



YOUR EVENT AT  
BARON TAVERNIER  
HÔTEL, RESTAURANTS & SPA

«MENU»



## DEAR GUEST,

We much appreciate your interest towards our establishment.

Here are our suggestions for food and drinks' menus. With the best possible service in mind we would kindly ask you to choose a single menu for the attending guests.

The menu selection is interchangeable. We can however accommodate some special requests to the extent of our ability (vegetarian & vegan menu, allergies, etc.).

For children up to 12 years old we can offer a complete menu (starter, main and dessert),  
at the price of 25.-CHF.

The Deck, restaurant and Lounge bar areas, are available for private hire throughout the year. The terrace Les Marronniers, east side of the restaurant Le Deck, can be privately hired. Bearing in mind these are open air spaces, we reserve the right to, depending on weather conditions, move your event to one of the indoor spaces .

The restaurant Le Baron is at your disposal for events all year round. When you book a service with us, we will ask for credit card details in order to open a pre-authorization. Your reservation will be confirmed as soon as this is received. In order to ensure the best service organization, any changes to the guest list must be made until 72 hours prior to the date of the event or else these cannot be assured.

Le Baron Tavernier and its team are at your disposal for any additional information or query, and we would be delighted to host your event.



## MENU « BELLEVUE »

### SPRING / SUMMER

Amuse-bouche

Saumon revisited,  
aneth cream and lemon coulis

\*\*\*

Duckling fillet low temperature,  
pearled barley risotto,  
grilled pak choi and Porto juice

\*\*\*

Creamy chocolate « Jivara » & red fruits sorbet

### AUTUMN / WINTER

Amuse-bouche

Saumon revisited,  
aneth cream and lemon coulis

\*\*\*

Duckling fillet low temperature,  
pearled barley risotto,  
Winter roots and Porto juice

\*\*\*

Crème brûlée with tonka beans flavour

CHF 75.00 / Person



## MENU « RIVIERA »

### SPRING / SUMMER

#### Amuse-bouche

Marbled of Lake geneva witfish and duck liver,  
coated soya and pepper chutney

\*\*\*

Roasted sirloin beef,  
Lavaux pinot noir sauce,  
gratin dauphinois and vegetables

\*\*\*

Praliné flavoured blackcurrant

### AUTUMN / WINTER

#### Amuse-bouche

Marbled of Lake geneva smoked trout and duck liver,  
coated soya and pepper chutney

\*\*\*

Roasted sirloin beef,  
Lavaux pinot noir sauce ,  
gratin dauphinois and vegetables

\*\*\*

Classic Opera

*CHF 80.00 / Person*



## MENU « CALAMIN »

### SPRING / SUMMER

#### Amuse-bouche

Roasted slipper lobster tail,  
seasonal vegetables with olive oil

\*\*\*

Veal quasi low temperature,  
carrots, potatoes bouchon  
and spicy juice

\*\*\*

The delicious strawberry cake

### AUTUMN / WINTER

#### Amuse-bouche

Roasted slipper lobster tail cassoulet style,  
cognac bisque

\*\*\*

Veal quasi low temperature,  
carrots, potatoes bouchon  
and spicy juice

\*\*\*

Passion fruit macaroon

CHF 95.00 / Person





## MENU « DEZALEY »

### SPRING / SUMMER

#### Amuse-bouche

Thin pie of Lake Geneva white fish,  
smoked and gravelax,  
guacamole and citrus zest

\*\*\*

Roasted lobster, ravioli,  
oil fillet with dried tomato and black garlic

\*\*\*

Sea bass thick,  
seasonal vegetables and fennel with cumin

\*\*\*

Cheese platter (3 Swiss kinds)

\*\*\*

Vanilla parfait,  
creamy raspberry and it's sorbet

### AUTUMN / WINTER

#### Amuse-bouche

Thin pie with smoked eel,  
butternut declinaison and nuts

\*\*\*

Roasted lobster, ravioli,  
oil fillet with dried tomato and black garlic

\*\*\*

Sea bass thick, crispy bacon,  
leeks declinaison and spicy juice

\*\*\*

Cheese platter (3 Swiss kinds)

\*\*\*

St. Honoré pistachio flavoured,  
vanilla ice cream

*CHF 115.00 / Person or CHF 100.00 without cheese*



## MENU « LAVAUX »

### SPRING / SUMMER

Amuse-bouche

Duck liver with apricot jelly  
and it's chutney

\*\*\*

Jonh Dory's fillet with Meaux mustard,  
calamin emulsion

\*\*\*

Roast beef tenderloin,  
lemon pepper sauce,  
market vegetables,  
potatoes cake

\*\*\*

Cheese platter (3 Swiss kinds)

\*\*\*

Frozen soufflé strawberry & tonka,  
red fruits declinaison

### AUTUMN / WINTER

Amuse-bouche

Duck liver with apricot jelly  
and it's chutney

\*\*\*

Jonh Dory's fillet with Meaux mustard,  
calamin emulsion

\*\*\*

Roast beef tenderloin,  
lemon pepper sauce,  
market vegetables,  
potatoes cake

\*\*\*

Cheese platter (3 Swiss kinds)

\*\*\*

Frozen soufflé strawberry & tonka,  
red fruits declinaison

*CHF130.00 / Person or CHF115.00 without cheese*



## MENU « CLOS DES ABBAYES »

### SPRING / SUMMER

Amuse-bouche

Shredded King Crab, spinach crumble,  
chantilly vodka

\*\*\*

Monkfish fillet, lentils declinaison,  
cognac mousse

\*\*\*

Veal medaillons low temperature,  
truffled mashed potatoes, morels sauce

\*\*\*

Goat's nougat and sweet bun

\*\*\*

Breton shortbread,  
strawberry & basil sorbet

\*\*\*

Chocolate sphere and apricot trilogy

### AUTUMN / WINTER

Amuse-bouche

Shredded King Crab,  
spinach crumble, chantilly vodka

\*\*\*

Monkfish fillet, lentils declinaison,  
cognac mousse

\*\*\*

Veal medaillons low temperature,  
truffled mashed potatoes, morels sauce

\*\*\*

Goat's nougat and sweet bun

\*\*\*

Arabica & lemon parfait

\*\*\*

Chocolate sphere and pear trilogy

CHF150.00 / Person





## MENU « VEGETARIAN LAVAUX »

### SPRING / SUMMER

Amuse-bouche

Grilled watermelon,  
raw tomato, feta

\*\*\*

« Aquarello » risotto with Vegetables « à la niçoise »,  
parmesan chips

\*\*\*

Chocolate & vanilla mille-feuilles,  
seasonal fruit sorbet

### AUTUMN / WINTER

Amuse-bouche

Maki de betterave et nougat de chèvre,  
brioche croustillante

\*\*\*

Chickpea & tofu croumesquis,  
mashed sweet potatoes,  
winter vegetables

\*\*\*

Chocolate & pistachio mille-feuilles,  
chocolate ice cream

CHF 60.00 / Person



## MENU « LAVAUX VEGAN »

### SPRING / SUMMER

Amuse-bouche

Tomato, quinoa tabbouleh  
with basil and cucumber

\*\*\*

Seasonal vegetables pastilla style,  
tofu with Espelette pepper,  
fennel

\*\*\*

Seasonal fruits sorbets

### AUTUMN / WINTER

Amuse-bouche

Mushrooms rillettes,  
cream of lentils with soya

\*\*\*

Seasonal vegetables pastilla style,  
tofu with Espelette pepper,  
fennel

\*\*\*

Seasonal fruits sorbets

CHF 60.00 / Person



## CHILDREN MENU

(BETWEEN 3 AND 12 YEARS OLD)

### STARTERS

Ham plate

\*\*\*

Saumon plate

\*\*\*

Green garden salad

### MAIN COURSES

Crispy chicken nuggets,  
french fries and vegetables

\*\*\*

Perche filets from Lotschberg,  
french fries, vegetables

### DESERTS

Chocolate fondant and it's ice cream

\*\*\*

Vanilla delicious « crème brûlée »

*CHF 25.00 / Person*



## SWEETS (THE CAKES)

### SPRING / SUMMER

Red fruits pie

\*\*\*

Fraisier

\*\*\*

Apricot macaroon

### AUTUMN / WINTER

Chocolate pie

\*\*\*

Operas

\*\*\*

Chocolate & passion fruit delicacy

*For special requests or wedding cake,  
our Pastry Chef remains at your entire disposal  
to create the cake of your dreams.*

*CHF15.00 / Person*



## GENERAL CONDITIONS

### MENUS

We will be pleased to print your menus for your event.  
*This service is graciously offered.*

### FLORAL ARRANGEMENT

The restaurant has standard decoration that will be at your disposal at no extra cost. For any specific request, we will gladly introduce you with our floral designer Sophie.

### EXTENDED HOURS

Closing time of your event is 2:00 AM. At midnight, an extra fee of CHF 300.– per hour and hour started will be charged.

### CORKAGE FEE

Bottle of Wine	CHF 25.– per bottle of 75 cl
Bottle of Champagne	CHF 45.– per bottle of 75 cl
Price for magnum and other: On request.	

### DIETARY

Our Executive Chef, remain at your entire disposal to create and adapt your menu in regard your dietary.

### CAR PARK

The hotel has 22 car park places under cover and 23 outside.  
*These car parks are free of charge.*

### RESPONSABILITY

The Baron Tavernier is declining any responsibility for damages or claimed resulted from lost property or stealing. The organizer is responsible for any damage that he, contributors or his guests could generate during the event. The Baron Tavernier is in right to require an insurance provided by the organizer according to the type of event

### CANCELLATION POLICY

Any cancellation of room or event must be sent in writing to the Hotel. Please take note of the delays and conditions of the following deposits:

- 15 days before the event	50% of the estimated total
- 7 days before the event	80% of the estimated total
- 48 hours before the event	100% of the estimated total





LE BARON  
TAVERNIER



## INFORMATION FORM

Kind of event:

Wedding  Banquet  Birthday party  Flying dinner  Other

Date:

Number of guests:

Aperitif:

Yes  No

Drinks at guests disposal:

Yes  No

Finger-food:

If yes, how many per person ?

Menu:

Drinks:

Open bar?

Yes  No

Period for open bar:

Drinks at guests disposal:

In order to assist your choices, please find attached our menus, finger-food and drinks proposals



LE BARON TAVERNIER

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