

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

Roasted slipper lobster tail, seasonal vegetables with olive oil

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

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

Roasted lobster, ravioli, oil fillet with dried tomato

Waterfowl duck, roasted carrots, polenta with parmesan cheese

Cheese plate

Iced coffee parfait, pineapple carpaccio, lime sorbet

CHF 115.- / Person

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



MENUS

« Le Lavaux »

Amuse-bouche

Natural duck liver, fine jelly with spicy mango

St.Pierre fillet with Meaux mustard, horseradish sauce

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

Cheese plate

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

Maine lobster vinaigrette with broad beans and olives

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

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

Cheese plate

Citrus fruit soup, mandarin sorbet

CHF 150.- / Person

(Option without cheese at CHF135.- / Person)



KIDS MENUS

Thin slice of smoked salmon, sour sauce

Viennese veal cutlet, french fries, vegetables

Fruits salad and ice cream

Ravioli and shrimps salad

Snacked beef, ketchup sauce

Seasonal fruit pies and caramel ice cream

Ham plate of Valais

Meunière perch filets, French fries and vegetables salad

Chocolate mousse and vanilla ice cream

CHF 25.- / Person



VEGETARIAN MENUS

For more than 5 people

Amuse-bouche

White asparagus salad

Open raviolis with morels and spinach

Salted « crème brûlée » with tarragon, Spring vegetables barigoule

Brie de Meaux with bear's garlic

Strawberries sangria, vanilled rhubarb, double cream icecream

CHF 80.- / Person

Amuse-bouche

Spring vegetables, served cold, bear's garlic pesto

Tomato gaspacho, mozzarella Di Buffala

Seasonal vegetables tajine, polenta with « espelette chilli »

Iced dried fruits nougat, pear sorbet

CHF 65.- / Person

➤ All this dishes are elaborated from products « SwissSoja »

The cakes :

CHF 15.- / Person

La Mousse à la Williamine	Biscuit shortbread foam Williamine (alcohol), sponge biscuit soaked in syrup, pears.
La Génoise aux Fraises	Biscuit sponge cake, syrup, fresh strawberries lined, light vanilla cream.
La Marlène aux Framboises	Biscuit chocolate sponge cake, raspberry marmalade, syrup, sweet and jacketed cream with fresh raspberries.
Le 3 Chocolats	Biscuit chocolate sponge cake. Topped with a dark chocolate mousse, milk and white.
Les Mousses	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.