



LAVSANNNE PALACE

SWITZERLAND



OUR FINGER FOOD SELECTION

COLD ITEMS

CHF 5.-

- × PARMESAN REGGIANO CRUMBLE / FRESH GOAT CHEESE CREAM
- × "GREEN" QUINOA

CHF 6.-

- × CHICKPEA / GRILLED OCTOPUS / FRUITY OIL
- × BEEF TARTARE WITH WHOLEGRAIN MUSTARD
- × MARINATED SALMON AND «BALIK» MUSTARD

CHF 7.-

- × BALIK SALMON SASHIMI WITH GINGER AND LIME
- × MUSHROOM AROMAKI
- × KING CRAB / CELERY REMOULADE WITH LEMON CONFIT
- × AUBERGINE CAVIAR TARTELET AND MARINATED SARDINE

CHF 8.-

- × DUCK FOIE GRAS / KUMQUAT CONDIMENT
- × SEA BASS CARPACCIO / WHITE TARAMA / INSALATA DI FIORI *
- × PANNA COTTA WITH SCALLOPS / SHISO CRESS *
- × TONNATO VEAL TARTARE
- × CEVICHE OF SHRIMPS WITH CHILI PEPPER
- × THIN SLICES OF BEEF «TARTUFFO»

Price per piece
** According to the season*

HOT ITEMS

CHF 5.-

- × CRISPY PANKO ASPARAGUS *

CHF 6.-

- × PISSALADIÈRE WITH RED ONIONS AND HERBS
- × WARM OYSTER WITH SALTED BUTTER AND CHIVE *
- × PIZZA WITH TAGGIASCHE OLIVES
- × PIADINA WITH GRILLED BEEF / PISTOU AND RUCOLA
- × SHRIMPS FLAMBLÉE WITH OUZO / ARTISANAL PASTA
- × PIECE OF «NAPOLITANO» PIZZA
- × SWISS CHARD AND PARMESAN TARTELET
- × LEEK «VOL-AU-VENT» AND SAUSAGE
- × VEGAN BURGER

CHF 7.-

- × CRISPY SHRIMP / SWEET SAUCE / ORANGE
- × DEEP-FRIED COD / PIQUILLOS CONFIT
- × PAPET VAUDOIS FRIED CROQUETTE

CHF 8.-

- × BISCAYENNE TUNA
- × SCALLOPS WITH LEEK AND POTATOES *
- × CHICKEN SOUVLAKI WITH OREGANO
- × MINI BURGER BY E / MUSHROOMS / TOMME FROM ROUGEMONT

Price per piece
** According to the season*



SWEET PIECES

CHF 5.-

- × HAZELNUT PRALINE ENTREMETS AND LEMON
- × CHOCOLATE TARTELET
- × CHOCOLATE BROWNIE
- × ECLAIR PARIS-BREST STYLE
- × CREAMY MASCARPONE / CITRUS FRUIT FROM AMALFI
- × SEASONAL FRUIT TARTELET
- × PANNA COTTA WITH MINT
- × PASTIS CRÈME BRÛLÉE
- × TATIN SPÉCULOOS TART
- × TROPÉZIENNE TART

Price per piece
** According to the season*



OTHER LIGHT SNACKS SUGGESTIONS

LE VAUDOIS – CHF 30.- PER PERSON

- × LOCAL CURED MEATS
- × PAYS-D'ENHAUT CHEESE
- × LEEK VOL-AU-VENT AND SAUSAGE
- × ETIVAZ CHEESE QUICHE
- × MALAKOFF WITH TRUFFLE FLAVORS

LE TOSCAN – CHF 30.- PER PERSON

- × CHERRY TOMATO WITH MOZZARELLA AND BASIL
- × CROSTINI WITH HAM « TARTUFFO »
- × MASCARPONE AND HAM PIZZA
- × « TONNATO » VEAL TARTAR
- × REGGIANO PARMESAN SHAVINGS

LE RIVIERA – CHF 35.- PAR PERSON

- × PISSALADIÈRE WITH RED ONIONS AND HERBS
- × SHRIMPS WITH BAY LEAF AND ORANGE
- × CHICKPEA WITH FRUITY OIL / GRILLED OCTOPUS
- × PIADINA WITH GRILLED BEEF / ROCKET WITH PESTO
- × SHORTBREAD WITH PARMESAN / GOAT CHEESE WITH ORGANIC OIL



L'ASIATIQUE – CHF 35.- PER PERSON

- × SALMON SASHIMI
- × SHRIMP SPRING ROLLS
- × TUNA AND SALMON NIGIRI
- × MUSHROOM AROMAKI
- × HA GAO WITH DUCK / SHRIMP / VEGETABLE

LE PALACE – CHF 55.- PER PERSON

- × « BALIK » SALMON / BLINI
- × DUCK FOIE GRAS BRIOCHE
- × KING CRAB CAESAR
- × « GRAND-CHÊNE » BEEF TARTAR
- × LOBSTER CLUB SANDWICH



THE COMPLEMENTS

YOUNG AND AGED CHEESE- CHF 30.- (2 PEOPLE)

- × VACHERIN FRIBOURGEOIS, GRUYÈRE, TOMME VAUDOISE
- × BREAD BASKET

ASSORTED SWISS COLD CUTS- CHF 45.- (2 PEOPLE)

- × CURED MEAT FROM VALAIS, SMOKED HAM, COUNTRY SAUSAGE
- × BREAK BASKET AND VARIOUS CONDIMENT

SANDWICH BREAD

THE TRADITIONAL – CHF 100.- PER BREAD

COMPOSED OF CURED MEAT, GRUYERE, HAM FROM THE VALAIS

ABOUT 30 PIECES

THE SCANDINAVIAN – CHF 120.- PER BREAD

COMPOSED OF NORWEGIAN SMOKED SALMON, SMOKED TUNA AND GRAVELAX SALMON

ABOUT 30 PIECES

« EB » SURPRISE BREAD - CHF 150.- PER BREAD

COMPOSED OF FOIE GRAS, BALIK SMOKED SALMON, SERRANO HAM

ABOUT 30 PIECES