



LAVSANNE PALACE
S W I T Z E R L A N D

STANDING COCKTAIL

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.

STANDING LUNCH-DINNER COCKTAIL

Package propositions from 3 stands for a minimum of 20 people

Choice of 3 stands	CHF. 75.-	per person
Choice of 4 stands	CHF. 100.-	per person
Extra charge for the Classic stand	CHF. 10.-	per person
Extra charge for the Asian stand	CHF. 15.-	per person



LAVSANNE PALACE
SWITZERLAND

THE MEDITERRANEAN STAND

Chickpea / grilled octopus / fruity oil

Sea bass carpaccio / white tarama / insalata di fiori

Piquillos stuffed with shrimps and calamaretti

Quinoa tabbouleh

* « Napolitano » pizza

* Ouzo and wild shrimp giouvetsi

* Ravioli with lemon/ capers / arugola and Taggiasche olives

* *hot items*

THE ASIAN STAND

Tuna sashimi with ginger and lime

Shiitake salad with coriander and soy

Salmon and sea bream nigiri

Tuna california roll and pepper

* Pork and shrimp spring rolls

* Teriyaki duck breast

* Wild shrimps with coconut milk and curry

* Ha Gao with vegetables / shrimps / duck

* *hot items*

THE GREEK STAND

Aubergine caviar / grilled pita bread

Cretan salad and feta cheese

Purée of fava beans and braised octopus

Bell pepper stuffed with feta cheese and Cretan herbs

* Chicken souvlaki with Cretan oregano and lemon

* Moussaka

* Shrimps flambés with ouzo / homemade pasta

* Beurek with leak and feta cheese

* *hot items*



LAVSANNNE PALACE
SWITZERLAND

THE CLASSIC STAND

Chicken Ceasar salad and crouton
Crab mousse with aromatics and avocado
Foie gras / kumquat condiment
Gravadlax salmon and « balik » mustard
* Etivaz cheese quiche
* Beef burger
* Perch deep-fried / tartar sauce

* hot items

THE DESSERTS STAND

Pastis « Crème brûlée »
Chocolate tartlet
Pavlova with season fruit
Orange blossom mini « Tropézienne »
Macaron
Finger « sacher torte »
Caramelized apple Tart Tatin