

# LA PINTE DU VIEUX MANOIR

LAC DE MORAT

## CULINARY BANQUET PROPOSITIONS

We are very pleased to present to you our culinary suggestions - a whole range of culinary delights which we have created especially for you. Please do not hesitate to contact us should you have any questions or wishes. We will take your individual preferences with pleasure into consideration.

Our menu suggestions are suggestions and should give you an idea of our cuisine and the budget to be calculated. The individual dishes from the various menus below can be individually compiled and slightly modified on discussion with the Chef du Cuisine. The number of courses will be determined by you. The final menu price depends on the chosen courses and the number of courses.

With pleasure we welcome you personally to discuss your banquet menu individual.

### APPETIZERS

Have confidence in us and let us surprise you with our creations and enjoy your aperitif in our restaurant! Our appetizer assortment is influenced by international, national and regional specialities. According to the different seasons we are aiming to provide various dishes that combine the perfect level of harmony and quality for you to choose from. Whether it is meat, fish, seafood or innovative combinations our kitchen crew is looking forward to spoil you with culinary highlights.

2 cold appetizers 2 warm appetizers	per person CHF 32.-
3 cold appetizers 3 warm appetizers	per person CHF 48.-
4 cold appetizers 4 warm appetizers	per person CHF 64.-
5 cold appetizers 5 warm appetizers	per person CHF 80.-
Appetizers cold and warm à discretion	per person CHF 150.-

# LA PINTE DU VIEUX MANOIR

LAC DE MORAT

## MENU 1

Mesclun-herb salad with baked bread chips

\*\*\*

Saltimbocca of corn-fed chicken breast, risotto with herbs of the garden

\*\*\*

Madagascar vanilla crème brûlée

CHF 72.- per guest

## MENU 2

Fried cream cheese

Marinated figs and hearts of butterhead lettuce

\*\*\*

Uruguay beef sirloin

Matchstick potatoes, French beans and rosemary sauce

\*\*\*

Madagascar vanilla crème brûlée

CHF 98.- per guest

## MENU 3

Steak tartar with grilled Focaccia bread

\*\*\*

Pikeperch fillet on braised fennel and Venere rice

\*\*\*

Variation of Vahlrona chocolate

Brioche and crème fraîche

CHF 116.- per guest

## MENU 4

Sashimi of grilled Yellowfin Tuna

\*\*\*

Fregola Sarde with braised oxtail

\*\*\*

Veal sirloin

Duo of celery root and truffle-potatoes foam

\*\*\*

Pavlova with baisier, citrus fruits and kiwi

CHF 125.- per guest