

COLD BUFFET À LA CARTE

In order to guaranty our availability a minimum of 24 hours is required prior to placing your order. Served on porcelaine or biodegradable platters, additional fees for chaffers and service utensils.

Vegetable Platters | Vegetarian & Gluten Free | Minimum 5 Portions Per Selection

- 6.50 Broccoli, onion sour cream, sliced almonds and cranberries
- 6.50 Honey and zaatar roasted carrots with lemon labneh
- 6.50 Chili grilled cauliflower, tahini sauce and pomegranate molasses
- 6.50 Pan-fried zucchini, pesto and parmesan panko
- 6.50 Mushroom crostini, basil ricotta

Salads | Minimum 5 Portions Per Selection

- 6.50 Beet Salad | Beets, fennel, edamame, golden raisin, almond and chive | *Gluten free, lactose free*
- 6.50 Cucumber Salad | Cucumber, yogurt, dill, red onions and sumac | *Gluten free*
- 6.50 Pearl Couscous Salad | Pearl couscous, peppers, mango, cucumber, tomatoes | *Lactose free*
- 6.50 Fennel Salad | Fennel, orange, celery and parsley | *Gluten free, lactose free*
- 6.50 Orzo Salad | Orzo, broccoli, zucchini and lemon | *Lactose free*
- 6.50 Pasta Salad | Gemelli, sun-dried tomatoes, olives, Genoa salami and bocconcini
- 6.50 Quinoa Salad | Quinoa, kale, squash, feta, pecans and cranberries | *Gluten free*
- 6.50 Banh Mi Style Rice Salad | Rice, cucumber, carrot, daikon, cilantro, sesame dressing | *Gluten free, lactose free*
- 6.50 Arugula Salad | Arugula, figs, prosciutto chips, parmesan and caramelized onions | *Gluten free*
- 6.50 Mixed Greens | Mesclun, endives, pears and pecans
- 3.25 Bread & Butter | 1 portion

Meat & Fish | Minimum 5 Portions Per Selection

- 9.95 Beet and tofu nuggets with yogurt raita sauce | 2
- 14.95 Rosemary chicken breast, roasted squash, maple and mustard sauce
- 14.95 Chicken breast, onion chips, bacon, watercress, ranch dressing
- 15.95 Roast beef, red wine reduction, fingerling potato chips, herb sauce
- 15.95 Roast beef, mushrooms duxelles, parmesan, croutons, chive oil
- 16.95 Duck breast, radicchio, beetroot chips, haskap vinaigrette
- 15.95 Shrimp skewers, nori panko and ginger mayonnaise | 2 x 3 Shrimps
- 17.95 Salmon gravlax, beets, pickled onions, crème fraiche and buckwheat
- 17.95 Roasted salmon fillet, fennel salad, radish and green goddess sauce
- 17.95 Miso and maple glazed tuna with yuzu mayonnaise

Sandwiches | Minimum 2 Identical Sandwiches Per Selection

- 10.50 Chicken Burger | Chicken breast with bacon, tomatoes, lettuce, parmesan and Caesar sauce
- 10.50 Roast Beef Burger | Roast beef with caramelized onions, arugula, Emmental cheese and Béarnaise sauce
- 10.50 Ham & Cheese Croissant | Ham, emmental cheese, lettuce, pickles and café de Paris butter
- 10.50 Cranberry Bread with Brie Cheese | Brie, caramelized onions, pecans, figs and lettuce | *Vegetarian*
- 10.50 BBQ Jackfruit Sandwich | Pineapple, pickled onions, and lettuce | *Vegan*
- 13.50 Beef Ciabatta | Teriyaki beef with peppers and onions, cucumbers, cilantro and creamy gochujang sauce
- 13.50 Chicken Ciabatta | Tandoori chicken, red onions, cucumbers, lettuce and green goddess sauce
- 13.50 Smoked Salmon Croissant | Smoked salmon, herb cheese, lemon capers, pickled onions and arugula
- 13.50 Smoked Turkey on Cranberry Bread | Smoked turkey, brie, bacon, arugula and honey mustard
- 13.50 Chicken on Herb Bread | Breaded chicken, mozzarella di bufala, tomatoes, arugula, pesto and spicy honey
- 13.50 Cold Cuts on Herb Bread | Ham, turkey, Genoa salami, banana peppers, mozzarella di bufala, tomatoes, lettuce and balsamic glaze

Desserts | Minimum 5 Portions Per Selection

- 3.00 Home made cookies | 1 per pers. | Chocolate-pecans | Oats-cranberries-oranges | Oats-raisins
- 4.50 Chocolate brownie square | *Gluten free, lactose free*
- 7.00 Hazelnut praline puff
- 9.00 Miniature pastries | 3 units
- 7.00 Almonds and candied oranges financier | *Gluten free, lactose free*
- 7.00 Chocolate-banana cake with strawberry ganache | *Vegan, gluten free*
- 9.00 Almond and sea salt chocolate clusters | 3 units
- 5.50 Fresh fruit salad

Accompaniments | Minimum Purchase of 5 Portions Per Selection

- 5.75 Vegetables & dip | 12 pcs
- 13.95 Assortment of refined cheeses 75 g | Fruits and crisp bread
- 22.95 Assortment of refined cheeses and Italian cold cuts 100 g each | Fruits and accompaniments
- 11.00 In house assorted spiced nuts 150 g | *Peanut free*
- 10.95 Smoked salmon 60 g and accompaniments | Capers, lemon, pickled onions, dill sauce and croutons

HOT & COLD BUFFET

40.95 Per Person | Minimum Purchase for 8

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Salads | 1 Choice

Included : Mixed greens, Comté cheese, croutons and bacon bits | Bread & Butter

Beet Salad | Beets, fennel, edamame, golden raisin, almond and chive | *Gluten free, lactose free*

Cucumber Salad | Cucumber, yogurt, dill, red onions and sumac | *Gluten free*

Pearl Couscous salad | Pearl couscous, peppers, mango, cucumber, tomatoes | *Lactose free*

Fennel Salad | Fennel, orange, celery and parsley | *Gluten free, lactose free*

Orzo Salad | Orzo, broccoli, zucchini and lemon | *Lactose free*

Pasta salad | Gemelli, sun-dried tomatoes, olives, Genoa salami and bocconcini

Quinoa Salad | Quinoa, kale, squash, feta, pecans and cranberries | *Gluten free*

Banh Mi Style Rice Salad | Rice, cucumber, carrot, daikon, cilantro, sesame dressing | *Gluten free, lactose free*

Arugula Salad | Arugula, figs, prosciutto chips, parmesan and caramelized onions | *Gluten free*

Mixed Salad | Mesclun, endives, pears and pecans

Hot Main Courses | 1 Choice

Meat Classic boeuf bourguignon | Pearl onions, mushrooms, lard, red wine | *Gluten free*

Braised beef, candied shallots, port wine sauce | *Gluten free and lactose free*

Thinly sliced chicken with mushrooms, veal stock, vermouth cream sauce | *Gluten free*

Chicken breast, herb beurre blanc sauce | *Gluten free*

Rabbit leg with mustard | Boneless | *Gluten free*

Fish & Sea Food 6 Shrimp and vegetables, anise beurre blanc sauce | *Gluten free*

Roasted salmon, leek velouté | *Gluten free*

Turbot, vegetables julienne, lobster sauce | *Gluten free*

Vegetarian Lasagne roulée à la ricotta, épinards et oignons caramélisés, sauce tomate

Steak de chou-fleur, sauce romesco | Poivrons, tomates et amandes | *Sans gluten*

Tortiglioni, sauce crémeuse à la vodka et huile de chili

Hot Accompaniments | 2 Choices

Jardinière of vegetables

Fingerling potatoes with herbs and lemon zest

Roasted root vegetables

Mashed potatoes with chives

Orzo with fresh basil

Ratatouille

Scalloped potatoes

Tagliatelle with oil and herbs

Desserts | 1 Choice

Home made cookies | 1 per pers. | Chocolate-pecans | Oats-cranberries-oranges | Oats-raisins

Chocolate brownie square | *Gluten free, lactose free*

Hazelnut praline puff

Almonds and candied oranges financier | *Gluten free, lactose free*

Chocolate-banana cake with strawberry ganache | *Vegan, gluten free*

Fresh fruit salad

Accompaniments | Minimum Purchase of 5 Portions Per Selection

5.75 Vegetables & dip | 12 pcs

13.95 Assortment of refined cheeses 75 g | Fruits and crisp bread

22.95 Assortment of refined cheeses and Italian cold cuts 100 g each | Fruits and accompaniments

11.00 In house assorted spiced nuts 150 g | *Peanut free*

10.95 Smoked salmon 60 g and accompaniments | Capers, lemon, pickled onions, dill sauce and croutons