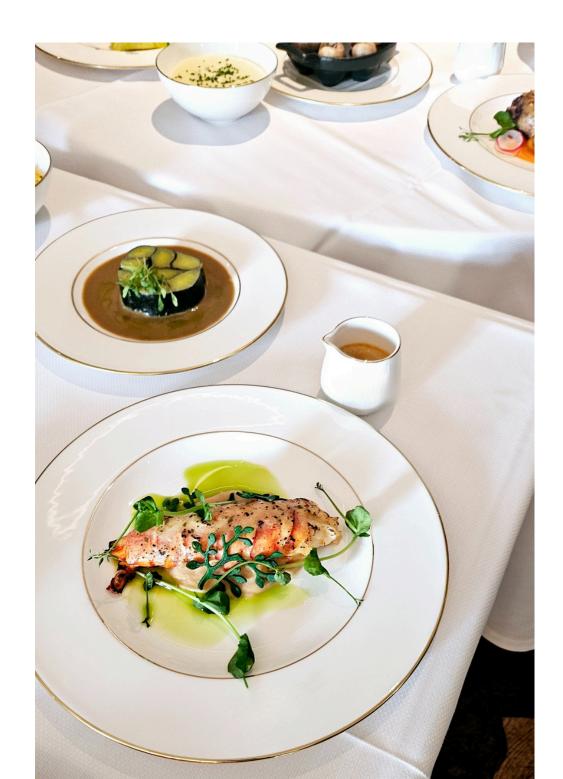


pand hôtel du lac

Bespoke Banquet Experiences

**Events** Department

<u>www.ghdl.ch</u>



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### The Art of Hospitality at Grand Hôtel du Lac

Immerse Yourself in the Timeless Elegance of Grand Hôtel du Lac, Where Every Event Is an Invitation to Savor Excellence.

Under the expert guidance of Chef Guy Ravet, our cuisine showcases authentic flavors through seasonal creations designed to elevate your receptions. Let our expertise lead the way as you discover refined menus that blend generosity and creativity, all within an exceptional lakeside setting.

#### Our restaurants

EMOTIONS BY GUY RAVET

GOURMET RESTAURANT 17/20 Gault & Millau points Grandes Tables Suisses

LA VÉRANDA

CHIC BRASSERIE 15/20 Gault & Millau points A Legacy of French Culinary Art

BUDDHA-BAR BEACH

BY BUDDHA-BAR PARIS TM The Must-Visit Address of the Summer





# Venues

## An Intimate & Serene Setting

Event Spaces for 8 to 120 Guests

#### Our venues

Available for groups of 8 and more

Exclusive venue hire upon request, based on guest numbers

SAISONS ROOM VERANDA ROOM SECHARD ROOM JORAN ROOM VAUDAIRE ROOM VIENNESE ROOM up to 40 guests up to 28 guests up to 20 guests up to 10 guests up to 60 guests up to 120 guests

# À la Carte Menu | A Tailored Menu with a Minimum of 3 Courses

### Starters

Langoustine Carpaccio Marinated with berries and pink radish,	G	24	
citrus-ginger condiment	c		
Torchon-Style Foie Gras	G	32	
Fig chutney, toasted bread			
Caesar Salad		24	
Baby butterhead lettuce, eggs, Gruyère cheese, and croutons			
Leeks in Vinaigrette		10	
Herb-infused condiment	V, G, L	18	
Argenteuil Velouté	V, G	18	
Asparagus and roasted hazelnut oil			
Ricotta Ravioli	$\vee$	30	
Sautéed ovster mushrooms and truffle emulsion			

Sautéed oyster mushrooms and truffle emulsion



#### Main Courses

Chamby Arctic Char Fillet Agria potato mousseline, peas, and lemon emulsion	G	44
Pan-Seared Sea Bass Forbidden rice, parsley cream, and chive beurre blanc	G	48
Thermidor Lobster Tail Morel risotto and grilled broccoli shoots		62
Appenzell Poularde Supreme Wheat pearls, fennel, caramelized onions, and Soubise sauce		46
Herb-Roasted Veal Tenderloin Crispy polenta, carrot variations	G	54
Roast Beef Filet Tournedos Baby potatoes, artichoke, and Madeira jus	G	54
Morel Risotto Sautéed peas and parmesan shavings	V	42

V : Vegetarian G : Gluten-free L: Lactose-free

# À la Carte Menu

### Desserts

Swiss Cheese Plate Fruit chutney	VG	25
Strawberry & Verbena Tartlet Mara des Bois sorbet	G	20
Stewed Pink Rhubarb, light yogurt mousse Green Apple Sorbet	G	20
Maracaïbo Chocolate Crunch Tahitian vanilla cream, puffed rice, and chocolate sorbet	G, L	20
Lemon & Praline Religieuse Lime sorbet		20







# Cocktail Bites

### Cold Cocktail Bites

Smoked Trout Rillettes from the Region with Tarrag and Blini	on	7
Blonay Beef Tartare with Chive Oil Crispy bread and fresh herbs		8
Semi-Cooked Duck Foie Gras with Fig Mostarda		8
Chilled Tomato & Roasted Pepper Gazpacho Cucumber condiment	V, G, L	7
Avocado Toast with Avocado, Mimosa Egg, and Fresh Cream	V	7
Warm Cocktail Bites		
Vol-au-Vent with Creamed Poultry and Mushrooms		7

Selection of Dim Sum with Choice of Teriyaki Sauce Smoked Beef, Green Curry Vegetables, Salmon, Peking Duck, Cauliflower Velouté Velouté with Chive oil V, G

Mini Wagyu Swiss Burger with Truffle Mayonnaise

Grisons Salmon Roll with Grenoble-style Sauce Celery mousseline



### Sweet Cocktail Bites

V

G

7

7

9

9

Strawberry & Pistachio Swiss Roll	G	7
Pecan Crunch, Tonka bean and Tahitian vanilla		7
Bourdaloue Tartlet with Pear, Chocolate, and Cinnamon		7
Coconut & Lime Baba		7
Paris-Brest, toasted almonds and hazelnuts		7

# Our Menus

## Vegetal Menu | 80.-

Leek Vinaigrette Morel Risotto Stewed Pink Rhubarb, Light Yogurt Mousse

## Delight Menu | 100.-

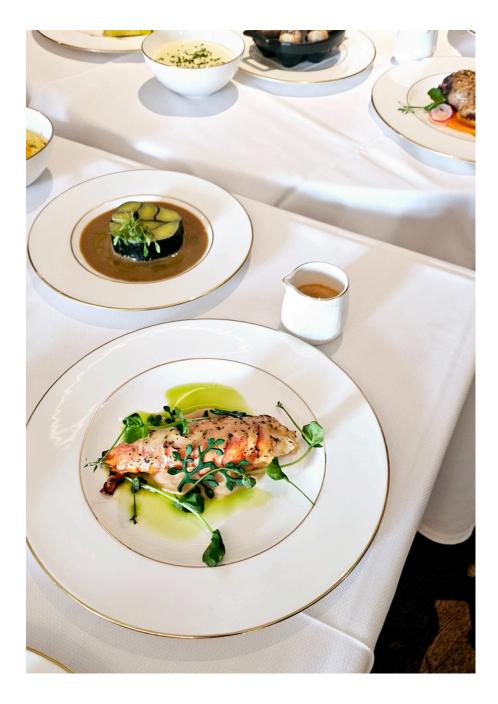
Langoustine Carpaccio Herb-Crusted Veal Fillet Maracaïbo Chocolate Crunch

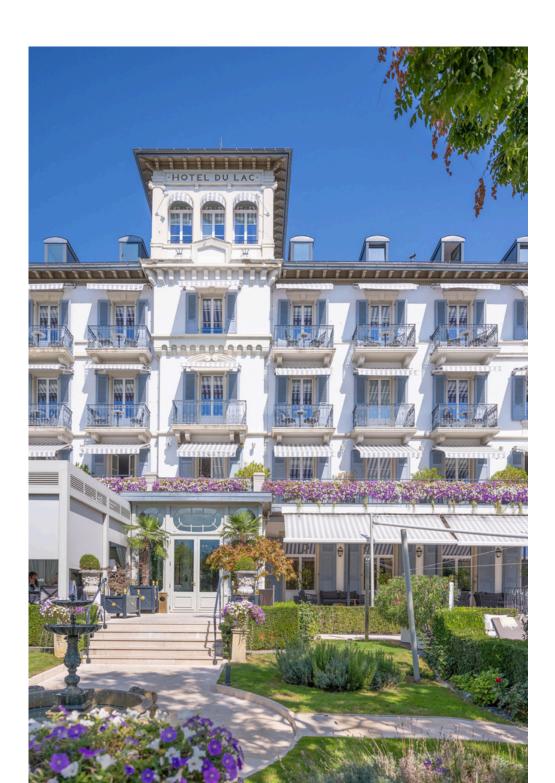
### Sensation Menu | 106.-

Foie Gras au Torchon Roasted Beef Tenderloin Tournedos Strawberry & Verbena Tartlet

## Epicurean Menu | 122.-

Leek Vinaigrette Ricotta Ravioli Roasted Beef Tenderloin Tournedos Lemon & Praline Religieuse





## Simplified Terms and Conditions

#### **Price Validity**

Our conditions are based on the projected number of paying guests. This proposal is non-binding and subject to availability and validity at the time of your confirmation. Conditions may be revised if there is a decrease in the total projected revenue for your event.

#### **Price Variations**

Every effort is made to ensure that the prices provided are accurate and up to date. Should any changes occur due to circumstances beyond our control, you will be promptly notified once your reservation has been confirmed.

#### Deposit

A deposit of 20% of the total confirmed arrangement may be required at the time of signing the booking contract.

#### **Cancellation Policy**

Cancellations can be made without charge up to 90 days prior to your event date, except for a flat fee of CHF 500 for administrative costs, which will be deducted from the deposit refund.





Joand hôtel du lac vever

Contact

For any inquiries or to schedule an appointment, please contact:

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<u>www.ghdl.ch</u>