

# Your Event at Baron Tavernier Hôtel, Restaurants & SPA





# MENUS

## « Le Bellevue »

Amuse-Bouche

\*\*\*

Marbled of Lake geneva witfish and duck liver, coated soya

\*\*\*

Roasted veal shank, beans vinaigrette, spinach risotto

\*\*\*

Chocolate marquise, fresh vanilla

*CHF 75.- / Person*



# MENUS

## « La Riviera »

### Amuse-bouche

\*\*\*

Morels, spinach and ricotta ravioles, nuts crumble, calamin emulsion

\*\*\*

Roasted sirloin beef, Chateaubriand sauce, gratin dauphinois and vegetables

\*\*\*

Light vanilla macaroon, seasonal fruits

*CHF 80.- / Person*



# MENUS

## « Le Calamin »

Amuse-bouche

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Roasted slipper lobster tail, seasonal vegetables with olive oil

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Chicken farmer breast "Nant d'Avril", roasted duck liver, vegetables

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Creamy chocolate, nuts biscuit, dark glaze

*CHF 95.- / Person*



# MENUS

## « Le Dezaley »

Amuse-bouche

\*\*\*

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

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Roasted lobster, ravioli, oil fillet with dried tomato

\*\*\*

Waterfowl duck, roasted carrots, polenta with parmesan cheese

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Cheese plate

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Iced coffee parfait, pineapple carpaccio, lime sorbet

*CHF 115.- / Person*

*(Option without cheese at CHF 100.- / Person)*



# MENUS

## « Le Lavaux »

Amuse-bouche

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Natural duck liver, fine jelly with spicy mango

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St.Pierre fillet with Meaux mustard, horseradish sauce

\*\*\*

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

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Cheese plate

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Chocolate Pavé "Jivara », caramel salted butter, vanilla icecream

*CHF 130.- / Person*

*(Option without cheese at CHF 115.- / Person)*



# MENUS

## « Le Clos des Abbayes »

Amuse-bouche

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Maine lobster vinaigrette with broad beans and olives

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Roasted monkfish heart, stewed celery, « à la diable » juice

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Roasted veal at low temperature, spicy juice, fondant potatoes, young vegetables

\*\*\*

Cheese plate

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Citrus fruit soup, mandarin sorbet

*CHF 150.- / Person*

*(Option without cheese at CHF135.- / Person)*



## KIDS MENUS

Thin slice of smoked salmon, sour sauce

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Viennese veal cutlet, french fries, vegetables

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Fruits salad and ice cream

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Ravioli and shrimps salad

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Snacked beef, ketchup sauce

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Seasonal fruit pies and caramel ice cream

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Ham plate of Valais

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Meunière perch filets, French fries and vegetables salad

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Chocolate mousse and vanilla ice cream

*CHF 25.- / Person*





## VEGETARIAN MENUS

### Amuse-bouche

White asparagus salad

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Open raviolis with morels and spinach

\*\*\*

Salted « crème brûlée » with tarragon, Spring vegetables barigoule

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Brie de Meaux with bear's garlic

\*\*\*

Strawberries sangria, vanilled rhubarb, double cream icecream

*CHF 80.- / Person*

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### Amuse-bouche

Spring vegetables, served cold, bear's garlic pesto

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Tomato gaspacho, mozzarella Di Buffala

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Seasonal vegetables tajine, polenta with « espelette chilli »

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Iced dried fruits nougat, pear sorbet

*CHF 65.- / Person*

➤ All this dishes are elaborated from products « SwissSoja »

### The cakes :

*CHF 15.- / Person*

<b>La Mousse à la Williamine</b>	Biscuit shortbread foam Williamine (alcohol), sponge biscuit soaked in syrup, pears.
<b>La Génoise aux Fraises</b>	Biscuit sponge cake, syrup, fresh strawberries lined, light vanilla cream.
<b>La Marlène aux Framboises</b>	Biscuit chocolate sponge cake, raspberry marmalade, syrup, sweet and jacketed cream with fresh raspberries.
<b>Le 3 Chocolats</b>	Biscuit chocolate sponge cake. Topped with a dark chocolate mousse, milk and white.
<b>Les Mousses</b>	Biscuit shortbread, fruit mousse (1 or 2 flavors to choose), sponge cake soaked in syrup The flavors available: strawberry, raspberry, passion fruit, mango, pineapple, pear, chocolate.

- For special requests our pastry team will be at your entire disposal to create the cake of your dreams.



## 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.  
The accompanying drinks will be charged according to consumption.

### 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.*

### Responsibility

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.