



LAVSANNNE PALACE

SWITZERLAND



LUNCH, DINNER, SUGGESTIONS DE MENUS
CONFÉRENCE



LAVSANNE PALACE
SWITZERLAND



COCKTAILS INCLUDED IN
THE CONFERENCE PACKAGE

Choice of 2 salted stands and 3 pieces of desserts included in the conference package



COCKTAILS SUGGESTION

THE MEDITERRANEAN

- × SEA BASS CARPACCIO / WHITE TARAMA / INSALATA DI FIORI
- × PEQUILLOS STUFFED WITH SHRIMPS AND CALAMARETTI
- × QUINOA TABBOULEH
- × « NAPOLITANO » PIZZA *
- × OUZO AND WILD SHRIMP GIOUVETSI*
- × RAVIOLI WITH LEMON / CAPERS / ROCKET AND TAGGIASCHE OLIVES*

THE ASIAN

- × TUNA SASHIMI WITH GINGER AND LIME
- × SHIITAKE SALAD WITH CORIANDER AND SOYA
- × SALMON AND SEA BREAM NIGIRI
- × PORK SPRING ROLLS / SHRIMP SHRIMP ROLLS *
- × TERIYAKI DUCK BREAST*
- × WILD SHRIMPS WITH COCONULT MILK / CURRY *

THE GREEK

- × AUBERGINE CAVIAR / GRILLED PITA BREAD
- × CRETAN SALAD AND FETA CHEESE
- × FAVA BEAN PUREE AND BRAISED OCTOPUS
- × CHICKEN SOUVLAKI WITH CRETAN OREGANO AND LEMON *
- × MOUSSAKA *
- × BEUREK WITH LEEK AND FETA CHEESE*

* HOT ITEMS



COCKTAILS SUGGESTION

THE CLASSICAL

- × CHICKEN CAESAR SALAD AND CROUTONS
- × PULLED CRAB WITH AROMATICS AND AVOCADO
- × «BALIK» GRAVLAX AND MUSTARD
- × ETIVAZ CHEESE QUICHE *
- × BEEF BURGER *
- × PERCH DEEP-FRIED / TARTAR SAUCE *

THE DESSERT

- × PASTIS CRÈME BRULÉE
- × CHOCOLATE TARTLET
- × PAVLOVA WITH SEASONAL FRUIT
- × ORANGE BLOSSOM MINI TROPÉZIENNE
- × MACARON
- × « SACHER TORTE »
- × CARAMELIZED APPLE TART TATIN

* HOT ITEMS



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MENU INCLUDED IN THE
CONFERENCE PACKAGE

We thank you to select a 3 course menu



3 COURSE MENU

COLD STARTERS

- × TUNA CARPACCIO WITH CAPERS FROM PANTELLERIA / LEMON OLIVE OIL
- × DUCK FOIE GRAS WITH ESPELETTE PEPPER / CANDIED KUMQUAT
- × SEA BASS CEVICHE / AVOCADO AND DATTERINO TOMATOES
- × VEAL TARTAR« TONNATO »

HOT STARTERS

- × COURGETTE FLOWER STUFFED WITH WILD SHRIMPS / SEAFOOD COCONUT MILK
- × TART FROM MENTON / TAGGIASCHE OLIVE / SALAD
- × ARTICHOKE CREAM WITH FRUITY OIL / FOCACCIA DI RECCO WITH TRUFFLE FLAVOURS

OUR PASTURE-RAISED MEAT

- × ROASTED LAMB FILLET WITH THYME / POTATOES MILLE-FEUILLE / STUFFED ARTICHOKE
- × SUPREME OF CHICKEN / GREEN AND WHITE SWISS CHARDS / CONDIMENT JUS
- × BEEF FILLET / POTATOES WITH ETIVAZ CHEESE / SHALLOTS AND PEPPER JUS

«SEASIDE AND LAKESIDE» FISH

- × BACK OF COD / IODIZED COULIS WITH SWISS CHARDS / SHELLS AND CONFIT LEMON
- × OVEN COOKED SEA BREAM / POTATOES IN BOUILLABAISSE
- × SEA BASS WITH ANISE / FENNEL WITH CITRUS FRUITS FROM MENTON

DESSERTS FROM OUR PASTRY CHEF

- × GREEN TEA NAPOLITAIN / PASSION FRUIT / CHESTNUT / CHESTNUT ICE CREAM
- × LEMON CAKE / YUZU MERINGUE / SHORTBREAD / LEMON AND VANILLA SORBET
- × CITRUS FRUITS CHEESECAKE / ORANGE JELLY / CITRUS FRUITS SORBET
- × CHOCOLATE TART / CARAMEL / VANILLA ICE CREAM



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BUFFET INCLUDED
IN THE CONFERENCE PACKAGE

Buffets 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
- × SHRIMPS WITH ORANGE AND FENNEL / WILD LAUREL
- × "NAPOLITANO" PIZZA *

MAIN DISHES

- × RACK OF VEAL WITH LEMON FROM AMALFI AND WILD LAUREL *
- × SAFFRON RISOTO / LEMON CONFIT *

DESSERTS

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

COFFEE & PETIT FOURS

* HOT ITEMS



GREEK BUFFET

STARTERS

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

MAIN DISHES

- × MOUSSAKA *
- × SRIMPS FLAMBÉE WITH OUZO / HOMEMADE PASTA *
- × OCTOPUS STEW WITH SMALL ONIONS *

DESSERTS

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

COFFEE AND PETIT FOURS

* HOT ITEMS



SWISS BUFFET

STARTERS

- × CURED MEAT / BACON / RYE BREAD
- × HOMEMADE «PATÉ EN CROUTE» / CELERY REMOULADE
- × CERVELAS SALAD / GRUYÈRE CHEESE FROM CHATONNAYE
- × HALF SMOKED FÉRA FISH FROM LAKE LÉMAN / HERBS SAUCE
- × PIGLET HAM FROM ORMALINGEN / TICINO SALSIA VERDE
- × PERCH SALAD WITH SHALLOT VINEGAR
- × ETIVAZ CHEESE QUICHE *
- × LEEK VOL-AU-VENT / SAUCISSON *

MAIN DISHES

- × «PAPET VAUDOIS» SAUSAGE WITH CABBAGE *
- × PIKE QUENELLE / CRAYFISH BISQUE *

DESSERTS

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

COFFEE AND PETIT FOURS

* HOT ITEMS



MEDITERRANEAN BUFFET

STARTERS

- × CATALAN STYLE STUFFED PEQUILLOS
- × WILD SHRIMPS SALAD WITH ALMOND AND SERRANO SHAVINGS
- × GRILLED VEGETABLES ANTIPASTI
- × SERRANO HAM / CHORIZO AND LOMO / BREAD WITH TOMATO
- × QUINOA TABBOULEH
- × BEAN SALAD AND RED TUNA
- × NIÇOISE SALAD
- × SAMOSSA *
- × COD FISH CROQUETTE*

MAIN DISHES

- × NATURALLY COOKED HAKE / MARINIÈRE SAUCE *
- × ROASTED VEAL WITH WILD OREGANO FROM CRETE / ARTICHOKE AND CONFIT POTATOES *

DESSERTS

- × MINI TROPÉZIENNE TART
- × SEASONAL FRUIT TARTS
- × FLOATING ISLAND / PASTIS CREAM
- × TIRAMISU WITH IMPERIAL MANDARIN

COFFEE AND PETIT FOURS

*HOT ITEMS



ASIAN BUFFET

STARTERS

- × SHRIMP SPRING ROLLS / SWEET CHILI SAUCE
- × SUSHI / WASABI / SOY SAUCE AND GINGER CONFIT
- × TIGER SHRIMPS SHANGAI SALAD / BAMBOO SHOOTS
- × SHRIMP CRISPS
- × HA GAO WITH DUCK / VEGETABLES / 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 NOODLES SAUTÉED WITH VEGETABLES *

DESSERTS

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

COFFEE AND PETIT FOURS

* HOT ITEMS



MAURICIAN BUFFET

STARTERS

- × TOMATO SALAD WITH MANGO AND CORIANDER
- × SALAD OF PALM-KERNELS HEART WITH CITRUS FRUITS
- × SHRIMPS WITH TANDOORI SPICES / AVOCADO BUTTER
- × LENTILS WITH ONIONS AND TUNA
- × GREEN PEPPERS STUFFED WITH SARDINES
- × OCTOPUS SALAD WITH GREEN PEPPER AND FRESH CORIANDER
- × GRAVLAX SALMON WITH LIME / GINGER / GARAM MASALA
- × COD FISH CAKE / CREOLE SAUCE *

MAIN DISHES

- × VEGETABLES CURRY MAURICIAN STYLE *
- × DRY MASALA OF LAMB WITH RAISINS AND ROASTED ALMOND *

DESSERTS

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

COFFEE AND PETIT FOURS

* HOT ITEMS