



LAVSANNE PALACE

SWITZERLAND



OUR MENU SELECTION

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



COLD STARTERS

CHF 26.-

- × GREEN ASPARAGUS / FARM EGG / GREEN CONDIMENTS *
- × COMPOSITION OF SOUTHERN VEGETABLES / PIQUILLOS COULIS
- × SICILIAN ORANGES SALAD / MOZZARELLA DI BUFFALA / ARUGULA WITH PARMESAN *

CHF 28.-

- × SALMON LIGURIAN STYLE / CAPERS FROM PANTELLERIA / BORAGE FLOWER
- × MULTI-COLOURED TOMATOES / FIOR DI LATTE AUBERGINE WITH BALSAMIC VINEGAR *

CHF 30.-

- × PULLED CRAB WITH SEASONING AND AVOCADO / SOUR CREAM WITH HERBS
- × WILD SHRIMPS / CITRUS FRUIT FROM SICILIA CONFIT WITH ROSEMARY REDUCTION OF AGED BALSAMIC VINEGAR
- × MONKFISH CARPACCIO WITH ESPELETTE PEPPER / HERBS PISTOU CAPERS AND LEMON

CHF 35.-

- × YOUNG RABBIT BALLOTINE / VINAIGRETTE SAUCE WITH TOMATO

CHF 38.-

- × FERA IN A TERRINE WITH VEGETABLES BARIGOULE / LIGURIAN SAUCE
- × BALIK SALMON SASHIMI / VINAIGRETTE WITH SESAME AND SOY SAUCE
- × DUCK FOIE GRAS / KUMQUAT CONDIMENT / TOASTED BRIOCHE

CHF 40.-

- × LOBSTER SALAD / SOURED PIQUILLOS COULIS / OLIVES' POWDER

** According to the season*

HOT STARTERS

CHF 24.-

- × PIQUILLOS STUFFED WITH WILD SHRIMPS AND CALAMARETTI
- × LIGHT PUFF PASTRY FROM VAUD (LEEK-SAUSAGE)

CHF 26.-

- × DATTERINO RAVIOLI WITH RICOTTA AND « RIVIERA » LEMON

CHF 29.-

- × GRILLED OCTOPUS / TAGGIASCHE OLIVES / CHICKPEA WITH FRUITY OIL

CHF 30.-

- × ZUCCHINI FLOWER / CAPERS AND LEMON SAUCE *
- × SCALLOP WITH LEEK / LAVAUX WINE SAUCE

CHF 32.-

- × BISCAYENNE TUNA / THIN SLICE OF TREVÉLEZ HAM



* According to the season

FISH BETWEEN SEA AND LAKE

CHF 36.-

- × HAKE COOKED NATURALLY
MASHED POTATOES WITH OLIVES / MARINIÈRE SAUCE

CHF 38.-

- × SEA BREAM WITH ARTICHOKE / LEMON FROM MENTON / GOURMET TARTINE
- × COD LOIN A LA PLANCHA / ROASTED AUBERGINE
LEMON CONFIT

CHF 39.-

- × CHAR COOKED NATURALLY
SPINACH AND ARTICHOKE / SABAYON WITH ORANGES

CHF 42.-

- × FERA FROM THE LAKE VAUD STYLE / DÉZALEY WINE SAUCE

CHF 46.-

- × MARINATED MONKISH WITH PROVENCAL FLAVORS
BOUILLABAISSE JUS AND FENNEL

* According to the season

MEAT FROM OUR LANDS

CHF 34.-

- × SURPREME OF CHICKEN LIKE A POT-AU-FEU
SMALL VEGETABLES

CHF 38.-

- × TERIYAKI DUCK BREAST FILLET
VEGETABLES SAUTÉED WITH SOY SAUCE

CHF 39.-

- × BEEF CHUCK BRAISED WITH PEARL ONIONS
CRISPY POLENTA WITH PECORINO

CHF 48.-

- × LAMB FILLET ROASTED WITH OREGANO
VEGETABLE GALETTE

CHF 52.-

- × RACK OF VEAL WITH MUSHROOMS
CRISPY POTATOES WITH ETIVAZ CHEESE

CHF 54.-

- × BEEF FILLET WITH TRUFFLE SAUCE / OVEN BAKED POTATOTOES WITH
BEARNAISE SAUCE
- × VENISON MEDALLION WITH GREEN PEPPER / GNOCCHI ROMAN STYLE
WITH PECORINO / CABBAGE WITH CHESTNUTS *

* According to the season



FRESH AND MATURE CHEESE

CHF 20.-

- × PAYS D'EN HAUT AND GRUYERE CHEESES
- × MONT D'OR

CHF 26.-

- × BRIE DE MEAUX WITH TRUFFLE / LETTUCE *

DESSERTS

CHF 14.-

- × CITRUS FRUIT CHEESECAKE , FIG JELLY / YUZU SORBET
- × ICED PAVLOVA WITH SEASONAL FRUITS
- × TIRAMISÙ « PALACE STYLE » / ARABICA COFFEE ICE CREAM
- × SAVARIN WITH AGED RUM / ROASTED PINEAPPLE WITH VANILLA RUM RAISIN ICE CREAM

CHF 15.-

- × MILLEFEUILLE FLAVOURED WITH TONKA BEAN SALTED CARAMEL ICE CREAM
- × PRALINE HAZELNUT ENTREMETS WITH MERINGUE LEMON THYME AND LEMON SORBET
- × SACHER TORTE WITH APRICOT BRANDY LIQUEUR FROM THE VALAIS APRICOT SORBET
- × SEASONAL FRUITS TART « EDGARD COLLECTION » OLIVE OIL ICE CREAM
- × «BELLE-HÉLÈNE» PEAR WITH SPICES / BOURBON VANILLA ICE CREAM
- × GUANAJA GRAND CRU CHOCOLATE BROWNIE MANDARIN SORBET

* According to the season