

OUR FINGER FOOD SELECTION

Price per piece

Cold items

- Foie gras / kumquat condiment	CHF. 8.-
- Balik salmon sashimi with ginger and lime	CHF. 7.-
- Parmesan reggiano crumble / fresh goat's cream	CHF. 5.-
- Mushroom Aromaki	CHF. 7.-
- Chickpea / grilled octopus / fruity oil	CHF. 6.-
- * Sea bass carpaccio / white tarama / insalata di fiori	CHF. 8.-
- Beef tartare with wholegrain mustard	CHF. 6.-
- Marinated salmon and « balik » mustard	CHF. 6.-
- * Panna cotta with scallops / shiso cress	CHF. 8.-
- "Tonnato" veal tartare	CHF. 8.-
- Shrimp ceviche with chili pepper	CHF. 8.-
- Thin slice of beef « tartuffo »	CHF. 8.-
- King crab / celery remoulade with candied lemon	CHF. 7.-
- Aubergine caviar tartelet and marinated sardine	CHF. 7.-
- "Green" quinoa	CHF. 5.-

Hot items

- Pissaladière with red onions and herbs	CHF. 6.-
- * Crispy panko asparagus	CHF. 5.-
- * Warm oyster with butter and chive	CHF. 6.-
- Biscayen tuna	CHF. 8.-
- Pizette with Taggiasche olives	CHF. 6.-
- Crispy shrimp / sweet sauce / orange	CHF. 7.-
- Deep-fried cod / piquillos confit	CHF. 7.-
- * Scallops with leeks / potatoes	CHF. 8.-
- Piadina with grilled beef / pistou and rucola	CHF. 6.-
- Flambéed shrimps with ouzo / artisanal pasta	CHF. 6.-
- Poultry Souvlaki with oregano	CHF. 8.-
- « Papet vaudois » fried croquette	CHF. 7.-
- Piece of « Napolitano » pizza	CHF. 6.-
- Swiss chard and parmesan tartelet	CHF. 6.-
- Leek « Vol-au-vent » and sausage	CHF. 6.-
- Vegan Burger	CHF. 6.-
- Mini burger by E / mushroom / tomme from Rougemont	CHF. 8.-

*according to the season



LAVSANNE PALACE
SWITZERLAND

Sweet pieces

- Hazelnut praline meringue biscuit and lemon	CHF. 5.-
- Chocolate tart	CHF. 5.-
- Chocolate brownie	CHF. 5.-
- Eclair "Paris-Brest" style	CHF. 5.-
- Creamy mascarpone / citrus fruit from Amalfi	CHF. 5.-
- Seasonal fruit tartelet	CHF. 5.-
- Mint panna cotta	CHF. 5.-
- Pastis crème brûlée	CHF. 5.-
- Tatin spéculoos tart	CHF. 5.-
- Tropézienne tart	CHF. 5.-

OTHER SPECIAL LIGHT SNACKS SUGGESTIONS

LE VAUDOIS

Local cured meats
Pays-d'Enhaut cheese
Leek « Vol-au-vent » and sausage
Etivaz cheese quiche
Malakoff with truffle flavors

CHF.30.- per person

LE TOSCAN

Cherry tomato with mozzarella and basil
Ham crostini « tartuffo »
Mascarpone cheese and ham pizza
« Tonnato » veal tartar
Reggiano Parmesan cheese shavings

CHF. 30.- per person

LE RIVIERA

Pissaladière with red onions and herbs
Shrimps with bay leaf and orange
Chickpea with fruity oil / grilled octopus
Grilled beef piadina / rocket with pesto
Shortbread with parmesan / goat cream with organic oil

CHF. 35.- per person

L'ASIATIQUE

Salmon sashimi
Shrimp spring rolls
Tuna and salmon nigiri
Mushrooms aromaki
Ha Gao with duck / shrimp / vegetable

CHF. 35.- per person

LE PALACE

« Balik » salmon blinis
Landais foie gras brioche
King Crab Caesar
« Grand-Chêne » beef tartar
Lobster Club Sandwich

CHF. 55.- per person

THE COMPLEMENTS

Young and aged cheese, (for 2 people) CHF. 30.-
Vacherin fribourgeois, Gruyère cheese, tomme vaudoise
Bread basket

Assorted Swiss cold cuts, (for 2 people) CHF. 45.-
Cured meat from Valais, smoked ham, country sausage
Rye bread and various condiment

SANDWICH BREAD

The « Traditional »

Made with cured meat, Gruyère cheese, ham from the Valais,
about 30 finger sandwiches CHF. 100.-

The « Scandinavian »

Made with Norwegian smoked salmon, smoked tuna, salmon gravlax
about 30 finger sandwiches CHF. 120.-

The « EB » surprise bread

Made with foie gras, Balik smoked salmon, Serrano ham
about 30 finger sandwiches CHF. 150.-