



LES SAISONS

RESTAURANT GOURMAND

Dear Guests,

We are very pleased to welcome you to our gourmet restaurant « Les Saisons ». Since the opening of the Grand Hotel du Lac in 1868 the pursuit of culinary perfection has always been a part of our traditions.

Our Chef Thomas Neeser and his team give you the opportunity to discover a cuisine that honours fresh, seasonal and local products while giving great importance to herbs and spices from all over the world. Our Sommelier is at your disposal to guide you in your choice for a perfect pairing between food and wine.

Have a great dining experience... et un très bon appétit !

Grand hôtel du lac
VEVEY



To ensure your utmost satisfaction, the same Menu is served to all guests at the table.

All our prices are in Swiss Francs, VAT & Service included

Seared duck foie gras Red wine from Lavaux / Blackberries / Tarragon	42	L
Fera fillet from Lake Geneva Chanterelles / Beetroot / Meringue / Coffee Origins « Brazil »	44	G/L
Blue lobster Ancient vegetables / Lovage / Timut pepper	40	G
Vegetarian version without lobster	34	V/G
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Confit of « Swiss alpine » Salmon Chicory / Hazelnuts / Figs / Coffee Origins « India »	52	
Wild Meagre Salsify / Edamame / Yuzu	58	G
Guinea fowl from Gruyère Polenta from Ticino / Botzi pear / Fermented garlic / Coffee Origins « Nicaragua »	58	G
Venison Kohlrabi / Porcini mushrooms / Onion	62	
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Selection of matured cheeses	24	
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Lemon cream Cardamon / Raspberries / Cocoa / Coffee Origins « Colombia »	24	
Grand-cru dark chocolate Roasted buckwheat / Clementines / Caramel	24	G
Baked apple Sage / Beetroot / Hazelnuts	24	

Voyage Gastronomique

Duck foie gras
Blue lobster
Wild Meagre
Venison
Selection of matured cheeses
Baked apple

6 ACT MENU

CHF 170

Full Menu



Menu Nespresso Gourmet Weeks

Fera from Lake Geneva
« Swiss alpine » Salmon confit
Guinea fowl from Gruyère
Lemon cream

4 ACT MENU

CHF 120

Full Menu