



BRUNET FRÈRES

TRAITEUR CRÉATEUR

EMOTIONAL MOMENT

WEDDING



## More than 50 years of history & know-how...

A family business known and acclaimed since 1965, Maison Brunet Frères is today recognized as a reference for gastronomy in our region.

With Alex, in sales and Management, and Christian, our Creative Chef, the second generation of Brunets now has the reins and is giving a new look to the company.

Fully committed to true gastronomy, members of the disciples du grand Auguste Escoffier and founders of the ETIC-T\* Association, the duo's motto is know-how and ever-greater achievements.

These strong convictions ring clear throughout the company's development.





# BRUNET FRÈRES

TRAITEUR CREATEUR

Refreshment Cocktails & Workshops	Menus & Buffet	Desserts & After party	Table Art & Service	A relaxed day after...
<p>Refreshment</p> <p>Aperitif Cocktail</p> <p>Workshop</p> <p>Live cooking</p> <p>Dinner cocktail</p>	<p>The Menu</p> <p>Juniors</p> <p>Vendors and teens</p> <p>Buffet</p> <p>“Like at Home”</p> <p>Options</p>	<p>Sweet pastry buffet:</p> <p>“Maison Jouvaud”</p> <p>“Palais Gourmand”</p> <p>After party</p>	<p>Table Art</p> <p>Service</p>	<p>Chic barbecue</p> <p>Brunch</p> <p>Food trucks &amp; company</p> <p>Paella</p> <p>Café-brunch</p> <p>Chic picnic baskets</p> <p>“Provenal” picnic baskets</p> <p>“Provence” buffet</p> <p>Equipment</p>





# REFRESHMENTS & COCKTAILS

## Refreshments

Lemonade  
Still water  
Sparkling water  
Glasses, tablecloth, decoration



## Options

Detox water: peach / verbena  
Cucumber water - Mint lemon water - Orange water



Service personnel & table settings conditions  
p.18/19



# APERITIF COCKTAIL



*Served on the platter - Alcohol-free drinks - Logistics*

## Vegetarian pieces.....

- Provençal tart with candied vegetables
- Molten cake with tapenade, aioli, capers
- Creamy carrot and iced popcorn with rosemary honey
- Candied tomatoes, fruity olive oil, fleur de sel
- Thyme biscuit, artichoke and stewed tomatoes
- Puff pastry with goat cheese, pesto, arugula
- Potato tortilla, leeks, wild herb mayonnaise

## Fish pieces.....

- Salmon with aromatic herbs
- Marinated shrimp, avocado aioli, spicy tomato syrup
- Semi-cooked tuna canape with garlic and parsley
- Red mullet byaldi with aioli
- Sea bream ceviche with lime
- Mussels from the Etang de Thau marinières with coriander

## Meat pieces .....

- Spike of poultry with satay sauce
- Smoked ham, apricot and goat cheese
- Smoked duck breast and foie gras toast
- Lemonade workshop
- Crumbled duck and beetroot with caraway

### Select the number of rooms per person:

- 6 pieces / person
- 8 pieces / person
- 10 pieces / person
- 12 pieces / person

Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...

# WORKSHOP & LIVE COOKING



## Provence Workshop

*6 pieces/person*

*Regional products*

### Assortments of verrines:

- Tomato gazpacho
- Tomato tartare with basil
- Small salad of marinated peppers, eggplant caviar

### Basket of raw vegetables

### The Essentials

- Pissaladière onion tart,

### Bocaux grand-mère

- With chickpea puree
- Aïoli
- Olive duo
- Green and black tapenade
- Eggplant caviar





## Parmesan wheel animation

*a choic*

Creamy spelled risotto  
or Truffle Pasta

Served in ramekins (40 g/pers)

## Farmers Market workshop

*3 pieces/pers.*

Seasonal vegetables gazpacho  
Tomatoe beignet  
of Santorino and mint  
Zucchini cappuccino with wild mint

## Plancha Falafel Provençal

*Apetizers pieces - 3 pce/pers*

Chickpea falafels  
White sauce, yogurt  
and butter sauce

## Egg & Truffle workshop

*Cold pieces / Tuber Aestivum*

Truffled egg  
Truffle oil  
Hollandaise  
Sauce  
Golden croutons



## Smokehouse Workshop Minute smoke

*2 pieces to choose from*

St Jacques 25 g  
Tuna 25 g

*Vegetarian option*  
Potatoes



## Iberico ham whole leg

1 iberico cebo dry ham  
Pan con tomate  
Parmesan  
Beaumes de Venise Muscat  
Preserved slow-stewed vegetables

## Basque entertainment

Chilies Del boss (200 pieces)  
Peppers in vinegar (100 pieces)  
Tome de Bis and cherry jam (1kg)

## Meat plancha

*3 pce of 30 g/pers.*

Shallots Beef  
Noisette of lamb with thyme flower  
Iberian pig

## Plancha Fish

*3 pce of 30 g/pers.*

Prawns with anise  
Lime swordfish  
Squid in parsley



A relaxed  
day after...

Table Art  
& Service

Desserts  
& After party

Menus  
& Buffet

Cocktails  
& Workshops



# DINNER COCKTAIL



## Farmers Market workshop

*Cold pieces - 3 pce/pers*

Seasonal vegetables gazpacho  
Tomatoe beignet of Santorino and mint  
Zucchini cappuccino, espelette pepper with and eggplant confit  
Smoked candied eggplant



## Entertainment Tartare bar

*Cold pieces*

Minced beef  
Cod tartare  
Red beet tartare



## Warung Balinese adventure

*Hot pieces - 2 pce/pers*

poultry skewer  
Thai rice  
warung workshop trim







# DINNER COCKTAIL



Cocktails  
& Workshops

## Street food workshop

- Pulled lamb with thyme
- or Pulled pork Ventoux
- or Candied beef
- Bun
- Coleslaw
- Spicy sauce



## Creamy spelt risotto with parmesan

Served in ramekins



## Cheese board

- Presentation of goat cheeses from our Regions
- Basque sheep cheese wheel cuts
- Brie de Meaux cheese wheel
- Selection of jams, fresh fruit basket and dried fruits



## Mounted presentation wedding cake

- 2 Cream puffs (vanilla or chocolate)
- 15 g nougatine/pers



Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service



A relaxed  
day after...

# THE MENU



Compose your menu  
*according to your formula*

Main course  
+  
Dessert



Initiation bites  
+  
Main course  
+  
Dessert



Starter  
+  
Main course  
+  
Dessert

Options : *pages 14*



# THE MENU

*Served on the plate*



Cocktails  
& Workshops

Menus  
& Buffet

## Initiation bites *or* starter

- Gazpacho of peas with elderflower, crunchy vegetable tartare, bread tuile
- or* Marinated langoustine, candied vegetables from the sun, shavings of vegetables and flowers, Provençal tomato “tea”
- or* Mediterranean fish ceviche
- or* Transparency of prawns, avocado aioli, spicy tomato sauce
- or* Mediterranean-style buffalo mozzarella, pine nut praline

## Main Course *with seasonal sides*

### Meat

- Veal confit, glazed with honey and thyme, glazed carrot
- or* Caramelized guinea fowl with rosemary, zucchini cake, sweet onions and grated potatoes
- or* Roasted lamb “Jean de Florette”, candied eggplant, thyme jus
- or* Roasted beef steak, red onion condiments, citrus fruits, hazelnut

### Fish

- Cod fillet coated with pesto, vegetable minestrone with tomato
- or* Roasted trout fillet, confit vegetable plancha, spiced tomato
- or* Lean steak and its wok of vegetables with candied lemon

### Vegetarian

- Spelt risotto with asparagus and girolle mushrooms

### Vegan

- Vegetable tatin, vinaigrette and condiments

Desserts  
& After party

## Dessert

Cream puffs: 2 cream puffs vanilla *or* chocolate + 15 g. nougatine

Table Art  
& Service

## Bread

Sourdough bread (individual and sliced)  
Special breads assortment

## Drinks & Coffee

Still water and sparkling mineral water  
Coffee

*Option : tea*



A relaxed  
day after...

# BUFFET

## Juniors from 4 years to 10 years

---

### Starter

Ham, Philly cheese and tomato cupcake

### Main Course

Burger and foil-wrapped potato  
with aromatic herbs

### Dessert

Caramel and vanilla pudding  
Candies skewers  
Chocolate cake in mug



## Vendors and teens

---

*Musicians, dj, photographer...*

Menu identical to the newlyweds,  
without cheese and other dessert.







# BUFFET “LIKE AT HOME”



Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...

*In the center  
of the table*

## 3 starter *of choice*

- Tomato, mozzarella and basil salad
- or* Tian of eggplants and its tomato coulis
- or* Mediterranean fish in ceviche
- or* Artisanal pâté in crust, chutney and condiments
- or* Chickpea, olive, tomato and cucumber salad
- or* Melon, feta, pumpkin seeds and mint salad

## 1 casserole dish *of choice, with seasonal garnish*

- Camargue beef casserole, onions / olives / pancetta and condiments
- or* Supreme of guinea fowl with mild garlic cream
- or* Lamb confit à la Provençale, thyme jus
- or* Roasted prime rib with Rasteau sauce (served on board)



## Dessert

Cream puffs: 2 cream puffs vanilla *or* chocolate + 15 g. nougatine

## Bread

Sourdough bread (individual and sliced)  
Special breads assortment

## Drinks & Coffee

Still water and sparkling mineral water  
Coffee

# LES OPTIONS



## Pause Provençale

Apricot sorbet and Comtat liquor

*or* Provençal digestive  
and muscat sweet wine

Freezer rental

*(if no freezer at the place of reception)*

## Cheese

St Marcellin cheese marinated in olive oil

*or* Cheese board

*or* Cheese buffet

*or* Wedding cheese cake

## Dessert

Nade in cake, wedding

## Strawberry basket

of Carpentras 1 kg

Chantilly cream and sugar

*from april to september*



*Wedding cake*

# SWEET PASTRY BUFFET



We offer two dessert options created by our partners pastry shops:

## “MAISON JOUVAUD”

Buffet *2 pieces/pers*

---

Buffet *4 pieces/pers*

---

Buffet *6 pieces/pers*

---

Meringue croquenbouche

---

## “LE PALAIS GOURMAND”

Buffet *2 pieces/pers*

---

Buffet *4 pieces/pers*

---

Buffet *6 pieces/pers*

---

Mounted presentation in “meringues” – Maison Jouvaud



# AFTER PARTY

## Cocktail

---

- Punch
- Marquissette
- Mojito
- Apérol Spritz
- Moscow mule

## Macarons platter

---

36 pièces

*Chocolate, lemon, raspberry, coffee,  
vanilla and pistachio*

## Creation platter

---

28 pièces

Seasonal “evening pastries”





## Hot dog event

---

*1 piece/pers - minimum 25 pers.*

Mini hot dog and ketchup

## Toasted sandwich

---

*1 piece/pers - minimum 25 pers.*

Ham & cheese

## Mini burger event

---

*1 piece/pers - minimum 25 pers.*

Classic American burger, beef and cheddar cheese

## French fries

---

*Minimum 50 pers.*

Cone of fries

## Pizza platter

---

*32 pieces*

Cheese

Ham and cheese

## Mini sandwich sliders

---

*20 pieces*

Italian-style:

*tomato tartare, basil and mozzarella*

Gersoïis-style:

*foie gras mousse and smoked duck strips*

Nordic-style:

*salmon paste and Nordic bread*

Rustic-style:

*delicatessen meats and sauces*

Pan Bagnat:

*vegetables and tuna fish paste*



Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...

# TABLE ART



## Included in our suggestions

### Cocktail

Glassware  
Buffet tablecloths  
Cocktail napkins  
Disposable spoons  
Buffet decorations

Table Booster  
Basins  
Ice cubes  
Serving utensils

## Included

### Elégance

Stainless steel cutlery  
Round china plates  
Elegance-style water glasses  
Elegance-style wine glasses  
Elegance-style champagne flutes



Option : Covered couzon  
Additional wine glass

## Option

### Tasting

Water glass  
"Dégustation" wine glasses  
Flutes

Option : 2nd wine glass



### Champagne fountain

Fountain *or* wall Champagne  
Does not include the champagne

### night bar

Eco-cup glass  
Ice cubes  
Basins

Option : Cocktail glass  
Glass tumblers  
Ice flake bag of 20 kg

## Optional

### Mobilier

Chairs: retro, Napoleon; covers  
Round table 8 / 10 pers.  
Buffet Table

quotation



### Bar

Bar: Wooden bar open bar



# SERVICE

## Personnel

To set everything up for you, our team will arrive on site 4 hours before the reception begins. We are in charge of laying out the aperitif and the reception room.

quotation

## Organization

Serving the aperitif. Serving the meal courses to seated guests, from table to table (*except for a buffet*)  
Cork fees offered.  
furniture and floral decorate excluded.

### • Beverages:

- Conditioning and bottle cooling .  
Delivery at our offices on the week of the wedding
- Bundle: conditioning and bottle cooling and emptied bottles recovery
- Recovery of organic trash

### • Service is included through to 1 a.m.

Overtime charge/Waiter  
To ensure the safety of our personnel, please keep at least two people.

## Tasting

If you would like to taste our delicious dishes before finalizing your order, our team can welcome you on our premises for a private session, minimum duration three hours. You'll be able to taste all the aperitif finger food and the workshop dishes selected in your personal quote, as well as three starters, main courses, and dessert buffets of your choice. You can also taste a selection of wines.

The tasting sessions are invoiced including taxes/person (maximum 6 participants). The bridal couple's tasting sessions will be deducted from the final cost if our quote is accepted.



## Personnel dress

Black trousers, black shirt or top, black shoes.

## Logistics

Transport of all personnel and goods in appropriate vehicle.  
Suitable autonomous equipment for heating or chilling, as required  
Service areas and kitchens cleaned and tidied.  
Room cleaning excluded.

## On client fee

In order to work in optimal conditions, it is imperative to provide a catering area close to the place of meals.

For 100 guests (above consult us): a space of 25 m<sup>2</sup> with a stable and covered floor, a water supply and lighting.

Electrical requirements: 12 KW single phase with 5 sockets.

## Remarks

The furniture provided by you must be installed before our arrival. The furniture taken care of by Maison Brunet will be installed for our care.

Our staff does not take care of the installation as well as the uninstallation of the furniture for your ceremony.

Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...



# A RELAXED DAY

## Chic barbecue

---

Service & equipment included

### Buffet Apetizers

Salad bar (*green salad, spelt salad, slow cooked vegetables, cherry tomatoes, emmental cheese, ham, lardons, mushrooms, artichokes and garlic croutons*)

Grilled eggplant with tomato sauce  
Focaccia style flat bread and roasted vegetables

### Main Course

Marinated poultry kebab (*120 gr*)  
Ocean harvest kebab (*squid, shrimps, fish: 120 g*)

### Dessert

Strip tart from Jouvaud

### Pain

French baguette

### Soft Drinks

Still water and sparkling mineral water  
Coffee



# AFTER...



## Brunch

---

Service & equipment included

### Buffet

Selection of pastries  
(chocolate croissant, croissants, bread with raisins)  
French baguette, brioche,  
Home-style jams, honey

Mixed grains salad (spelt, tomatoe, pepper,  
fava beans, cucumber, mint, lemon, arugula)

Scrambled eggs, country grilled bacon

Fougasse with candied roast vegetables  
Avocado toast on toasted country bread émincé de saumon gravlax

Charcuterie/Delicatessen meats  
(smoked ham, ham and dry sausage)

Slices of marinated cured salmon

Brie cheese with herbs

Homemade granola

Cake

Melon, watermelon slices *ou* seasonal fruits

### Soft Drinks

Seasonal fruits juice  
Still water and sparkling mineral water

### Hot drinks

Coffee, tea, milk, hot chocolate

*In a relaxed atmosphere when friends and families get together, our Brunch provides you with an impressive buffet where you'll find the sweet tastes of a breakfast alongside the savoury dishes of a lunch. Everyone will enjoy the experience, selecting whatever appeals to their tastes and their appetites.*



Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...



# LE CAMION BLEU





# FOOD TRUCKS & COMPANY

## LE CAMION BLEU

### Rental food truck “Le camion bleu”

---

*Minimum 30 persons*

*Includes a cook  
for 6 h (duration of service 3 h)*

### Menu

---

#### Burger Food Truck Menu

French meat (*Charolaise, Aubrac ou Limousine*)  
Cheese AOP  
Salad, tomatoes, onions local production  
Organic bread

*Burgers list on demand*

#### Brunet’s handcut French fries

accompanied by side sauces

#### Dessert

Strawberry panacotta and cocoa Streusel

*or*

Molten chocolate cake

*or*

Country strawberry, chantilly  
cream and sugar (*seasonal availability*)



Drinks (water, soft, coffee...),  
service staff, glassware, tableware, furniture:  
Please consult us

Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...





# FOOD TRUCKS & COMPANY

## LA BROCHE DES GOURMETS

Service & equipment  
included

*Roasting spit minimum 50 persons*

### Meat pieces *of choice*

Country spit-roasted lam  
*or* Ham rustic spit-roasted ham  
*or* Farm poultry

### Buffet Apetizers

Seasonal salad bar,  
roasted potatoes  
and vegetable

### Desserts

Strip tart from Jouvaud

Pain

Coffee

Sparkling mineral water

Still water

**COOKED OVER A WOOD FIRE**







# FOOD TRUCKS & COMPANY

## THE LITTLE "SCOOTER"



Rental  
the little "scooter"

## Ice creams & sorbets

Food workshop - 130 scoops  
3 flavors choices with waffle cones,  
cups whipped cream, spoons and napkins

Cocktails  
& Workshops

Menus  
& Buffet

Desserts  
& After party

Table Art  
& Service

A relaxed  
day after...

# DELIVERED, READY TO EAT

*Service not included*

## Café-brunch

---

Selection of pastries  
*(chocolate croissant, brioches, croissants)*  
French baguette, pan cake  
Home-style jams *(apricot, strawberry)*, honey

Fruit baskets

Selection of delicatessen meats  
*(cooked ham, raw ham, salami and terrine)*  
Gravelax salmon board  
Focaccia style flat bread and roasted vegetables

Cheese board *(selection of cheeses)*  
Mesclun salad

## Paella

---

Paella with chicken, rabbit, calamars,  
shrimps, prawns,  
chorizo and safran rice

## Chic picnic baskets

---

*For 4 people or more*

Porcelain dishes, stainless steel cutlery,  
glasses, serviettes.



## “Provençal” picnic baskets

---

*For 4 people or more*

## “Provence” buffet

---

Provençal tabbouleh  
with slow-stewed vegetables  
Fresh vegetable selection and a choice  
of dips *(garlic, anchovy, olive)*  
Cold cuts and charcuterie plates  
*(cooked ham, salami and terrine)*  
Tian vegetables pie

Minced roasted beef  
Herbs roasted Chicken drums  
Mixed provençal vegetables in olive oil  
Mixed Roasted vegetables

Seasonal Fruit Basket

## Equipment prati'k kit

---

Disposable Plates 18 et 23 cm  
Stainless steel cutlery  
Plastic see through glass 16 cl  
Disposable serving spoons  
Salt and pepper

## Comfort kit

---

China plates 21 et 27 cm  
Stainless steel cutlery  
Normandie-style wine glasses 16 cl  
Disposable logo ed serviettes  
Serving spoons  
Salt and pepper

# TERMS OF SALES

(Excluding exceptional sites: castle, protected sites ....., contact us)

Validation of orders by signing the order form with the mention "good for agreement" and the payment of a deposit.

The estimate being established on the basis of announced guests, a modification of the number may lead to a revision of the prices.

## TERMS OF WEDDING PAYMENT:

- First deposit of 3000 € at the signing of the contract.
- Second deposit of 50%, three months before the date of receipt. A revaluation of your project will be taken into account.
- Third installment of 30%, two months before the date of acceptance, under the same conditions as before.
- The remaining balance is due no later than 10 days before the day of the event.

## METHOD OF PAYMENT (outside marriage)

- Deposit of 30% of the total amount of the estimate.
- The balance upon receipt of the invoice.

The final number of guests will be communicated 15 days before the performance of the service, the latter will serve as billing.

## ANY MENU ORDER WILL BE INVOICED

The prices indicated are expressed in VAT. Current VAT applied: 10% and 20% for alcoholic beverages.

Regulation EC n°852/2004 of the European Parliament (published in OJ n°L226 of 25-06-2004), makes us responsible for all stages of food production and distribution. Also, for sanitary reasons, no goods will be returned or exchanged. Similarly, during a reception with service, the staff will destroy the unconsumed goods at the end of the service.

Any modification occurring after the signature of the contract (date, place, times) made at the initiative of the customer and disturbing the conditions set out in the order form, will be the responsibility of the customer.

The latter will not be able to claim compensation and will have to pay any additional costs.

We reserve the right to modify the order in the event of last-minute changes.

In case of unpredictable events such as: bad weather, strike, accident, our company declines all responsibilities incurred following the contract original signed.

Please let us know if you have a food allergy so that we can tell you about the presence of the affected allergens in our dishes.

In the event of cancellation, the deposits cannot be returned.

In the event of a pandemic that would make the wedding impossible, Maison Brunet undertakes to find a date within 18 months from the initial date agreed and will adapt to any changes in the number of guests. The pricing conditions will be maintained, subject to a price increase from our suppliers.

If the proposed dates are incompatible with the agenda of the bride and groom, La Maison Brunet undertakes to return the deposits collected to except for the lump sum €3000 corresponding to the costs of creation, follow-up and cancellation of the order.

## TARIFFICATION

- The applicable prices are those in force on the day of the signing of the Provisional BC and are established All Taxes Included (TTC) according to the VAT rate in force. The prices may be modified in the event of legislative and/or regulatory changes likely to lead to price variations such as: modification of the applicable VAT rate, introduction of new taxes without this giving rise to negotiation of the price excluding taxes (HT) which remain the one mentioned on the estimate and invoicing established by Maison Brunet.

- The rates have been planned and fixed for reception venues with no particular constraints (access difficulties, such as steps, slopes, distance between the office, the trucks and the reception area, etc.) If after a visit to the premises, it should appear difficulties of access or organization, the rates may be corrected to take into account for the costs generated by these constraints, this before or after the confirmation of reservation from the customer.

- The rates have been specifically established for a number of people as desired by the customer. We reserve the right to modify the sale price upwards according to a reduction in the number of covers, because the fixed charges will have to be re-distributed and because our margins also take into account our purchase costs, which depend on the volumes ordered.

If a change in circumstances unforeseeable at the time of the conclusion of the contract makes performance excessively onerous for a party who had not agreed to assume the risk, the latter may request a renegotiation of the contract from its co-contracting party. It continues to perform its obligations during the renegotiation.

In the event of refusal or failure of the renegotiation, the parties may agree to the termination of the contract, on the date and under the conditions that they determine, or request by mutual agreement the judge to proceed with its adaptation. Failing agreement within a reasonable time, the judge may, at the request of a party, revise the contract or terminate it, on the date and under the conditions that he sets.

When a party proves, pursuant to the provisions of Article 1195 of the Civil Code:

- that the performance of its contractual obligations has become excessively onerous due to an event beyond its control and which it could not reasonably expect to occur be taken into account at the time of the conclusion of the agreement, it being specified that the occurrence of the said event must represent a variation of more than 15% of the price
- and that it could not reasonably avoid or overcome the said event or its consequences, the party may request a renegotiation of the agreement.

## INSURANCE AND WARRANTIES:

Our company, vehicles and personnel are covered by professional multi-risk insurance.

The drinks provided by you are to be delivered to reception venue. If this is not possible on your part, we can transport from our head office to the place of receipt. For this, a supplement of 350 € including tax will be invoiced for the transport of your drinks (or equipment). This handling includes custody, storage, refreshment and delivery to the place of receipt.

We release ourselves from all responsibility for the loss, theft and breakage of your drinks, occurring on the premises of reception, outside of service staff hours.

We reserve the right to charge for any loss, theft or breakage of the equipment or furniture provided by us.

Any dispute or dispute must be notified by registered letter AR within eight days of receipt.

In the event of a dispute relating to the interpretation, execution or termination of the sales contract, only the Commercial Court of Avignon will be capable of verifying the dispute noted and judging its consequences.



# BRUNET FRÈRES

TRAITEUR CRÉATEUR

Z.A. Les Escampades - 90 rue Cugnot 84170 Montoux - France

Tél. +33 (0)4 90 66 33 90 - Fax +33 (0)4 90 66 32 28 - info@brunet-traiteur.fr - [www.brunet-traiteur.fr](http://www.brunet-traiteur.fr)

Bureaux ouverts de 8h30 à 17h30 Le Restaurant vous accueille tous les midis du lundi au vendredi

