

# 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 Assorment 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
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- 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