



Le Chef

LUNCH. EVENTS. WORK.

An invitation for your tastebuds

CATERING BROCHURE 2024

THE TASTE OF ADVENTURE

Are you looking for a unique way of bringing your love of aviation together with your passion for gastronomy ?
Come and enjoy quality service in a warm, cosy setting !

We offer a wide variety of options using fresh local products,
as well as international dishes that will take you on a journey,
without having to present your boarding pass !

Whether you're hosting a business meeting, cocktail dinner, corporate evening,
or a cocktail reception, we have the right offer for your bespoke event.

It's our pleasure to offer you specific guidance
and help you plan your event.

We look forward to welcoming you !

The whole team at Le Chef Restaurant.

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Prix en CHF, TVA incluse

Whatever your event, offer your guests an exceptional cocktail reception. Don't hesitate to contact us with any requests, and we'll come back to you with a bespoke offer that meets your needs. Please find below some of our suggestions.

THE GOURMAND'S *anthem*

Navette biscuit with truffle foie gras cream
Salmon tartare verrine with mango, whipped cream and citrus fruits
Fresh goat cheese wrap with mixed nuts

CHF **15.90**
/ 3 PCES



A ROUND OF *delights*

Prawn cocktail with pineapple
Salmon gravlax with organix Swiss beetroot juice on blinis and wasabi whipped cream
Dried meat with mango
„Agnès Sorel“ cream of mushroom soup
Spring roll with savoury soya sauce
Achar pickle puff pastry with island spices
Assortment of mini sweets
Fruit salad

CHF **35.90**
/ 8 PCES





CHF 47.90
/ 10 PCES

BOUQUET OF *flavours*

GRTA beef tartare in a crisp bread spoon

Falafels and yoghurt sauce (2pces)

Smoked salmon and beetroot duo

Cucumber roll with fromage frais in a spoon

Butternut squash curry soup with coconut milk

Swiss Gruyère gougère

Mini GRTA beef burger

Chicken skewer with teriyaki sauce

Chilled mango soup

Assortment of mini sweets





CHF 55.90
/ 12 PCES

THE ROYAL *board*

- Salmon tartare verrine with mango, whipped cream and citrus fruits
- Navette biscuit with smoked salmon rillettes and citrus fromage frais
- Duck wrap, Apicius sauce, crunchy fresh vegetables and flaked almonds
- Mini savoury cake with morels, Swiss Gruyère and truffle whipped cream
- Truffle arancini
- Vacherin croquette and fig confit
- Cream of cauliflower soup with vanilla
- Mini GRTA beef burger
- Rösti and „Agnès Sorel“ cream of mushrooms soup
- Crispy prawn and sweet chilli sauce
- Chestnut cream, pear and crumble
- Assortment of mini sweets

LIVE DEMONSTRATIONS *served cold*

SMOKED SALMON - CHF 12.90 per head

This exceptional smoked salmon will be presented whole and cut by one of our chefs in front of your guests. It will be accompanied by delicious blinis, as well as some condiments such as crème fraîche, pickles and even lumpfish caviar.

TARTARE

Chopped and seasoned in front of your guests, you can choose between traditional beef tartare and surprising salmon tartare.

Beef - CHF 12.90 per head

With truffle tapenade, wasabi cream, bread, butter and pickles

Salmon - CHF 16.90 per head

With yuzu gel, bread, butter and lemon



OYSTER BAR - CHF 23.90 per head (3 pces)

To give your event flair, watch our Chef open your oysters during the tasting, for a unique culinary display. Freshness guaranteed !

Available for minimum 15 people.

LIVE DEMONSTRATIONS *served hot*

RISOTTO - CHF 13.90 per head

For a taste of Italy on your plate, what could be more delicious than a quick creamy risotto ?

Our chef will be delighted to prepare this delicious warming dish for you live.

All you have to do is choose your flavors !

We even offer a truffle risotto, and not just for special occasions.

SKEWERS

Enjoy our tender, tasty skewers cooked in front of you on the plancha.

Perfect for a lively, warm meal.

Chicken - CHF 8.90 per head

Prawns - CHF 12.90 per head

Surf and Turf - CHF 12.90 per head

Beef - CHF 13.90 per head



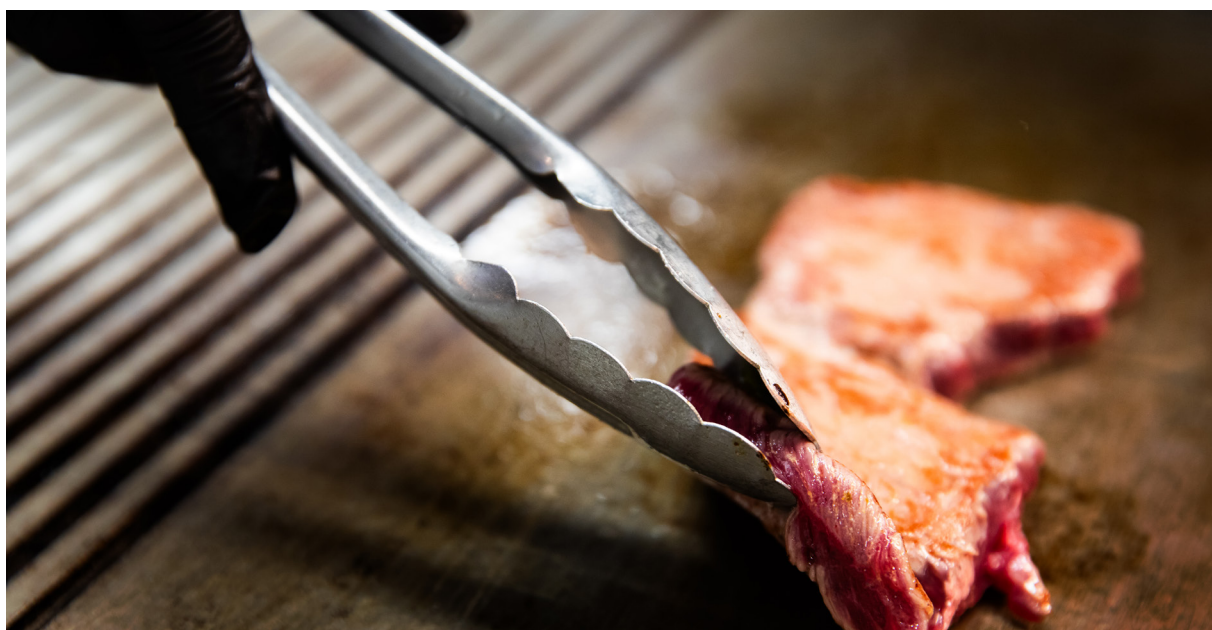
LIVE DEMONSTRATIONS *served hot*

TATAKI!

To showcase the fresh, quality products served at your event, a delicious portion of salmon or beef prepared live is guaranteed to whet your guests' appetite.

Salmon - CHF **12.90** per head

Beef - CHF **16.90** per head



CRÊPES

Our chef will come and cook your sweet or savoury crêpes on site according to your guests' wishes, who will be able to choose and personalise their toppings. A treat for both young and old, there's something for everyone!

Savoury - CHF **7.90** per head
Ham, cheese, mushrooms

Sweet - CHF **5.90** per head
Nutella, sugar, jam



LIGHT *menu*

- GRTA lentil salad and vegetables
- Smoked salmon bagel
- Butternut squash and mushroom puff pastry
- Tiramisu
- Fruit salad

CHF **49.00** per head

GOURMAND *menu*

- Caesar salad
- Spicy chicken wrap
- Croque Monsieur with Swiss Gruyère and a hint of truffle
- Chestnut cream, pear & crumble
- Fruit salad

CHF **52.00** per head



CHEF'S *menu*

- Niçoise salad
- Roast beef on toasted bread with tartare sauce
- Beef puff pastry with butternut squash and mushrooms
- Chocolate cake with whipped cream
- Tiramisu

CHF **55.00** per head

Weather permitting, your Buffet Menu can be hosted on the Le Chef restaurant balcony.
If skies are grey, it will be served at the back of the restaurant in an area specially reserved for your group
to enjoy a traditional buffet (without live cooking)

PLANCHA *buffet*

CHF **68.00** per head
Minimum group of 10

Prawns

Salmon fillet

Beef steak

Chicken thighs

Salad

Tomatoes Provencal

Vegetables

Baby potatoes

Sauces and sides

TRADITIONAL *buffet*

CHF **72.00** per head
Minimum group of 10

Curry coconut creamy soup

Caesar salad



Chicken supreme with gravy

Salmon fillet with aurora sauce



Baby potatoes

Vegetables



Fruit salad

Tiramisu

BY THE PLATE

HEAVENLY *flavours*CHF 49.90
per head

Œuf parfait on French toast with pan-fried mushrooms and „Agnès Sorel“ cream of mushroom soup

Slow cooked chicken supreme with creamy morel sauce,
steamed vegetables and rösti croquettes

Vanilla and caramel glazed Vacherin



BY THE PLATE

SUMMIT OF *the senses*CHF **59.90**
per head

Gravlax salmon carpaccio marinated in organic beetroot juice,
with wasabi whipped cream and homemade pickles



Duck breast with Apicius sauce, seasonal vegetables and crispy polenta



Deconstructed citrus cheesecake



BY THE PLATE

EPICUREAN *delight*CHF **79.90**
per head

Grilled scallops, butternut mousseline with curry,
coconut and turmeric, and yuzu gel



Slow-cooked veal confit, truffle jus, bundle of vegetables and rösti galette



Baileys caramel and apple tiramisu





MORNING *coffee break*

- Choice of pastry :
- *Croissant or Pain au chocolat* -
- Fruit salad
- Still or sparkling water
- Choice of hot drink
- Orange juice

CHF **19.00**
per head

DAYTIME *coffee break*

- Choice of pastry :
- *Croissant or Pain au chocolat* -
- Assortment of mini sweets
- Fruit salad
- Still or sparkling water
- Choice of hot drink
- Orange juice

CHF **25.00**
per head





CONTINENTAL *breakfast*

- Choice of pastry
- Croissant or Pain au chocolat -
- Hot drink
- Orange juice

CHF **12.00**
per head

FULL *breakfast*

- Choice of pastry
- Croissant or Pain au chocolat -
- Bread roll
- Butter
- Honey
- Jam
- Hot drink
- Orange juice

CHF **17.00**
per head






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