



GASTRONOMY

TRADITION & MODERNITY
WITH THE CULTURE OF
TASTE AS HERITAGE



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 PARISTM The must-visit summer destination

Rue d'Italie 1 1800 Vevey Switzerland

T +41 (0)21 925 06 06 info@ghdl.ch www.ghdl.ch

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.









VENUES

INTIMATE & SERENE SETTING ROOMS FOR 8 TO 120 PEOPLE

OUR SALONS

Available from 8 people

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

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

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

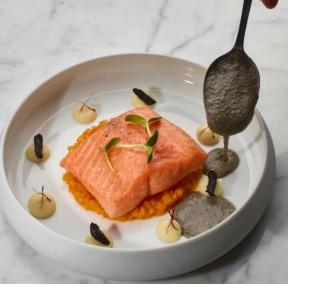
SENSATION MENU CHF 110

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





