

OUR MENU SELECTION

LE LAUSANNE PALACE

Prides itself in using the freshest of seasonal ingredients: no frozen or processed food.

Our Conference & Events department will be delighted to assist in suggesting alternative dishes or to help you customize your menu

Lausanne Palace
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Suisse
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Département Conférences & Evènements
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SELECT YOUR OWN MENU

COLD STARTERS

Salmon Ligurian style / capers from Pantelleria borage flower	CHF 28.-
Wild shrimps / citrus fruit from Sicily candied with rosemary reduction of aged balsamic vinegar	CHF 30.-
Young rabbit ballotine / vinaigrette sauce with tomato	CHF 35.-
Pulled crab with seasoning and avocado sour cream with herbs	CHF 30.-
Féra fish composition with vegetables barigoule style Ligurian sauce	CHF 38.-
Lobster salad / soured piquillos coulis / olives' powder	CHF 40.-
Monkfish carpaccio with Espelette pepper pistou with herbs / capers and lemon	CHF 30.-
*Green asparagus / farm egg / green condiments	CHF 26.-
Balik salmon sashimi / vinaigrette sauce with sesame soy sauce wakame	CHF 38.-
Duck foie gras / kumquat condiment / toasted brioche	CHF 38.-
Composition of southern vegetables / piquillos coulis	CHF 26.-
*Sicilian Oranges salad / mozzarella di Buffala arugula with Parmesan cheese	CHF 26.-
*Multi-coloured tomatoes / fior di latte aubergine with balsamic	CHF 28.-

* **according to the season**

HOT STARTERS

Biscayenne style tuna / thin slice of Trevélez ham	CHF 32.-
Piquillos stuffed with wild shrimps and calamaretti	CHF 24.-
Datterino ravioli with ricotta and « Riviera » lemon	CHF 26.-
Scallop with leaks / Lavaux wine sauce	CHF 30.-
Light puff pastry from Vaud (leak-sausage)	CHF 24.-
Grilled octopus / Taggiasche olives chickpea with fruity oil	CHF 29.-
*Zucchini flower / capers and lemon sauce	CHF 30.-

** according to the season*

FISH FROM THE SEA AND THE LAKE

Sea bream with artichokes / lemon from Menton tartine gourmande	CHF 38.-
Naturally cooked hake mashed potatoes with olives / marinière sauce	CHF 36.-
Fish féra from the lake Vaud style / Dézaley wine sauce	CHF 42.-
Cod loin plancha style / roasted aubergine candied lemon	CHF 38.-
Marinated monkish with Provençal flavors bouillabaisse and fennel	CHF 46.-
Naturally cooked char spinach and artichokes / sabayon with oranges	CHF 39.-

MEAT FROM OUR LANDS

Beef fillet / truffle sauce oven baked potatoes with Bearnaise sauce	CHF 54.-
Chuck braised beef with pearl onions crispy polenta with Pecorino cheese	CHF 39.-
Rack of veal with mushrooms and morels crispy potatoes with Etivaz cheese	CHF 52.-
Lamb fillet roasted with Cretan oregano vegetables galette	CHF 48.-
Supreme of chicken in a casserole small vegetables	CHF 34.-
Teriyaki duck breast fillet vegetables sautéed with soy sauce	CHF 38.-
*Venison medallion with green pepper / gnocchi Roman style with pecorino cheese / cabbage with chestnut	CHF 54.-

FRESH AND MATURE CHEESES

Pays d'En haut and Gruyère cheeses	CHF. 20.-
*Brie de Meaux with truffles / lettuce	CHF. 26.-
Mont d'Or with unpasteurized milk	CHF. 20.-

****according to the season***

DESSERTS

Millefeuille flavoured with Tonka fava salted caramel ice cream	CHF 15.-
Praline hazelnut finger and meringue lemon thyme-lemon sorbet	CHF 15.-
Citrus fruit cheesecake, fig jelly yuzu sorbet	CHF 14.-
Sachertorte finger with apricot brandy liqueur from the Valais apricot sorbet	CHF 15.-
Iced pavlova with seasonal fruits	CHF 14.-
Tiramisu "Palace style", Arabica coffee ice cream	CHF 14.-
Seasonal fruits tart « Edgard Collection » olive oil ice cream	CHF 15.-
"Belle-Hélène" pear with spices black chocolate sauce bourbon vanilla ice cream	CHF 15.-
Guanaja grand cru chocolate brownie mandarin sorbet	CHF 15.-
Savarin with aged rum / roasted pineapple with vanilla rum raisin ice cream	CHF 14.-

*We kindly ask you to choose at least 3 dishes
A unique menu will be served to all guests*