAIN DISHES

Pan-fried sea bass on spinach with a Pernod fish sauce

Iberico fillet with potato cream, marinated vegetables and rosemary jus

DESSERT

Lemon tart with bitter orange marmalade and muscat ice cream

The Modern

APERERO

Oven-baked bread with various dips & olives

STARTER

Home-pickled sea bream with kefir foam and coriander oil

MAIN DISHES

King prawns with fennel vegetables and elderflower jus

Sous vide fillet of veal with homemade pasta and veal jus

DESSERT

Cava soup with lemon ice cream and seasonal berries

The Island

APERERO

Oven-baked bread with various dips & olives

STARTER

Stuffed squid on Swiss chard

MAIN DISHES

Mallorcan fish soup

Braised leg of lamb with tumbet and baked herb potatoes

DESSERT

Tart with a compote of plum, fig and laurel cooked in Rioja

The Wild

APERERO

Oven-baked bread with various dips & olives

STARTER

Herb salad with red legged chicken breast confit

MAIN DISHES

Freshly caught sea fish with potato gratin and green asparagus

Boc Balear tajine with cous-cous and mint yogurt

DESSERT

Chocolate cake with melted heart and plum compote

Price per person from € 85 - minimum 8 guests

THE TAPAS MENU

05

The Tapas Menu

Bacon wrapped dates

Graved sea fish with kefir foam

Chicken liver brûlée

Lubina with choucroute

Chicken albondigas in spicy sauce

"Tramuntana" (Tajine from Boc Balear)

Iberico croutons with wasabi-mayo

Pulpo Gallego with potatoes

Braised pork cheeks

"Campensino" (potato cream - egg - pulled pork)

"Tumbet" (Mallorcan style vegetables)

Stuffed calamar

Saltimbocca from red legged chicken

"Cielo y Tierra" (Buttifaron & honey - apple - potato)

Ceviche or tartar of tuna/llampuga

8 tapas of your choice - 88 € per person (min. 8 guests)

THE COCKTAIL ADDS

06

Classic Menu With Cocktail Accompaniment

2-3 courses of your menu are accompanied by small corresponding cocktails that we have put together especially for the dishes. A suggestion combination could be...

Guinea Fowl Saltimbocca with Potato Cream & a **Soller Sour**
(Bourbon, Lime, Sugar, Bitter Orange Marmalade, Mint)

Saffron Prawns with Elderflower Foam & **The Bearwolf**
(Vodka, Vermouth, Kombucha, Bergamot, Cava)

Menu price with cocktails per person from 120 € - minimum 8 guests

Tapas & Cocktails

8-10 tapas are accompanied by matching cocktail shots. An explosion of flavours... One combination could be, for example:

Home Cured Sea Bass in Kefir Foam & **Pisco in London**
(Pisco, Lime, Black Tea Syrup, Egg White, Angostura)

Chicken Liver Brûlée & **Pina Defusion**
(Rum, Red Vermouth, Pineapple, Lime, Bergamot, Cava)

Menu price with cocktails per person from 120 € - minimum 8 guests





THE FAMILY TABLE

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Imagine, you're sitting around a large table with your favourite family and friends the food is arrives to the the table, one plate at a time, served in large sharing bowls and platters - this is the purest essence of the Mediterranean lifestyle! Here is an example of what such a menu could look like:

Freshly baked focaccia with 3 dips
(olive tapenade - aioli - paprika humus)

Pimientos al Patron

Tortilla with bacon & onions

Chicken albondigas in spicy sauce

Trampo (Mallorcan salad) & summer salad

"Tumbet" (Mallorcan style vegetables)

Potato gratin

Mediterranean ragout (lamb, beef or wild goat)

Whole fish & meat from the BBQ with summer vegetables

Almond cake

Ensaïmada de Mallorca

From 90 € per person (min. 10 guests)



The flying buffet is available for groups of 20 people or more. Here is a suggestion for a birthday party with 45 people from one of our last year's clients. The individual tapas are passed around on spoons, in glasses and on small plates on trays. The guests sit and stand at bar tables, small tables and seating islands. We also set up a bar.

The Flying Buffet

Apero

White Sangria
&
Oven bread - Vegetable sticks - Guacamole
Olive tapenade - Herb yoghurt

Main

Tuna tartare with mango and coriander
Tomato carpaccio with herb essence
3 kinds of gazpacho - original - watermelon and cucumber
Ceviche of lubina with small tomatoes,
spring onions and coriander
Chicken albondigas in a spicy sauce
Mango sorbet with fresh chives and olive oil
Iberico croutons with wasabi mayonnaise
Surf & turf with grilled green asparagus and jus
Fillet strips with baked small potatoes
and bean and tomato vegetables

Dessert

Lemon tart with bitter orange marmalade
Cheese platter - nuts - dried fruit

From 100 € per person (min. 20 guests)



THE BBQ MENU

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If the conditions on site allow, we are pleased to offer various BBQ options. The different meat and fish cuts can of course also be combined and varied. Each option is accompanied by various salads, grilled vegetables, homemade barbecue sauces, roasted potatoes and a dessert of your choice. Please select what you want on the grill, and I will send you an individual offer.

The BBQ Menu

Chicken barritas y alitas (thighs and wings) in cider and rosemary marinade

The sausages of the island (a selection from chorizo to merguez)

Iberico fillet and secreto

Juicy meat skewers marinated overnight

Salmon or sea bream with Mediterranean herbs

Vegetable skewers with halloumi

Squid or sardines with ajolio

Cabrito or suckling pig

Feta cheese wrapped in foil

Lamb marinated with rosemary: from ribs to shoulder

T-bone steaks, entrecote & tomahawk with rosemary

Surf & Turf - Lobster and fillet

From 95 € per person (min. 10 guests)

OUR PRICES & CONDITIONS

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Prices & Conditions

We will come to your home for a minimum of 8 guests.

For quality reasons, we only cook our set menu for a maximum of 20 guests.

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For groups of 20 - 50 people we offer a flying buffet.

Contact us for a non-binding offer.

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The basic price for all events is 250 €. This includes arrival & departure, an additional professional waiter who sets and decorates your table, helps me in the kitchen if necessary and then ensures that you have a relaxed and unforgettable evening during the meal. For groups of 12 or more, we reserve the right to add an additional waiter depending on the menu.

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The menu prices are calculated according to your wishes and my individual offer. Our 4 course menus are between 85 € - 95 € per person.

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I am also happy to bring you our crockery. Complete with glasses, cutlery and cloth napkins. The price per place setting is 15 €.

Tables, chairs and mobile bars can be provided by our partner.

We will be happy to make you an offer.

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We are happy to organize the drinks for you, we have 2 options:

Our house wines - mainland wines & cava.

Price range between 20 - 25 €.

Our island wines - Mallorcan wines & Cava.

Price range between 28 - 40 €.

All wine lists are selected personally by me every year, I have gone out of my way to taste every single wine so I'm confident you are getting the very best.

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I create a bespoke offer, tailored to the occasion for each individual customer.

I look forward to your inquiry...

ABOUT US

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The People Behind Private Cooking

I've been cooking ever since I burned my hands on my mother's hob for the first time at the age of 3! Sometimes more, sometimes less... For myself at home, for my friends, for my guests and for the various chefs I've been able to learn from...

In over 35 years in the hotel, catering and event industry, I have gathered a lot of experience. Countless weddings, family celebrations, corporate events, catering, private dinners and cooking assignments in private homes, fincas, mountain huts and summer meadows have been organised and cooked for, by me...

Of course, I can't do it all on my own. That's why I'm supported here on the island by a close-knit team of family and friends - all with many years of experience in the hotel and catering industry. Together we have the skills and passion to make your event unforgettable...





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