



LUXUSEDGE

Luxury Catering and Provisions for Yachts & Villas

LUXUSEDGE is successfully engaged in high-quality service for your private Villas or Yachts, by providing it with quality catering services, provisioning and/or personalized Chef services.

Our mission is to offer our guests with a unique cutting-edge event, with an unforgettable experience as well as saving precious time from the day to day shopping for quality products.

At **LUXUSEDGE** only the best seasonal ingredients are used for your Provisions list, sourced from our hand-picked and audited food suppliers, who are chosen with quality, value and sustainability.

LUXUSEDGE creates and delivers culinary memories for our guests, whether a luxury dinner in your private Villa or a beautiful and delicate canapé reception on your Yacht. Our attention to detail and diligence will guarantee a special time for your and your loved ones.



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LUXUSEDGE will deliver to your port of departure, also to your private Villa, all organized in our state of the art cooler box by Sovaro, lined with Portuguese Cork a great insulator that guarantees the preservation of your food at the proper temperature.





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Our elegant and unique coolers are designed to ensure your meal remains in optimal condition during your day at sea and at the same time providing a sophisticated look to your Vessel or garden Villa.





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PACKAGE CONTENT

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WINES AND CHAMPAGNE

Luxusedge has put together for you a short list from the most popular Sparkling Wine, Cavas and Champagnes, the selections are from around the globe and most of these are not Found in your local supermarkets.

If you are looking for a specific vintage or year, our Sommelier can help you with your search.

For wine selection please talk to us.

CHAMPAGNE

	QTY
Bolliger Special Cuvée Brut	_____
Chateau Armand de Brignac Ace of Spades Blanc de Blancs.....	_____
Gosset Brut Blanc de Blancs.....	_____
Laurent Peerier Brut	_____
Louis Roederer Brut.....	_____
Moët & Chandon Brut Imperial	_____
Moët & Chandon Brut Double Magnum.....	_____
Moët Ice Imperial	_____
Pommery Brut.....	_____
Ruinart Blanc de Blancs.....	_____
Ruinart Blanc de Blancs Magnum.....	_____
Tattinger Brut Reserva.....	_____
Veuve Clicquot	_____
Veuve Cicquot Magnum.....	_____
Dom Perignon.....	_____
Dom Perignon Magnum.....	_____
Luis Roederer Brut Cristal.....	_____
Pol Roger Blanc de Blancs Chardonay.....	_____



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ROSÉ AND CAVAS

These are just a few listed wines from our wide selection
From all over the world.

If you are interested in a more complete list please let us
Know and we will gladly assist you.



	QTY
Bollinger Rosé	_____
Krug Rosé	_____
Laurent Perrier	_____
Moet Chandon Brut Rosé	_____
Roederer Cristal	_____
Ruinart Rosé	_____
Tattinger Brut Rosé.....	_____
Veuve Clicquot Rosé.....	_____
Dom Perignon Rosé.....	_____
Anna Codornui Cava	_____
Freixenet Negro Brut. Cava.....	_____
Mascaro Sogas Brut Nature Reserva	_____



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WATER, SOFT DRINKS AND BEER

Luxusedge arranges an exclusive list of Water bottles, soft drinks, Beers, Tea and Coffee for your provisions, these are just a few of The wide selection provided by us, if you have any special requests We will most certainly accommodate your needs.

STILL WATER

QTY

Evian Glass 0.75L x 12	_____
Fiji 0.5 Plastic x 24	_____
Panna Still Water Glass 0.75L x 15	_____
Solan Cabras Plastic 0.33L x 36	_____
Solan Cabras Plastic 0.5L x 20	_____
Voss 0.80L Glass x 12 Still Water	_____
Voss Still 0.375L Glass x 24 Still Water	_____

SPARKLING WATER

Perrier Glass 0.33L x 24	_____
Perrier Glass 0.75L x 12	_____
San Pellegrino Glass 0.5L x 24	_____
San Pellegrino 0.75 Glass x 12	_____
Voss 0.375L Glass x 24	_____
Voss 0.80L Glass Sparkling x 12	_____

SOFT DRINKS AND BEER

QTY



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Aquarius Lemmon x 24	_____
Aquarius Orange x 24	_____
Coca Cola Light x 24	_____
Coca Cola x 24	_____
Coca Cola Zero x 24	_____
Fanta Orange x 24	_____
Lipton Ice Tea x 24	_____
Nestea Lemmon x 24	_____
San Pellegrino Arancita x 24	_____
San Pellegrino Limonata x 24	_____
Scweppes Ginger Ale Glass Bottle 0.25L x 24	_____
Scweppes Soda Can 150ml	_____
Scweppes Tonic Can 150ml	_____
Scweppes Tonic Glass 24.200ml	_____
Sprite x 24	_____
Asahi Bottle 33cl x 24	_____
Becks Bottle 33cl x 24	_____
Corona Bottle 33cl x 24	_____
Estrella Damm 33cl x 24	_____
Estrella Galicia 33 cl x 24	_____
Guinness Can 44cl x 24	_____
Heineken Bottle 33cl x24	_____
Konig Pilsener 0.5L x 24	_____
Peroni Bottle 33cl x 24	_____
San Miguel Bottle 33cl x 24	_____
Stella Artois Bottle 33cl x 24	_____
Magners Cider Bottle 33cl x 24	_____
Strongbow Cider 44cl x 24	_____



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Yachts and Villas provisioning list:
Meats, Poultry, Charcuterie, Cheese,
Fish, Shellfish, Caviar and Specialty products.

NOTE:

PRICES ARE PER KILO, UNLESS UNIT IS SPECIFIED,
SOME GUIDE WEIGHTS HAVE BEEN
INDICATED TOO ON CERTAIN CUTS OF MEAT.
THE FOLLOWING PRODUCTS ARE CAREFULLY CHOSEN
WITH THE HIGHEST STANDARDS OF FILTERING, ORGANIC
AND FROM SUSTAINABLE FARMS.
SOME ITEMS ARE NOT AVAILABLE ALL YEAR.

KOSHER AND HALAL PRODUCTS:

LUXUSEDGE SUPPLIES A VARIETY OF KOSHER AND HALAL
PRODUCTS WITH 3 – 5 DAY NOTICE, KOSHER MEATS WILL BE
FRESH AND HALAL FROZEN. MOST CUTS OF BEEF, LAMB &
CHICKEN ARE AVAILABLE ALSO DAIRY, MAYONNAISE AND A
VAST SELECTION OF PANTRY ITEMS.

NOTE:

ALL FISH CAN BE SUPPLIED FRESH OR FLASH FROZEN.

WHOLE WITH SCALES OR WITHOUT, AND GUTS REMOVED,
SKIN ON OR OFF, ALL FISH WILL BE VAC PACK AND LABELLED
TO YOUR SPECIFICATIONS

FRESH FISH PRICES ARE SUBJECT TO CHANGE DEPENDING
ON MARKET, AND WILL BE CHARGED BY TOTAL WEIGHT BEFORE
CLEANING.





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AGED BEEF

QTY

Ribeye aged 20 days	_____
Tenderloin aged 35 days	_____
Valles de leon Striploin.....	_____
Valles de Leon Tenderloin Spanish dry.....	_____
Ribeye Japanese Grade.....	_____
Striploin Japanese Kobe Grade 10+.....	_____
Burger Wagyu	_____
Ribeye Japanese Wagyu Grade 9+	_____
Short Ribs Wagyu Grade.....	_____
Ossobucco Galician Beef	_____
Minced Beef and Pork Galician	_____
Tomahawk Galician Beef	_____

VEAL

QTY

Milk Veal Rack Aged 21 days	_____
Veal Striploin Aged 21 days	_____
Veal Tenderloin with Chain	_____

LAMB

QTY

Lamb Irish Leg Bone in	_____
Lamb Rack Frenched 8 ribs	_____
Lamb shoulder Bone in.....	_____
Lamb loin	_____
Lamb Chops Local	_____
Leg of Lamb Local	_____
Loin of Lamb New Zealand	_____



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PORK

QTY

Loin of Pork Duroc	_____
Pork Spare Ribs	_____
Baby Back Ribs	_____
Belly Pork with Skin	_____
Boned Leg of Pork	_____
Pork Chops	_____
Shoulder of Pork	_____
Suckling Pig Mallorcan Whole 3-5kg	_____
Back Bacon Smoked	_____
Streaky Bacon Unsmoked	_____
Cooked Ham York Slices	_____
Cooked Ham York premium	_____

CHARCUTERIE

ITALIAN

QTY

Bresola	_____
Coppa	_____
Pancetta	_____
Parma Ham	_____
Salami Milano	_____
Sand Daniele	_____

SPANISH

QTY

Chorizo Iberico Joselito	_____
Iberian Ham 5J Bellota Deboned	_____
Iberian Ham 5J Bellota Sliced	_____
Serrano Ham 500g	_____



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POULTRY

QTY

Whole Quail imperial	_____
Quail Breast	_____
Goose Fat Rougie	_____
Organic Breast Chicken	_____
Supreme Organic Chicken	_____
Whole Organic Chicken	_____
Turkey breast	_____
Whole Organic Turkey	_____
Duck Breast	_____
Confit of Duck Leg Rougie Deboned	_____
Duck Fat Rougie	_____
Whole Duck Rouge Female	_____

SPECIALTY PRODUCTS

QTY

Duck Foie Gras with Truffle	_____
Duck Foie Gras pieces Can	_____
Ficelle Duck Rougie For Canapé	_____
Lamb and meat gourmet Sauseges	_____
Pork and Apple Sausages.....	_____
Chicken, Garlic and Herbs Sausages	_____
Black Pudding	_____
Italian Spicy Pork Sausages	_____
Mousse Foie Gras	_____
Ravioli Duck Foie Gras	_____
Terrine Foie Gras with Cherries	_____
Beef Carpaccio	_____
Cecina Carpaccio	_____



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FISH AND SPECIALTY ITEMS

FISH	QTY
Anchovies from Cantabria	_____
Bonito Loin	_____
Cod	_____
Cod Loin	_____
Dover Sole Farmed	_____
Groper Grey Atlantic	_____
Halibut Farmed	_____
Salmon Loin Norwegian	_____
Sea Bass	_____
Big Eye Tuna Loin	_____
Blue Fin Tuna Loin 3 kg min Order.....	_____

SMOKED FISH	QTY
Scottish Smoked Salmon loin	_____
Smoked Haddock Fillets	_____
Smoked Mackerel Fillets	_____

SPECIALTY PRODUCTS	QTY
Boquerones from Delta	_____
Bonito Loin in Olive Oil	_____
Octopus Carpaccio 750gr	_____
Salmon Carpaccio 80g	_____
Tuna Carpaccio 80g	_____
White Prawn Carpaccio 80 gr	_____



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SEAFOOD AND SHELLFISH

QTY

Calamari Long line caught	_____
Clams Large 1kg	_____
Clams Small 1 kg	_____
Cockles 1kg	_____
Fresh Mussels 5kg.....	_____
Lobster local 500g – 650g	_____
Whole Canadian Lobster 650g – 850g.....	_____
Octopus from Galicia 2- 3 kg	_____
Scallops with coral 1kg.....	_____
Soller Red Prawns XL	_____
Soller Red Prawns L	_____
Soller Red Prawns S	_____
Carabineros	_____

FROZEN SEAFOOD

Alaskan King Crab legs 4 legs 800 -900g	_____
Black Tiger Shrimp 1 kg 16/20.....	_____
Black tiger Shrimp 1 kg 8/12	_____
Crab Meat 1kg	_____
Langostine 16/20 EZ Peel 1kg.....	_____
Scallop on the half shell 1kg	_____

OYSTERS

Oysters Fine De Claires	_____
Oysters kumamoto	_____
Oysters Wild Maldon.....	_____



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CAVIAR

Esturion de Sarrion

The Farm, located in the mountains of the province of Aragon, is Located at the junction of two beautiful mountain rivers, which are Rich in minerals and useful elements that affect the natural taste of The caviar, fish grows in ideal aquaculture conditions, which allows The caviar to fully accumulate those substances that give black Caviar a natural and unique specific taste.

NOTE: Shelf life caviar aprox. 4 months (refrigerated)

Royal Premium	QTY
500gr.....	_____
1kg.....	_____

Beluga Caviar	
500gr.....	_____
1kg.....	_____

Classic Osetra	
500gr.....	_____
1kg.....	_____

Truffle Caviar	
500gr.....	_____
1kg.....	_____

Smoked Caviar	
500gr.....	_____
1kg.....	_____



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PICNIC ESSENTIALS

LUXUSEDGE gathers together a fantastic Picnic Basket for Your day out on your boat or on your Villas Pool Garden. If you require any specifics please let us know and we will Be happy to assist you with the products and flavors of your Choice.

Cheese form around the world

Spanish / Mallorquin

Mahon Cured Torralba
Mahon Semi Cured
Manchego Semi cured
Grimalt Cured
Torta de Alcazar.....
Asiago

Italian

Mozzarella de Bufala Campana
Parmigiano Reggiano
Ricotta
Scarmozza Smoked

French

Brie de Meaux Ile de Fance kg
Camembert President 250g



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CHEESE AND MERMELADE

Edam	_____
Cottage Cheese	_____
Philadelphia Cream Cheese	_____
Mascarpone Cheese	_____
Gouda	_____
Feta Dodoni	_____
Roquefort	_____

MARMELADES, CONFITURES AND HONEY

La vieja fabrica Figs	_____
La vieja fabrica Tomato marmelade	_____
La vieja fabrica Blueberries marmelade	_____
Marmelade Fet a Soller Apricot	_____
Marmelade Fet a Soller Peach	_____
Marmeade Fet a Soller Strawberries	_____
Marmelade Fet a Soller Lemmon	_____
Marmelade Fet a Soller Orange	_____
Rosmary Honey from Soller	_____
Eucaliptus Honey from Soller	_____
Flowers Honey from Soller	_____
Azahar Honey from Soller	_____



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BREADS AND PASTRIES

White French Baguette frozen	_____
Whole Wheat Baguette forzen	_____
Bagels Plain	_____
Raisins Scones Bakestone	_____
Pita Bread.....	_____
Dark Pumpernickel Bread	_____
Multigrain Dark Bread	_____
Black Olive dark Loaf	_____
Mimi Croissant	_____
Mini Pain au Chocolat	_____
Cinnamon Bun with cinamon and nuts	_____

OLIVES

Son Mesquidassa Green Olive with Bone	_____
Mixed jar with black, green and pickles	_____
Rosselló Balears Black Olives with Bone	_____
Rosselló Balears Green Olives stuffed Anchovies	_____

OLIVE OIL

Extra Virgen Olive Oil De bien.....	_____
Arbequina Extra Virgen	_____
Oro Bailen, Arbequina	_____
La Laguna de Fuente Piedra Extra Virgen	_____
Carbonell Gran Selecion extra Virgen	_____



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I discovered from an early age that my passion was cooking and the smiles I saw in people after eating my food neutered me with joy. It came clear to me that I would wrap my life around the hospitality industry.

After my studies in New York I moved to Miami to work for wonderful chains of hotels and restaurants such as: Nobu in Miami Beach, The Delano Hotel, The Fairmont Hotel Group, The Ritz Carlton Hotel among others. Opportunity brought me to travel around the world, learning different techniques of cooking.

As an Entrepreneur, I created »Lounge Out« in Miami Beach, a Food and Beverage Consulting company.

We collaborated successfully with Bacardi Group, Nikki Beach Club, among others. Now my team and I are based in Mallorca with our newest business concept LUXUSEDGE.

“I believe luxury is in our hands and in our ability to transform everyday experiences into positive emotions.”

Francesco Colloca



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NIKKEI CUISINE

I have spent the past 10 years working in Top kitchens around Europe such as Barcelona, Rome and Berlin, it opened my mind and my culinary vision as to what real food should be all about.

However, when putting **Luxusedge** together in Mallorca, I realized that I had to be very careful as to which cuisine to cook for my new clients, for this I had to think about the right concept packed with flavor easy to cook, serve and most important related to the atmosphere where I had found myself in this time and days; therefore, I go back to my time in Miami beach working under Chef Nobuyuki Matsuhisa, at world renowned restaurant **NOBU**

I choose Nikkei Cuisine which is a Japanese - Peruvian Cuisine for its freshness, light, adaptable to prepare in all kitchens and Galleys as well as versatile, loads of Fish and Seafood is used as well as Land products such as Lamb and Beef.

“This is homecooking for the adventurous and freewheelers, the irrepressible and the bold, the lovers of the good things in life”

Nobuyuki Matsuhisa



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CEVICHE 250GR PER PORTION (possibility to cook onboard)

Ceviche is Original from Peru and the dish is typically made from fresh raw fish cures in citrus juices, such as Lemmon or lime, and Spiced with Aji (Peruvian Pepper) or chili peppers, additionally seasoning such As chopped or sliced red onions, salt, cilantro and ginger may be Added.

Ceviche is usually accompanied by sweet potatoes, lettuce, Corn, avocado or Plantain.

Halibut Ceviche	_____
Dorada Ceviche	_____
Lobster Ceviche	_____
Prawn Ceviche	_____
Calamari Ceviche	_____
Tuna Ceviche	_____
Octopus Ceviche	_____
Mixed seafood Ceviche	_____

MEAT DISHES 250GR PER PORTION

Tiriyaki baby back ribs	_____
Pork Loin Sweet and Sour Red Onions and tomatoes	_____
Lamb Chops with ginger, honey and Lemmon grass	_____
Beef Loin with Dark Beer and Cilantro	_____



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MEDITERRANEAN SELECTION AND PRE SET MENUS

LUXUSEDGE has created these menu with the intentions to make everyday at sea more enjoyable with home-style food and dynamic, the following menus can be mixed to match anyone's taste.

The following menus will change according to season and availability all of our dishes come in BIO containers which can be microwaved to reheat as well as with reheating instructions.

LUXUSEDGE Offers plenty of healthy choices to choose from, as well as will personalize a dietary plan to those trying to cut back on certain foods.

Please let us know of any allergy you or anyone in your family or crew should have so we can make the dish accordingly or change it.

Of course ,we can accommodate all numbers of guests,
We will personally speak to the owner directly or the person in charge of putting together the event in the Yacht or Villa.



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PRE SETS CLASSIC

MENU " A "

NUMBER OF PEOPLE _____

- Belgium Endive Salad with Roasted red peppers, fresh Tuna and Pine nut vinaigrette
- Wind Red Snapper Fillet with Roasted baby Potatoes, kelp and Fresh white wine sauce
- Selection of creamed goat cheese and Quincy marmalade

MENU " B "

- Glazed oven baked vegetables with Aged Balsamic Vinegar, Sprinkled with Burrata cheese Sun Dried tomatoes and Arbequina Olives.
- Beef Tenderloin Medallions with Roasted Rosemary apple Compote and confit new potatoes.
- Watermelon Sorbet served with mint

MENU " C "

- White Gazpacho served with Almonds and White Grapes.
- Dorada Fillet with laminated artichokes, confit of Lemmon and Roasted pine nuts
- Traditional Mallorquin Almond soft cake with double cream.



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PRE SETS GOURMET

MENU “ D “

NUMBER OF PEOPLE _____

- Fresh Tuna Tataki served with Green bean salad and Coriander
- Lamb Loin cooked slow temperature, served with Couscous and vegetables.
- Apple cake served with Rosemary Ice Cream.

MENU “ E “

- Traditional Gazpacho served with a “tumbet” of fresh vegetables and prawns
- Roasted Fillet of Seabass, wild Ruccula, sofrito rustico, and champagne vinaigrette
- Cinnamon cake with sautéed and caramelized peaches.

MENU “ F “

- Half Roasted Lobster with tender seasonal leaves, and mango vinaigrette.
- Monkfish Medallion served with creamed rice, baked spring onions and truffles.
- Green baked apples with vanilla and Calvados Cream.





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PRE SETS FINE DINING

MENU " G "

NUMBER OF PEOPLE _____

- Freshly caught octopus salad served with roasted potatoes and Red Pepper sauce.
- Roasted Duck breast with confit of tomatoes, Black berries and oven baked carrots with vanilla Aroma
- Tiramisu

MENU " H "

- Escallop Salad with selected green lettuce, poached Fennel, pancetta Iberica, and radish.
- Roasted Langoustines served with Green Asparagus and creamy Hollandaise sauce
- Chocolate and Coconut Cappuchino.

MENU " I "

- Foie Grass Terrine served with 5 spiced bread, and Peach Compote.
- Carabineros served with soft polenta fava beans and roasted heartichokes
- Mato (Catalan Soft Cream Cheese) infused with honey caramelizes walnuts and light Lemmon cream.



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DECK GRILLING OR PAELLA

LUXUSEDGE will cater to your yacht or villa with a variety of home-made Paellas ranging from vegetarian to the classics, As well as Fideua and Black rice dishes.

Also with put together for you a wide selection of meats and fish Previously marinated for your BBQ or Grill on your Yacht or Villa.

PAELLA OR FIDEUA

QTY

Seafood Paella	_____
Vegetable Paella	_____
Mix Paella	_____
Fideua Squid and Ceps	_____
Black Rice and Vegetables	_____

ON THE GRILL

Fish	
Lime and Dill Marinated Dorada Fillets 250g.....	_____
Orange and thyme Seabass 250g	_____
Asian Style Tuna Loin 250g	_____
Lemmon Parsley and Garlic Prawns 250g.....	_____
Sage and Butter Half Lobster 250g.....	_____
Meat	
Rosemary and Garlic Beef Loin 180g.....	_____
Lamb Chops with mint and cumin 180g.....	_____
Mixed sausages with herbs and peppers 180g.....	_____
Chicken breast with coriander and pineapple 180g.....	_____



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CREW SANDWICHES

LUXUSEDGE cooks as well for all the people behind the scenes, the people responsible behind the good functioning day in and Day out of the vessel.

We here present to you a fun sandwich menu packed with flavor Many other options are available upon request please ask us for More choices .

All sandwiches come with green salad and a piece of fruit.

QTY

- Focaccia club Sandwich_____
- Roast beef with mustard and pickles on a hot dog bun....._____
- Fresh Tuna with roasted vegetable on Rye....._____
- Lemmon garlich chicken on Rustic bread_____
- Crayfish salad on whole wheat baguette_____
- Roasted Vegetables and yogurt sauce on pita....._____
- Pancetta and Melted Gouda on Burger Bun....._____
- Falafel and salada on Durum Flat bread....._____
- Pulled pork with BBQ sauce and slaw on potato bun_____
- Grilled sausages, roasted peppers and onions on Baghette....._____

