



FOOD & BEVERAGE

2023-2024

Cocktail

FESTIVAL

Fruit punch with and without alcohol, beer, fruit juices, mineral water

Package for 1 hour CHF 20.-/person

Package for 1 hour and half CHF 28.-/person

Package for 2 hours CHF 35.-/person

LAVAUX

Local white and red wines, beer, fruit juices, mineral water

Package for 1 hour CHF 22.-/person

Package for 1 hour and half CHF 31.-/person

Package for 2 hours CHF 39.-/person

TRADITION

White and red wines, various traditional aperitifs, beer, fruit juices, mineral water

Package for 1 hour CHF 35.-/person

Package for 1 hour and half CHF 51.-/person

Package for 2 hours CHF 65.-/person

CHAMPENOIS

Our selection of champagne, Kir Royal, fruit juices and mineral water

Package for 1 hour CHF 42.-/person

Package for 1 hour and half CHF 61.-/person

Package for 2 hours CHF 79.-/person

OPEN BAR

White and red wine, beer, choice of aperitifs, whisky, gin, vodka, rum, fruit juices, mineral water

Package for 1 hour CHF 39.-/person

Package for 1 hour and half CHF 57.-/person

Package for 2 hours CHF 73.-/person

ALCOHOL FREE

Our selection of fruit juices, mineral water and soft drinks

Package for 1 hour CHF 12.-/person

Package for 1 hour and half CHF 16.-/person

Package for 2 hours CHF 19.-/person

INFORMATION : All the drinks are accompanied with an assortment of chips and peanuts.

Drinks for consumption

Fruit juices 20cl	CHF 6.5.-/glass
Mineral water 75cl	CHF 8.5.-/bottle
Sodas 20cl	CHF 8.-/ bottle
Beer 33cl	CHF 9.-/ bottle
Traditional aperitifs	CHF 11.-/glass

Long Drinks	CHF 17.-/ glass
Liquors	CHF 12.-/ glass
Cocktail	CHF 19.-/ glass
Champagne	CHF 18.-/ glass



To compliment your cocktail

VAUDOIS (4 pieces per person)

CHF 12.– /person

Selection of salted “feuilletés” and cheese tartlets

FESTIVAL (5 pieces per person)

CHF 19.– /person

Tuna tartar, coriander and lime mayonnaise
Fine ham skewers and balsamic plums
Avocado cream and ricotta, sweetcorn chips
Breaded shrimp, curry cream
Mini cheese burger

HEALTHY (6 pieces per person)

CHF 21.– /person

Creamy peas with mint & coconut milk
Cauliflower & lemon confit tartar
Olive tapenade and crispy toast
Artichoke and fresh cheese tartar
Eggplant caviar
Mini vegetarian spring rolls

TRADITION (8 pieces per person)

CHF 28.– /person

Smoked salmon fingers
Small chunks of mature Gruyère
Le clouet (Toasted bread & Parma ham roll with mustard butter, pickle)
Smoked trout tartar with sour green apple
Sweet potato soup with coconut milk
Mini watercress butter delicacy
Malakoff balls
Tempura of perch fillet, spicy tartar sauce

COMPLET (11 pieces per person)

CHF 39.– /person

Sea bass tartare, vodka & orange zest
Fine ham skewers and balsamic plums
Sweet potato soup with coconut milk
Candied vegetables
Cauliflower tartar with preserved lemon
Smoked trout tartar with sour green apple
Tomato & mozzarella skewer with pesto
Mini vegetarian spring rolls
Breaded shrimp, curry cream
Malakoff balls
Mini cheese burger

EMBELLISH YOUR APERITIF WITH THE FOLLOWING SUGGESTIONS

(Price based on 10 people)

Vegetable basket (selection of sliced vegetables & sauces)

CHF 15.– /basket

Cheese tray (tomme Vaudoise, goat cheese, Vacherin Fribourgeois)

CHF 35.– /slate

Selection of charcuterie (dry sausage from Gruyère, dry bacon with herbs, spicy chorizo)

CHF 35.– /slate



Banquet Menu

INFORMATION : Please choose one dish for each course from the following suggestions (minimum 3 courses person).
3 course meals from CHF 69.- per person.
All of our menus include coffees & sweets.
The proposed dishes are likely to be modified according to the seasonality of the products.

COLD STARTERS

Antipasti from Riviera Dei Fiori (grilled vegetables, mozzarella and cured ham)	CHF 22.-
Monkfish carpaccio, citrus oil & crunchy vegetables	CHF 20.-
Caesar salad with glazed chicken skewers	CHF 22.-
Niçoise Salad with grilled red tuna	CHF 23.-
Beef carpaccio with rocket, button mushrooms and truffle oil	CHF 25.-
Foie gras, seasonal fruit chutney and warm brioche	CHF 28.-
« Majestic » gourmet salad (foie gras, scampis & smoked salmon)	CHF 36.-

WARM STARTERS

Creamy seasonal vegetable soup	CHF 18.-
Mushroom and hazelnut parcel, creamy port soup	CHF 20.-
Crispy vegetable tartlet, vinaigrette salad	CHF 22.-
Ricotta and lemon tortelloni, cherry tomato & courgette “sauce vierge”	CHF 24.-
Courgette risotto, candied cherry tomatoes	CHF 26.-
Grilled half-cooked Scottish salmon, mango tartar, citrus avocado & coriander	CHF 28.-

MEATS

Filleted free-range chicken, potatoes, seasonal vegetables and thyme gravy	CHF 36.-
Upper-thigh Swiss chicken skewers, vegetable tagliatelle & Creole rice	CHF 38.-
Duck breast with apple and cranberry, yellow carrots cream & roasted Grenaille potatoes	CHF 40.-
Roasted lamb fillet, thyme gravy, cranberry bean & potato skewers	CHF 42.-
Slow cooked veal, Gremolata, polenta toasts & small vegetables	CHF 46.-
Grilled beef fillet, morel sauce, Grenaille potatoes & seasonal vegetables	CHF 54.-

FISH

Pan-seared bream fillet, green vegetables, “sauce vierge” & potato skewers	CHF 36.-
Trout fillet with grilled almonds, selection of root vegetables & saffron cream	CHF 38.-
Shrimp skewers “à la plancha”, vegetable chop-suey & Soba noodles	CHF 40.-
Pan-seared salmon steak, vegetables thai style & basmati rice	CHF 41.-
Roasted pike-perch, Agrilla potatoe & fresh herbs, yellow carrots cream	CHF 42.-
Pan-seared scallops, saffron risotto and parmesan biscuit	CHF 44.-

CHEESES

3 types (from here & there)	CHF 12.-
5 types (from here & there)	CHF 17.-

DESSERTS

Lemon tartlet	CHF 15.-
Chocolate & raspberry cake	CHF 17.-
Passion fruit tartlet	CHF 18.-
Saint Honoré cake	CHF 19.-
Opéra cake	CHF 21.-

VEGETARIAN DISHES

Vegetable and broccoli cream parcel	CHF 22.-
Vegetable conchiglioni	CHF 23.-
Vegetarian variation (mashed root vegetables, mix of seasonal veggies & soy milk polenta)	CHF 24.-



Seated buffet (From 30 people)

CHF 85.-

Swiss buffet

STARTER

Morges lettuce salad with croutons & Bleuchâtel
Saveloy salad with Gruyère cheese
Assortment of Swiss cured meats
Malakoffs from Bursins
Local poultry salad with chanterelles & tarragon
Leek quiche
Valais cured ham

MAIN DISHES TO CHOOSE FROM

Choice 1: Grison soup ;
& Zurich style minced veal, crunchy rösti
Or
Choice 2: "Mountain cabin" macaroni ;
& Pan-fried char with white butter sauce,
stewed fennel, roasted Grenaille potatoes

CHEESE

Swiss cheese buffet (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets

Buffet of our neighbours

STARTER

Egg & bacon quiche
Niçoise salad
Grilled vegetables appetizers
Potato salad with old-fashioned mustard
Herbs & veal sausage salad
Parma ham & mozzarella, garlic bread

MAIN DISHES TO CHOOSE FROM

Choice 1: Penne with pesto, dried tomatoes ;
& Roasted beef cut, intense gravy, roasted Grenaille potatoes,
mixed vegetables
Or
Choice 2: Sicilian style agnolotti ;
& Chicken breast with mushrooms,
roasted Grenaille potatoes, mixed vegetables

CHEESE

Swiss Cheese buffet (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets



Buffet from near and far

CHF 95.-

STARTERS

Malakoffs from Bursins
Grilled vegetables appetizers
Egg & bacon quiche
Potato salad with old-fashioned mustard
Coleslaw salad with nuts
Greek-style vegetables
Oriental tabouleh
Caesar salad
Thai vegetable salad
Tuna maki
Mezze: hoummous, tzatziki, tarama, melitzana
Avocado carpaccio with shrimps
Assortment of cured meats
Whitefish ceviche
Panzanella salad

MAIN DISHES TO

CHOOSE FROM

Choice 1: Paella ;
& Roasted blackfoot chicken, baked potatoes,
seasonal vegetables

Or

Choice 2: "Papet Vaudois" ;
Veal stew in white sauce, creole rice

CHEESE

Cheese buffet from here & abroad (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets

INFORMATION

All of our menus include coffee and sweets.

Please choose in advance your formula for the dishes (Choice 1 or Choice 2).

The proposed dishes are likely to be modified according to the seasonality of the products.



Finger Food buffet - standing (from 30 people)

CHF 65.-

Formula 1 / Selection of the following cocktail pieces:

COLD APPETIZER :

Le clouet (Toasted bread & Parma ham roll with mustard butter, pickle)
Smoked salmon fillet & blinis
"Majestic" beef tartar with black truffle oil
Avocado & ricotta cream, corn chips
Cured ham skewers & balsamic plums
Zucchini goat cheese & cannelloni, tomato coulis
Minced crab with saffron
Focaccia, cured ham, rocket & black truffle oil
Lobster tail with citrus fruits

HOT APPETIZER :

Perch fillet tempura, tartare sauce
Breaded shrimp, curry cream
Baked chicken wings & barbecue sauce
Creamy sweet potato soup, local dry lard
Mini ham croissant
Vegetarian spring rolls
Mini egg & bacon quiche

SWEETNESS :

Chocolate mousse
Mini lemon meringue tartlet
Mini coffee éclair
Cream puff pastry
Chocolate tartlet
Raspberry cream tartlet



Formula 2 / Selection of the following cocktail pieces:

COLD APPETIZER :

Breaded tuna maki, wasabi mayonnaise
Tomato & mozzarella bruschetta, traditional pesto
Foie gras verrine with red onion chutney & grenadine syrup
Minced cob with aioli sauce (garlic & olive oil mayonnaise)
Seasonal vegetable salad
Smoked ricotta & vegetable smoothie
Smoked trout tartar with tart green apple
Veal sausage salad

HOT APPETIZER :

Poultry lollipop with mustard
Shrimp tail breaded with shredded potatoes
Creamy vegetable soup
Warm goat cheese toast & tapenade black olives
Malakoffs from Bursins
Mini Vacherin cheese tartlet
Arancini & tomato coulis

SWEETNESS :

Chocolate mousse
Mini fruit tartlet
Raspberry tartlet
Macaron
Black chocolate tartlet

To compliment your finger food buffet

Live-cooking to choose CHF 22.-/person/live-cooking

Chorizo and arugula risotto
Or
Cured ham, rucola and truffle oil risotto
Or
Vegetarian risotto
Or
Dry sausage from Wallis in puff pastry
Or
Giant paella
Or
Mini burger

INFORMATION:

The proposed dishes are likely to be modified according to the seasonality of the products.



Wines

SWISS WINES - WHITE

FROM CANTON OF VAUD

Epesses, Les Chapelles, J. Vogel - Chasselas	Bottle 75cl
Petit Vignoble, Henri Badoux - Chasselas	CHF 50.-
Chardonnay, Domaine des Evouettes, Grognuz Frères et Fils	CHF 54.-
Aigle, Les Murailles, H. Badoux - Chasselas	CHF 58.-
Saint-Saphorin, Planète de Château de Glérolles - Chasselas	CHF 63.-
Villeneuve, Les Terreaux, Grognuz Frères et Fils, Sélection Suisse-Majestic - Chasselas	CHF 66.-
	CHF 114.- (150cl)

SWISS WINES - RED

FROM CANTON OF VAUD

Château des Crêtes, Cave Vevey-Montreux	CHF 52.-
Henri Ramarro Rosso, H. Badoux	CHF 52.- (70cl)
Merlot, Domaine de la Pierre Latine, P. Gex	CHF 85.-
Villeneuve Pinot Noir, Grognuz Frères et Fils, Sélection Suisse-Majestic MAGNUM	CHF 114.-

FROM CANTON OF VALAIS

Clos du Château, Pinot Noir Merlot, C. Bonvin et Fils	CHF 60.-
FAVI, Assemblage de Cépages Rouges, les Fils de C. Favre	CHF 62.-
Cornalin, Grognuz Frères et Fils	CHF 69.-
Humagne Rouge, C. Bonvin et Fils	CHF 78.-

FRENCH WINES - RED

Domaine Cendrillon - Cuvée Inédite	CHF 67.-
Crozes - Hermitage - Les Launes - Domaine Delas Frère	CHF 69
Santenay - Chanson Père & Fils	CHF 86.-
Gigondas - Reserve du Domaine	CHF 108.-

CHAMPAGNES

Selection de Champagne Majestic	CHF 92.-
Laurent-Perrier Ultra brut	CHF 152.-
Laurent-Perrier Cuvée Rosé	CHF 162.-

CORKAGE FEE PER BOTTLE

Swiss wine	
Foreign wine	CHF 20.-
Champagne	CHF 30.-
	CHF 50.-

Drink packages

(Include swiss wines and mineral water)

	2 dl of wine	3 dl of wine	5 dl of wine
Seasonal selection	18.- CHF	23.- CHF	36.- CHF
Suisse Majestic Chasselas & Pinot Noir	21.- CHF	28.- CHF	41.- CHF
Grand Cru The Sommeliers selection	27.- CHF	36.- CHF	52.- CHF

INFORMATION

Quantity & availability of these wines are subject to condition.

**„A LITTLE STEP MAY BE THE BEGINNING
OF A GREAT JOURNEY“**

GRETCHEN RUBIN