



**GRAND
HOTEL
DULAC**
V E V E Y

BANQUETS PROPOSALS

**EVENTS
DEPARTMENT**

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GASTRONOMY

TRADITION & MODERNITY
WITH THE CULTURE OF
TASTE AS HERITAGE



CHEF GUY RAVET

For Guy Ravet, culinary emotions are about recalling memories and experiencing the current taste sensation.

Like a reminiscence of tender age, delving into familiar and comforting flavors. And, to embark on an original memory and encounter unknown emotions, immerse yourself in new and exciting aromas.

The restaurants of the Grand Hôtel du Lac,
led by Chef Guy Ravet

EMOTIONS BY GUY RAVET

GASTRONOMIC RESTAURANT

17/20 in Gault & Millau

Grandes Tables Suisses

ESPRIT BRASSERIE

BISTRONOMY

Chic and relaxed ambiance

BUDDHA-BAR BEACH

BY BUDDHA-BAR PARIS™

The must-visit summer destination

Rue d'Italie 1
1800 Vevey
Switzerland

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VENUES

INTIMATE & SERENE
SETTING
ROOMS FOR 8
TO 120 PEOPLE

OUR SALONS

SALON SAISONS
SALON VERANDA
SALON SECHARD
SALON JORAN
SALON VAUDAIRE
SALON VIENNOIS

Available from 8 people

Privatization upon request of certain spaces depending on the number of guests.

up to 40 people
up to 28 people
up to 20 people
up to 10 people
up to 60 people
up to 120 people





MENUS

CHEF GUY RAVET'S
RECOMMENDATIONS
FOR A GASTRONOMIC
HARMONY

VEGETARIAN MENU CHF 80

Creamy Red Kuri Squash Soup
Ticino Loto Risotto with Garden Peas
Pear Blancmange

PLEASURE MENU CHF 100

Wild Boar Pâté en Croûte
Herb-seared Veal Fillet
Breton Shortbread with Caramel

SENSATION MENU CHF 110

Duck Foie Gras Terrine
Beef Fillet from our Mountains
Tarte Tatin-Style Tartlet

PLENITUDE MENU CHF 140

Duck Foie Gras Terrine
Ricotta and Lemon Ravioli
Limousin Beef Fillet from our Mountains
Soft Pistachio Biscuit





A LA CARTE

YOUR CUSTOMIZED MENU
TO BE COMPOSED IN A
MINIMUM OF 3 SEQUENCES

STARTERS

Wild Boar Pâté en Croûte Little gem lettuce, cranberry chutney, and apple pickles	22
Duck Foie Gras Terrine, Salad Greens, and Fig Mostarda	32
Grand Hôtel du Lac Salad, Served like a Caesar Salad	24
Saffron-infused red kuri squash soup Croutons, and chives	18
Ricotta and preserved lemon ravioli, Mushroom fricassée, and gruyère shavings	30

MAINS

Roasted cod pavé Agria potato mousseline, and butternut emulsion	46
Confit and spice-grilled Gruyère chicken Fregola sarda, and creamy sauce	44
Herb-Seared Veal Fillet, Polenta Press, and Vegetable Bouquet	58
Limousin Beef Fillet from Our Mountains, gratinated Baby Potatoes grilled wild broccoli with chimichurri	58
Tessin Loto Risotto with Squash, red cabbage compote with botzi pear	42

DESSERTS

Swiss Cheese Plate, Fruit Chutney	25
Apple tartlet tatin-style green apple sorbet	20
Breton shortbread with caramel 71% Trinidad Tortuga chocolate, Tahitian vanilla ice cream	20
Soft pistachio biscuit Mascarpone, and red berry sorbet	20
Plant-based almond and pear blancmange Genoa cake, and Williams pear sorbet	20