



LAVSANNNE PALACE

SWITZERLAND



OUR BUFFETS

Buffet are available for a minimum of 30 people



ITALIAN BUFFET

STARTERS

- × SICILIAN OCTOPUS CARPACCIO
- × « TONNATO » VEAL TARTARE
- × TOMATO / MOZZARELLA FIOR DI LATTE
- × GRILLED VEGETABLES
- × SAN DANIEL HAM / MORTADELLA AND COPPA
- × « TARTUFO » BEEF CARPACCIO
- × SHRIMP WITH ORANGE AND FENNEL / WILD LAUREL
- × "NAPOLITANO" PIZZA

MAIN DISHES

- × RACK OF VEAL WITH LEMON FROM AMALFI AND WILD LAUREL
- × SAFFRON RISOTTO / LEMON CONFIT
- × SPINACH AND RICOTTA DATTERINI

CHEESE

- × GORGONZOLA, PECORINO, REGGIANO PARMESAN, FRESH GOAT CHEESE

DESSERTS

- × SICILIAN CANNOLI
- × CREAMY MASCARPONE / CITRUS FRUIT FROM AMALFI
- × CANTUCCI WITH HAZELNUT PRALINE FROM PIEDMONT
- × TIRAMISU WITH IMPERIAL MANDARIN

COFFEE & PETIT-FOURS

CHF 95.- PER PERSON



GREEK BUFFET

STARTERS

- × GREEK SALAD / FETA CHEESE / KALAMATA OLIVES
- × SALMON WITH YOGURT AND HONEY
- × VINE LEAF / YOGURT SAUCE
- × GREEK FAVA / GRILLED OCTOPUS
- × SMOKED AUBERGINE CAVIAR / GRILLED PITA
- × CHICKEN SOUVLAKI WITH OREGANO AND LEMON
- × BELL PEPPER STUFFED WITH FETA AND HERBS
- × PITAKI / FETA CHEESE AND SPINACH PUFF PASTRY

MAIN DISHES

- × MOUSSAKA
- × SHRIMPS FLAMBÉ WITH OUZO / HOMEMADE PASTA
- × OCTOPUS STEW WITH SMALL ONIONS

CHEESE

- × KASSERI, KEFOLOGRVIERA KARALIS, MANOURI

DESSERTS

- × TRADITIONAL GREEK CAKE
- × BAKLAVAS
- × GREEK YOGURT / HONEY
- × BERGAMOT ORANGE TART

COFFEE & PETIT-FOURS

CHF 95.- PER PERSON



SWISS BUFFET

STARTERS

- × CURED MEAT / BACON / HAM FROM VALAIS / RYE BREAD
- × HOMEMADE «PATE EN CROUTE» / CELERY WITH REMOULADE
- × CERVELAS SALAD / GRUYERE FROM CHATONNAYE
- × HALF-SMOKED FERA / HERBS SAUCE
- × PIGLET HAM FROM ORMALINGEN / TICINO SALSIA VERDE
- × PERCH SALAD WITH SHALLOT VINEGAR
- × ETIVAZ CHEESE QUICHE
- × LEEK VOL-AU-VENT / DRY SAUSAGE
- × RACLETTE FROM VAL DE BAGNE / POTATOES / CONDIMENTS

MAIN DISHES

- × NATURALLY COOKED CHAR / DEZALEY WINE SAUCE
- × PAPET VAUDOIS WITH SAUSAGE AND CABBAGE
- × VEAL ROASTED / ZURICH SAUCE
- × PIK QUENELLE / CRAYFISH BISQUE

CHEESE

- × FRESH MOUNTAIN CHEESES

DESSERTS

- × MERINGUE / DOUBLE CREAM FROM GRUYERE / CHOCOLATE SAUCE
- × RAISIN TART
- × DOUBLE CREAM FROM GRUYERE TART
- × PEAR AND DEZALEY WINE TART
- × CHOCOLATE TART

COFFEE & PETIT-FOURS

CHF 110.- PER PERSON

MEDITERRANEAN BUFFET

STARTERS

- × CATALAN STYLE STUFFED PEQUILLOS
- × WILD SHRIMPS SALAD WITH ALMOND AND SERRANO SHAVINGS
- × GRILLED VEGETABLES ANTIPASTI
- × SERRANO HAM / CHORIZO / LOMO / BREAD WITH TOMATO
- × QUINOA TABBOULEH
- × BEAN SALAD AND RED TUNA
- × NIÇOISE SALAD
- × GALICIAN OCTOPUS
- × CHICKPEA IN ANCHOVY VINEGAR AND DATTERINO TOMATO
- × RIVIERA PIZZA
- × SAMOSSA
- × COD FISH CROQUETTE

MAIN DISHES

- × NATURALLY COOKED HAKE / MARINIÈRE SAUCE
- × RAVIOLI WITH LEMON / CAPERS / ROCKET AND TAGGIASCHE OLIVES
- × PAËLLA
- × ROASTED VEAL WITH OREGANO FROM CRETE / ARTICHOKE AND POTATOTES

CHEESE

- × MANCHEGO, SARDINIAN PECORINO, FLEUR DE MAQUIS, FRESH GOAT CHEESE WITH HONEY

DESSERTS

- × STAR ANIS CRÈME BRULÉE
- × MINI TROPÉZIENNE TART
- × SEASONAL FRUIT TARTS
- × ILE FLOTTANTE / PASTIS CREAM
- × TIRAMISU WITH IMPERIAL MANDARIN

COFFEE & PETIT-FOURS

CHF 110.- PER PERSON





ASIAN BUFFET

STARTERS

- × SHRIMP SPRING ROLLS / SWEET CHILI SAUCE
- × SUSHI / WASABI / SOY SAUCE AND GINGER
- × TIGER SHRIMPS SHANGAI SALAD / BAMBOO SHOOTS
- × SHRIMP CRISPS
- × HA GAO WITH DUCK / VEGETABLES AND SCALLOP
- × SHIITAKE SALAD WITH SOY SAUCE AND CORIANDER
- × AROMAKI WITH FLAVOURED MUSHROOMS

MAIN DISHES

- × TOM KHA KAI SOUP WITH COCONUT MILK AND CHICKEN / LEMONGRASS
- × TERIYAKI DUCK FILLET
- × RICE NOODLE SAUTÉED WITH THAI VEGETABLES
- × WILD SHRIMPS WITH COCONUT / CURRY / JASMINE RICE

DESSERTS

- × ASIAN ORANGE SALAD
- × TAPIOCA PEARLS WITH GINGER AND PINEAPPLE
- × MATCHA GREEN TEA FINANCIER
- × MAKI WITH COCOA / YUZU JELLY

COFFEE & PETIT-FOURS

CHF 95.- PER PERSON



MAURICIAN BUFFET

STARTERS

- × TOMATO SALAD WITH MANGO AND CORIANDER
- × SALAD OF PALM-KERNEL'S HEART WITH CITRUS FRUITS
- × SHRIMPS WITH TANDOORI SPICES / AVOCADO BUTTER
- × LENTILS WITH SPRING ONIONS AND TUNA
- × GREEN PEPPERS STUFFED WITH SARDINES
- × AGAPE OF FISH WITH COCONUT MILK / ONION PICKLES
- × OCTOPUS SALAD WITH GREEN PEPPER AND FRESH CORIANDER
- × GRAVELAX SALMON WITH LIME / GINGER / GARAM MASSALA
- × COD FISH CAKES / CREOLE SAUCE

MAIN DISHES

- × CHICKEN COLOMBO / RICE FLAVOURED WITH WEST INDIAN PEPPERS
- × VEGETABLES CURRY MAURICIAN STYLE
- × DRY MASALA OF LAMB WITH RAISIN ET ROASTED ALMOND
- × RICE WITH CORIANDER

DESSERTS

- × MINI BANANA FLAMBÉ WITH RUM
- × ROASTED PINEAPPLE WITH EXOTIC FRUITS AND VANILLA
- × MINI BANANA CAKE AND VANILLA CREAM
- × PRUNES WITH SYRUP AND RUM

COFFEE & PETIT-FOURS

CHF 95.- PER PERSON