



Accommodations Applications

For Judges Training

Deadline 1st April 2023

Please send to: afcge.agg.april23@orange.fr

Country _____

Club/Federation _____

Participant

Name / First Name _____

Phone _____

E-mail _____

Hotel



Kind of room – single, double, _____

Date of arrival _____ Date of departure _____

Travel Plan

ARRIVAL date _____ Arrival time _____

Flight number _____

Number of persons arriving _____

DEPARTURE date _____ Departure time _____

Flight number _____

Number of persons departing _____

Meals



Proposal of a meal at the table, for lunch and dinner, prepared by a caterer directly in the IBIS Hotel, at the price of 30€ per meal per person. (*Menus in Appendix*)

- Diner on Sunday 23rd of April
- Lunch and Diner on Monday 24th of April
- Lunch and Diner on Tuesday 25th of April
- Lunch on Wednesday 26th of April

All Lunches and diners will be served on IBIS Hotel.

DATE	How many lunches do you want to order	How many diners do you want to order
23 April 2023		
24 April 2023		
25 April 2023		
26 April 2023		

Appendix



Sunday, 23 April

Diner :

Assortment of raw vegetables
Carbonnade Flemish with Carrots
Grenaille potato
Breads
White Cheese with Fruit Coulis

Monday, April 24

Lunch :

Starters and Salads:

Gourmet Tabouleh with Mint, Grapes, Chickpeas, Smoked Poultry
Strasbourg Salad with Apple Charlotte Remoulade
Fantasy of Candied Provençal Vegetables
Sliced Milhaud Ham
Rosette of Lyon

Chef's dishes to taste cold:

Salmon Mousseline with Fine Herbs
Roasted Poultry with Garlic Pébre
Rosette of Charolais Flavor Thyme Blanched

Breads
Fresh fruits
Water 50 cl

Monday, April 24

Diner :

Assortment of raw vegetables
Poultry Creamy Mushroom Sauce
Rice with Vegetables
Breads
Apple compote

Tuesday, April 25

Lunch :

Starters and Salads:

Niçoise Salad with Rice
Italian salad: tagliatelle, smoked salmon and pesto
Fresh Salad with White Cabbage, Carrots, Parsley and Raisins
Sliced white ham
Sweet Chorizo

Chef's dishes to taste cold:

Salmon and Spinach Quiche
Rack of Pork Sliced with Herbes de Provence

Cheese plate

Breads
Fresh fruits
Water 50 cl

Tuesday, April 25

Diner :

Assortment of raw vegetables
Veal stew
Potato gratin
Breads
Chocolate mousse

Wednesday, April 26

Lunch :

Starters and Salads:

Lentil, potato, bacon and parsley salad
Sun salad, fresh pasta, marinated vegetables and olives
Tomatoes and Mozzarella, pesto and Pine nuts
Minced raw ham
Rosette

Chef's dishes to taste cold:

Eggplant millefeuille with spices
Poultry marinated in Lemon and Herbes de Provence
Shrimp Bush

Breads
Fresh fruits
Water 50 cl

Wednesday, April 26

Diner :

Assortment of raw vegetables
Risotto with mushroom cream and Parmesan
Breads
Tiramisu

Thursday April 27

Lunch :

Starters and Salads:

Assortment of Raw Vegetables with Anchoïade Sauce
Gourmet Tabouleh with Mint, Grapes, Chickpeas, Smoked Poultry
Sliced white ham
Sweet Chorizo

Chef's dishes to taste cold:

Salmon Mousseline with Fine Herbs
Roasted Poultry with Garlic Pèbre
Rosette of Charolais Flavor Thyme Blanched

Breads
Fresh fruits
Water 50