

# CATERING & BANQUETS

# CATERING & BANQUETS

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The size of the company allows Charles or Gislain Genecand to personally take care of your event. They are at your disposal to assist you in organizing your events.

## CHOICE OF COLD APPETIZERS

		PER PIECE (HT)
> Assorted canapes without jelly (5 different types)	Dish with 45 pieces	1.60
> Fully stuffed surprising bread (from 1kg to 1,5 kg)	price per kg	55.-
> Shrimp tartlet with its curry cream	min. 12 pieces	1.60
> Niçoise style tartlet	min. 12 pieces	1.60
> « Presskopf » tartlet (salmon, black olives, red peppers, dill)	min. 12 pieces	1.60
> Marinated fresh sardines (served on spoons)	min. 24 pieces	2.90
> Angler-fish patties with vinaigrette sauce Gribiche style (served on spoons)	min. 24 pieces	2.90
> Small aspic of fillet of plaice on a bed of small mixed vegetables	min. 24 pieces	2.60
> Pink crab tartlet with lump eggs	min. 12 pieces	2.-
> Cucumber raïta perfumed with caraway (served in a small glass)	min. 24 pieces	2.60
> Small anchovies blinis with red onions	min. 12 pieces	1.60
> Crayfish skewer perfumed with vanilla and gourmand peas	min. 12 pieces	2.-
> Vitello tonato skewer	min. 12 pieces	1.60
> Skewer of dates and smoked duck fillet	min. 12 pieces	1.90
> Veal carpaccio with basil (served on spoons)	min. 24 pieces	2.90
> Fresh goose-liver patties and pear in a wine sauce	min. 24 pieces	3.90
> Leek and avocado sushi	min. 24 pieces	2.60
> White mushrooms stuffed with feta cheese	min. 24 pieces	2.60
> Zucchini stuffed with tapenade	min. 12 pieces	1.60
> Belgian endives leaves covered with Bleu de Bresse cheese	min. 12 pieces	1.60
> Cherry tomatoes with ricotta cheese and chive	min. 12 pieces	1.60
> Mini carrots with coconut	min. 24 pieces	2.-
> Cep mushroom Cappuccino (served in a small glass)	min. 24 pieces	2.60
> Millefeuille of vegetable and basil	min. 24 pieces	2.90
> Vegetable dips, mashed eggplants, humus and tapenade	min. per kg	41.-
> Vegetable pyramid (height approx. 60 cm)	approx. 300 pieces	260.-

Prices are quoted per pieces, VAT excluded

## CHOICE OF WARM APPETIZERS

			PRIX UNITAIRE (HT)
> Mini pizza	min.	12 pieces	1.60
> Mini quiche	min.	12 pieces	1.60
> Mini cheese tartlets	min.	12 pieces	1.60
> Mini falafel pancakes	min.	12 pieces	1.60
> Rolled omelette flavoured with coriander and fresh mint	min.	24 pieces	1.90
> Leek tartlets	min.	12 pieces	1.60
> Mini vegetable samousa	min.	12 pieces	1.60
> Gratinated polenta with pistou	min.	12 pieces	1.60
> Fried potatoes vitelotte style with cep mushrooms and Shallots (served in a small glass)	min.	24 pieces	3.10
> Diamond-shaped polenta flavoured with apricots and ginger	min.	24 pieces	2.-
> Mini arrancini with tomato and safran	min.	24 pieces	2.-
> Vegetable pacoras	min.	24 pieces	2.-
> Quinoa risotto with safran and Parmesan cheese (served in a small glass)	min.	24 pieces	3.10
> Chicken skewer Yakitori	min.	12 pieces	1.90
> Chicken winglets Yucatan	min.	24 pieces	1.90
> Chicken winglets flavoured with oriental spices	min.	12 pieces	1.90
> Lamb papadum	min.	24 pieces	2.60
> Lamb tajine skewer and birdseeds	min.	24 pieces	2.-
> Ham croissants	min.	12 pieces	2.-
> Mini vol-au-vent of Saint-Jacques	min.	12 pieces	2.-
> Small seafood purses	min.	12 pieces	2.-
> Shrimp skewer flavoured with ginger and brown sugar	min.	24 pieces	2.90
> Shrimp skewer Byriani style (curry)	min.	24 pieces	2.90
> Swordfish skewer flavoured with coconut milk	min.	24 pieces	2.90
> Veal and prawn skewer flavoured with green curry	min.	36 pieces	3.60

Prices are quoted per pieces, VAT excluded

## HOT PASTRY DISHES, EASY TO SLICE

		PRIX UNITAIRE (HT)
>	Load of sausage in puff pastry	per piece 33. -
>	Load of fish in short pastry	per piece 35. -

## SNACKS & PUFF PASTRIES

		PRIX UNITAIRE (HT)
>	Green olives, Black olives Greek style without stones	per kg 35. -
>	Almonds, peanuts. Hazel-nuts	per kg 35. -
>	Small homemade salted puff pastries	per kg 57. -
>	Butter pastry flutes	per kg 57. -

## SMALL SWEETS

			PRIX UNITAIRE (HT)
>	Fancy sweet biscuits	min. 12 pieces	1.70
>	Fresh fruit tartlets	min. 12 pieces	1.70
>	Sweet puffed pastries	per kg	57. -
>	Fresh fruit pyramid de fruits (height approx 60 cm, about 300 pieces)	per piece	250.-
>	Cold Irish coffee (served in a glass)	min. 24 pieces	2.60
>	Lychee and coconut skewer	min. 12 pieces	1.90
>	Lavender flavoured custard	min. 24 pieces	2.60
>	Libanese flan flavoured with pistachio nuts (served in a glass)	min. 24 pieces	2.-
>	Gewürztraminer shervet (water ice) and fresh mint (served in a glass)	min. 24 pieces	2.60
>	Panna cotta flavoured with orange flower (served in a glass)	min. 24 pieces	2.60
>	Mini « Opéra » (chocolate and coffee pastry)	min. 24 pieces	2.-

Prices are quoted per pieces, VAT excluded

## COUNTRYSIDE MENU

> Countryside terrine flavoured with green pepper  
Belgian endive salad with walnuts

**or** Porc sausage « Longeole » Geneva style  
Lentil salad

**or** Leek pie as per Girardet's recipe  
Chicory salad

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> Chicken in red Gamay wine sauce  
Buttered Noodles  
Braised lettuce

**or** Chipped porc and mushroom Geneva style  
Gratinated potatoes  
Provençale baked tomatoes (filled with breadcrumbs and garlic)

**or** Roast of porc with mushrooms  
Potatoes with a white wine sauce  
Buttered leaf-spinach

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> Assorted cheese (3 kinds)

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> Fruit pie

**or** Home made caramel flan with whipped cream

### From 6 persons upwards

Full menu CHF 37.-

Without cheese CHF 35.-

### From 25 persons upwards

Full menu CHF 35.-

Without cheese CHF 33.-

### From 45 persons upwards, following services are included

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- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins
- > bread

All our rates are quoted VAT excluded

## AUTUMN MENU

- > Terrine of boiled meats, celery flan  
Vinaigrette sauce Gribiche style
  - or** Gruyère cheese and mushroom roulade  
Red wine sauce
  - or** Traditional home made meat pie  
Celery remoulade and russian salad
- 

- > Braised beef  
Gratinated potatoes  
Carrots Vichy style
  - or** Fried salmon on a leek bed, bacon sauce  
Saffran rice
  - or** Chicken with Belgian endives as per Troisgros' recipe  
Saffran potatoes
- 

- > Assorted cheese (3 Kinds)
- 

- > Bavarian cream (custard, jelly and whipped cream added)  
Coulis de fruits
- or** Appel Strudel  
Vanilla cream

### From 6 persons upwards

Full menu CHF 41.-  
Without cheese CHF 39.-

### From 25 persons upwards

Full menu CHF 39.-  
Without cheese CHF 37.-

### From 45 persons upwards, following services are included

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- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins
- > bread

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## SUMMER MENU

> Fresh goat cheese on a slice of bread with pistou flavor and a bed of rocket salad

**or** Tomato flan with tarragon  
Water-cress sauce with small roasted bread cubes

**or** Vegetable flan Provençale style  
Freshly grinded tomatoes with basil

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> Roasted leg of lamb Provençale style

**or** Roasted shoulder of veal with zests of orange

> Halfmoon of polenta with poppy seeds  
Olive oil fried zucchini

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> Assorted cheese (3 kind)

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> Cupidon (chocolate and pistachio Bavarian cream and hazel-nut cake)

**or** Melon trilogy with Port wine

### From 6 persons upwards

Full menu CHF 44.50  
Without cheese CHF 42.50

### From 25 persons upwards

Full menu CHF 42.50  
Without cheese CHF 40.50

### From 45 persons upwards, following services are included

---

- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins
- > bread

All our rates are quoted VAT excluded

## SAVOURY MENU

- > Dried ceps and artichokes terrine, mixed green leaf salad
- or** Avocado and shrimp terrine flavoured with basil oil
- or** Gravelachs salmon ravioli on a bed of mixed green leaf salad
- or** Timbale of crabs of Madagascar flavoured with wild thyme, virgin olive oil sauce

- 
- > Chipped forest mushrooms in a flower of brick pastry
  - or** Rabbit and carrot terrine with crystallized red onions  
Confit d'oignons rouges
  - or** « Rillettes » of duck Medoc style with a fennel chutney

- 
- > Fillet of porc perfumed with anise and black tea
  - or** Boneless leg of guinea-fowl perfumed with tarragon
  - or** Veal steak with raw ham and chanterelles

- > Mashed potatoes with a flavour of cress  
Timbale of artichokes and small vegetables (in summer)
- or** Timbale of chards with Mascarpone and pine nuts

- 
- > Assorted cheese (3 kind)

- 
- > Dacquoise with wild berries of our forest  
(biscuit made of egg whites, hazel-nuts and almonds)  
Red berry sauce
  - or** Normandy mousse flavoured with caramel and flambé apples  
Vanilla cream

### From 6 persons upwards

Full menu CHF 61.50  
Without the 2<sup>nd</sup> starter CHF 51.50

### From 25 persons upwards

Full menu CHF 57.50  
Without the 2<sup>nd</sup> starter CHF 47.50

### From 45 persons upwards, following services are included

- 
- > the delivery in the canton of Geneva
  - > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
  - > table cloth and paper napkins
  - > bread

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## FESTIVE MENU

- > Pressed goose-liver with a pear macerated in red wine
- or** Angler-fish mosaic with small vegetables and its three coulis
- or** Red tuna fish tartar with its spicy biscuits

- 
- > Dieppoise Pot garnished with a pastry top
  - or** Pike quenelle with a lobster sauce
  - or** Lukewarm quail timbale with goose liver on a bed of white mushrooms

- 
- > Gewürztraminer sherbet flavoured with lemongrass

- 
- > Tenderloin of beef, Perigourdine sauce
  - or** Loin of veal perfumed with Calvados
  - or** Fillet of lamb cooked in a crust of salt and fine herbs
  
  - > Fried vitelotte potatoes with ceps and shallots  
Tomato « Belle maraîchère » (stuffed with fresh garden vegetables)

- 
- > Blue cheese terrine with walnuts and currants  
Mixed green leaf salad perfumed with nut oil

- 
- > « Angel's hell » (orange biscuit with bavarian cream perfumed with Bergamotte)
  - or** « Sweet agreement » (chocolate mousse with its caramel heart)

### From 6 persons upwards

Full menu CHF 83.-  
Without sherbet CHF 79.-

### From 25 persons upwards

Full menu CHF 76.-  
Without sherbet CHF 72.-

### From 45 persons upwards, following services are included

- 
- > the delivery in the canton of Geneva
  - > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
  - > table cloth and paper napkins
  - > bread

All our rates are quoted VAT excluded

## SMALL COUNTRYSIDE BUFFET

(all dishes are ready to be displayed and tasted by the participants)

- > Smoked beef sausage from the Bernese Oberland
  - > Raised crust pie grandmother style\*
  - > Countryside terrine\*
  - > Puff pastry sausage loaf\*
  - > Salmon-pink ham\*
- 

- > Boiled vegetable terrine
  - > Gruyère cheese and mushroom loaf
  - > Leak pie
  - > Hard boiled eggs Mimosa style
- 

- > Four different season salad
- 

- > Cheese platter (3 kinds)
  - > Farmer's bread, French baguette and butter
- 

- > Seasonal fruit pie
- 

\* All cold cuts are home made

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### From 15 persons upwards

Buffet CHF 38.70 per pers.

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### From 35 persons upwards

Buffet CHF 33.90 per pers.

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### You wish to add a hot dish ?

- > Roast of porc with its gravy
- or** Braised beef grandmother style
- > Gratinated potatoes

Supplement per person : CHF 10.-

All our rates are quoted VAT excluded

## SMALL SUMMER BUFFET

(all dishes are ready to be displayed and tasted by the participants)

- > Puff pastry pie with cashew nuts and dry tomatoes
  - > Vegetable terrine Provençale style
  - > Stuffed vineyard leefs Greek style
  - > Eggplant fritters with basil
  - > Raw ham and melon (seasonal)
  - > Salami Milano type
  - > Vitello tonato
  - > Tortillas
- 

- > Four different season salad
- 

- > Cheese platter (3 kinds)
  - > Farmer's bread, French baguette and butter
- 

- > Panna Cotta flavoured with orange flower

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### From 15 persons upwards

Buffet CHF 38.70 per pers.

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### From 35 persons upwards

Buffet CHF 33.90 per pers.

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### You wish to add a hot dish ?

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- > Leg of chicken Basquaise style
- > White rice

Supplement per person : CHF 10.-

All our rates are quoted VAT excluded

## AUTUMN BUFFET

- > Celery remoulade, white cabbage salad with bacon dices  
Carott salad, salad of lentils of the region of Puy  
Beetroot salad, Belgian endive salad with walnuts

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- > Countryside terrine, poultry liver terrine, duck terrine, meat pie  
Puff pastry sausage loaf, aspic of cold cuts  
Carpaccio of salmon-pink ham

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- > Eggs mimosa style, terrine of vegetable  
Salmon Bellevue style, smoked eel

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- > **Main course displayed on the buffet**  
Braised beef and meatballs of porc  
**or** Roastbeef and sliced porc and mushroom fricassée Geneva style  
**or** Gigot Roast leg of lamb and hot ham in a Madeira wine sauce
- > Gratinated potatoes  
Epinards Buttered leaf-spinach  
Turnips with parseley

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- > **Assorted cheese buffet**  
Brie of Meaux, Fourme of Ambert, Tomme of Savoie  
Reblochon, Tomme from the Canton of Vaud,  
Boursin, Old Gruyère and Sainte-Maure goat cheese
- > Butter, twisted roll of bread, French baguette, wholemeal bread

### From 45 to 60 persons

CHF 53.- per pers.

### From 61 to 80 persons

CHF 50.- per pers.

### From 81 to 100 persons

CHF 48.- per pers.

### From 101 persons upwards

CHF 45.- per pers.

### We can also serve the main course :

Supplement for a main course from the Summer Menu	CHF 1.- per pers.
Supplement for a main course from the Savoury Menu	CHF 3.- per pers.
Supplement for a main course from the Festive Menu	CHF 6.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins

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## MEDITERRANEAN BUFFET

- > Fennel salad flavoured with orange, tomato and mozzarella salad  
Salad of broccoli with pine nuts, white mushroom salad with basil  
Tricoloured pasta salad, cucumber salad flavoured with thyme

- > Eggplants and zucchini Italian style, peppers Calabraise style  
Vitello tonato, sliced beef with tapenade, liver pâté  
Salami tipo Milano, Parma ham and melon (seasonal)  
Marinated fresh sardines, sea food salad, marinated anchovies

- > **Main course displayed on the buffet**  
Breast of veal Sicilian style and knuckle of pork spiced with sage
- > Polenta Val of Aosta  
Provençale tomatoes

- > Buffet of assorted Italian cheese  
Parmesan Regiano, Taleggio, Gorgonzola with Mascarpone, Friulano,  
Dry Rigatello, Gorgonzola made out of sweet milk, Caccio Cavallo
- > Butter, twisted roll of bread, French baguette, wholemeal bread

### From 45 to 60 persons

CHF 53.- per pers.

### From 61 to 80 persons

CHF 50.- per pers.

### From 81 to 100 persons

CHF 48.- per pers.

### From 101 persons upwards

CHF 45.- per pers.

### We can also serve the main course :

Supplement for a main course from the Summer Menu	CHF 1.- per pers.
Supplement for a main course from the Savoury Menu	CHF 3.- per pers.
Supplement for a main course from the Festive Menu	CHF 6.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
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- > table cloth and paper napkins

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## MIDDLE EASTERN BUFFET

- > French beans oriental style, cooked carrot salad, salad from the olive tree, salad with toasted bread, cos lettuce salad flavoured with oranges, taboulé

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- > Mashed eggplants, humus, tarama, mashed zucchini with mint and olive oil  
Winglets of chicken el Assoud, fresh sardines fraîches flavoured with Peppers, meat stuffed cabbage leaves, briouat of merguez sausages  
briks stuffed with shrimps, stuffed vine leaves
- > Small rolls of bread with poppy-seeds and caraway-seeds, Lebanese bread

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- > **Main course displayed on the buffet**  
Lamb tajine with prunes  
**or** Chicken tajine with dates
- > Bird-seed semolina with small vegetables

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- > **Dessert buffet**  
Apple salade flavoured with roses, orange salad with pomegranate, water-melon or melon salad, figs with thyme, leonese custard, syrien biscuits, fresh mint sherbet

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### From 45 to 60 persons

CHF 54.- per pers.

### From 61 to 80 persons

CHF 51.- per pers.

### From 81 to 100 persons

CHF 49.- per pers.

### From 101 persons upwards

CHF 46.- per pers.

### We can also serve the main course :

Supplement for a main course from the Summer Menu	CHF 1.- per pers.
Supplement for a main course from the Savoury Menu	CHF 3.- per pers.
Supplement for a main course from the Festive Menu	CHF 6.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
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- > table cloth and paper napkins

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## AMERICAN BUFFET

- > Green salad with sweet corn, Belgian endive salad with Boston dressing, carrot salad with raisins, cottage cheese salad with fruits, beetroot salad Big Apple style, celery salad California style

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- > Countryside terrine, roasted turkey, sweet sour breast of beef, horseadish sauce, marinated fillet of salmon-pink pork, steamed salmon Bellevue style, shrimp cocktail with Thousand Island dressing, vegetable terrine, eggs Mimosa style, guacamole, tacos and garlic bread

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- > **Main course displayed on the buffet**  
 Chili con carne  
 Virginia ham roasted with honey and perfumed with cloves  
 Spare ribs with barbecue dressing  
 Buttered corn on the cob  
 Baked Idahoe potatoes with sour cream

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- > **Dessert buffet**  
 Bitter chocolate truffle, apple pie, cookies, cheese cake, pistachio muffins, caramelized custard, Key West lemon pie, poaches pear in their spices

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### From 45 to 60 persons

CHF 54.- per pers.

### From 61 to 80 persons

CHF 51.- per pers.

### From 81 to 100 persons

CHF 49.- per pers.

### From 101 persons upwards

CHF 46.- per pers.

### We can also serve the main course :

Supplement for a main course from the Summer Menu	CHF 1.- per pers.
Supplement for a main course from the Savoury Menu	CHF 3.- per pers.
Supplement for a main course from the Festive Menu	CHF 6.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins

All our rates are quoted VAT excluded

## ASIAN BUFFET

- > Three delights salad, salad of green beans and chinese mushrooms, Thai style chicken salad, vegetable salad with cocnut dressing, sweet sour turnip salad, water-cress salad with chestnuts, summer rolls, choice of sushi Hosomaki & Nigiri, vegetable pacoras, shrimp triangles

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- > Chicken Yakitori skewer, sea food purse, little vegetable samousa, beef stew with its sweet and sour sauce, Byriani shrimps  
Chipped chicken with basil and cocnut, vegetable chop suey, Basmati rice, Kablishanasag, Pakchoï (chinese cabbage) flavoured with lemon grass

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- > **Dessert buffet**  
Lychee salad, apple salad perfumed with ginger, kiwi salad, almond jelly, praline bananas, mango bavarian cream, sesame and honey biscuits
- 

### From 45 to 60 persons

CHF 55.- per pers.

### From 61 to 80 persons

CHF 52.- per pers.

### From 81 to 100 persons

CHF 50.- per pers.

### From 101 persons upwards

CHF 47.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins

All our rates are quoted VAT excluded

## PRESTIGIOUS BUFFET

- > White mushroom salad with basil and hearts of artichokes, Waldorf salad, broccoli salad with basil and pine nuts, lentil salad from the Puy region with cider dressing, a mix of small green leaf salad, Belgian endive salad with Blue Bresse cheese, fine been salad with hazelnuts

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- > Pressed foie gras with pears, veal carpaccio flavoured with Italian pesto, smoked breast of duck, vitello tonato, vegetable terrine, ballotine of duckling flavoured with pistachio and Cognac, venison terrine with hazelnuts and Marsala

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- > Steamed salmon Bellevue style, fountain of marinated shrimps, monkfish carpaccio flavoured with lime

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- > **Main course displayed on the buffet**  
 Fillet of lamb cooked in a crust of salt  
 Roast of veal with a Calvados sauce  
 Butter fried potatoes with ceps and shallots  
 Small bundle of green beans  
 Tomato "Belle maraîchère" (stuffed with fresh season vegetables)

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- > **Assorted cheese buffet**  
 Brie of Meaux, Camembert of Isigny, Roquefort Papillon, Livarot, Reblochon, Tomme from the canton of Vaud, Old Gruyère, Sainte-Maure goat cheese

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- > Butter, twisted roll of bread, French baguette, wholemeal bread

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### From 61 to 80 persons

CHF 75.- per pers.

### From 101 persons upwards

CHF 70.- per pers.

### From 81 to 100 persons

CHF 73.- per pers.

### Following services are included

- > the delivery in the canton of Geneva
- > the assistance of a professional cook for four hours (including the journey time forth and back), beyond this time, hours will be charged CHF 40.- per hour
- > table cloth and paper napkins

All our rates are quoted VAT excluded

## COLD APPETIZERS

All our terrines are homemade according to creative and elaborated recipes.

\*Distinguished by a medal of quality from the Union of Butchers

	FROM 5 TO 24 PERS. PRICE PER PERS.	FROM 25 PERS. UP. PRICE PER PERS.
> Countryside terrine flavoured with green pepper*, Belgian endive salad with walnuts	9.20	8.20
> Chicken terrine flavoured with citrus fruits, Roman lettuce with fine herbs	12.50	11.50
> Traditional crust pie*, Russian salad and celery remoulade	13.-	12.-
> Vegetable terrine Provençale style*, Grinded tomatoes with basil	12.50	11.50
> Salmon steak in jelly, Curried carrot salad	12.50	11.50
> Terrine of various broiled meats with its flan of celery and vinaigrette Gribiche style	13.-	12.-
> Salmon terrine with broccoli and cottage cheese, Fruit cream Crémone style	12.-	11.-
> Fresh tomato flan flavoured with tarragon, cress coulis with grilled bread dices	12.50	11.50
> Gaspacho Andalou style (served with its garnishing)	13.50	12.50
> Vitello tonato	13.50	12.50
> Steamed salmon Bellevue style (min. 10 persons)	13.50	12.50
> Marble loaf of avocado and shrimps, Basil oil	16.-	15.-
> Sea fish carpaccio flavoured with lime (salmon, monkfish, red-meat tuna fish)	16.-	15.-
> Gravelachs salmon ravioli with pink pepper berries on a bed of green small leaf salad	17.-	16.-
> Crystallized tomatoes and cold risotto of Quinoa	15.50	14.50
> Mosaic of monkfish with small vegetable and three sorts of coulis	19.50	18.50
> Young rabbit terrine with carrots and crystallized red onions	15.-	14.-
> Homemade duck foie gras* port jelly and buttered toasts	18.50	17.50
> Pressed foie gras with crystallized pears and stew of hearts of artichokes	19.50	18.50
> Tartare of red-meat tuna fish with biscuits flavoured with spices	19.50	18.50
> Carpaccio of veal with Italian pesto	19.50	18.50

## WARM APPETIZERS

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All our terrines are homemade according to creative and elaborated recipes.

**\*Distinguished by a medal of quality from the Union of Butchers.**

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERSON. (HT)
> Leek pie as per Girardet's recipe On a salad bed of Belgian endives	9.20	8.20
> Pork sausage Geneva style*, lentil salad	9.20	8.20
> Loaf of Gruyère cheese and white Mushrooms in a red wine sauce	13.-	12.-
> Bouchée à la Reine with mushrooms & chicken	10.50	9.50
> Pike quenelles from the Lake of Geneva With its lobster sauce	17.50	16.50
> Pan fried salmon on a bed of leek, Bacon sauce	13.30	12.30
> Puff pastry of conger eel and spinach Bercy sauce (min. 8 persons.)	15.50	14.50
> Chipped forest mushrooms and its puff Pastry garnishing	15.-	14.-
> Dieppoise style pot (min. 10 persons.) (filet of sole, gambas, scallops, monkfish, salmon, shrimps, mussels)	20.50	19.50
> Fillet of sole Cardinale Or Normande style	22.50	21.50

# MEATS

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERSON. (HT)
<b>POULTRY</b>		
> Chicken Basquaise style	10.70	9.70
> Chipped curry chicken with fruits	11.80	10.80
> Chicken in red wine Gamay sauce	13.50	12.50
> Roasted duck with orange and small onions	13.50	12.50
> Breast of duck with green pepper	15.50	14.50
> Boneless leg of guinea-fowl flavoured with tarragon	15.50	14.50
> Breast of guinea-fowl in a Champagne sauce	16.-	15.-
> Boneless quails flavoured With coffee grounds (2 pieces per person)	19.50	18.50
<b>RABBIT</b>		
> Rabbit with prunes or mustard	13.90	12.90
<b>PORK</b>		
> Hot ham	9.70	8.80
> Hot ham in Madeira sauce	10.90	10.20
> Roast of pork forest style	12.-	11.-
> Chipped pork Geneva style	13.50	11.40
> Osso bucco Cremolata	16.-	15.-
> Loin of pork with mushrooms or flavoured With star anise and black tea	15.50	14.50
<b>LAMB</b>		
> Roast leg of lamb Provençale style	15.50	14.50
> Roast of ribs of lamb with thyme	18.50	17.50
> Fillet of lamb cooked in a salt crust & fine herbs	21.50	20.50
<b>VEAL</b>		
> Roast shoulder of veal with zests of orange	15.50	14.50
> Chipped veal Zurich style	17.50	16.50
> Braised slices of veal with raw ham and chanterelles	21.-	19.-
> Roast of ribs of veal perfumed with Calvados	26.50	25.50
> Small fillet of veal with morels	32.50	31.50
<b>BEEF</b>		
> Braised beef old fashion style	12.50	11.50
> Braised point of Rumpsteak	15.50	15.-
> Sirloin steak with Périgourdine sauce	21.50	20.50
> Roast sirloin Wellington, Périgourdine sauce	26.50	25.50

## GARNISHING

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERS. (HT)
> Creole rice, small noodles, buttered macaroni, boiled potatoes	4.40	3.40
> Parmesan polenta	4.40	3.40
> Mashed potatoes flavoured with cress	4.40	3.40
> Gratinated potatoes	5.90	4.50
> Gratinated potatoes with ceps	6.60	5.60
> Shallot flan, beetroot flan (per piece)	4.50	3.50
> Millefeuille of summer vegetables (per piece)	5.90	5.30
> Timbale of cards with Mascarpone & pine nuts (per piece)	5.90	5.30
> Belle Maraîchère Tomato (with a filling of fresh season vegetables) (per piece)	7.-	6.-
> Ratatouille	5.90	4.90
> Mixed vegetables	5.60	4.50
> Vegetable bouquet (4 different vegetables as per the day's offer)	10.-	9.-
> Barigoule of artichokes & small vegetables (per piece)	6.50	5.50
> Pan fried potatoes with ceps and shallots	5.90	5.30
> Mixed leaf salad (batavia, treviso, lolo)	4.70	4.50
> Mixed salad (green salad, carrots, tomatoes)	6.30	5.70

## NATIONAL DISHES

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERSON.
> Chili con carne	15.50	13.50
> Meat and seafood Paëlla (min. 10 persons.)	20.-	18.-
> Royal Couscous, (min. 20 persons.) merguez, beef, lamb, chicken, semolina, vegetables (Meats are served separately)	25.-	20.80
> Chicken with Belgian endives as per Troigros' recipe With safran potatoes	19.-	18.-
> Meat lasagne	13.-	12.-
> Lamb tajine with prunes and semolina with small vegetable & semoule de millet aux petits légumes	19.-	17.-

## WINTER SPECIALS

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERSON. (HT)
> Garnished Sauerkraut (min. 10 persons) (kraut, boiled potatoes, Vienna sausages, smoked loin of pork, smoked bacon, salted, bacon, ox-tongue, smoked sausage)	28.-	25.-
> Boiled pot Royal (min. 10 persons) (knuckle of beef, chicken, ox-tongue, marrow-bone, carrots, celery, turnips, leek, white cabbage and rice)	28.-	25.-

## GAME

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers.upwards. PRICE PER PERSON. (HT)
> Jugged venison or wild boar or hare	16.40	15.40
> Saddle of venison, Grand Veneur sauce	25.50	23.40
> Garnishing (apples filled with cranberries, pears in wine, roasted chestnuts, butter spätzli, braised red cabbage)	13.-	11.-

## VEGETARIAN DISHES

	From 5 to 24 pers. PRICE PER PERS.	From 25 pers.upwards. PRICE PER PERS. (HT)
> Pastry puffs with cashew nuts & dried tomatoes on a bed of salad	19.-	15.50
> Vegetable lasagne <b>or</b> salmon lasagne with spinaches	15.-	14.-
> Pan of pasta with tofu	15.-	14.-
> Loaf of Gruyère cheese and mushrooms in a red wine sauce	14.-	13.-

## CHEESE

	From 5 to 24 pers. PRICE PER PERS.	From 25 pers.upwards. PRICE PER PERS. (HT)
> Assorted cheese (3 kinds)	5.-	5.-
> Buffet of various cheese (min. 10 persons)	7.80	6.30

## DESSERTS

	FROM 5 TO 24 PERS. PRICE PER PERSON.	FROM 25 PERS. UPWARDS PRICE PER PERSON. (HT)
> Homemade caramel custard and whipped cream	4.80	4.30
> Fruit pie	4.80	4.30
> Tiramisu	5.90	4.90
> Homemade chocolate mousse	5.90	4.90
> Bitter chocolate & amarena Triomphe, ginger cream	6.90	6.-
> Marbled sweet with pears, bitter chocolate sauce	6.90	6.-
> White lady (floating island) perfumed with lime, vanilla sauce	6.90	6.-
> Fresh fruit salad	6.90	6.-
> Appelstrudel, vanilla cream	6.90	6.-
> Nectarine Bavarian cream, peach sirup (in season)	6.90	6.-
> Fruit mille-feuille	6.90	6.-
> Black Forest cake	6.90	6.-
> African charlotte, (Bavarian cream) cinnamon cream	6.90	6.-
> Homemade diplomate, vanilla cream	6.90	6.-
> Dacquoise (biscuit of egg whites, hazelnuts and Almonds) of forest berries with its coulis	6.90	6.-
> Meringue lemon pie	6.90	6.-
> Chocolate and pistachio Bavarian cream With a hazel-nut biscuit (Cupidon)	6.90	6.-
> Caramel mousse With flambéed apples (Normandie)	6.90	6.-
> Financier (biscuit) flavoured with almond milk and figs	6.90	6.-
> Small dessert buffet (min. 18 persons.) Chocolate mousse, caramel custard, 3 different fruit salads, 2 different flavours of sherbets		9.50
> Grand dessert buffet (min 30 persons.) Chocolate mousse, appelstrudel & vanilla cream, Homemade caramel custard, dacquoise of forest berries, Pears in a wine sauce, caramel figs, meringue lemon pie, 3 different fruit salads, 2 different flavours of sherbets		15.50

## TIERED CAKES

	From 5 to 24 pers. PRICE PER PERSON.	From 25 pers. upwards PRICE PER PERSON. (HT)
> Profiteroles with bitter chocolate sauce	9.-	8.-
> Ice vacherin, flavoured to your likings With its fruit coulis	9.-	8.-
> Fruit cakes	9.-	8.-
> Sunshine with its fruit coulis	9.-	8.-

## FANCY BISCUITS

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> Dry small biscuits per 100 gr	5.70
> Small fruit pies, per pièce	1.70
> Small cream pies, per pièce	1.70

## COFFEE, TEA, HERB TEA

From 5 to 24 pers. From 25 pers. upwards.

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	PRICE PER PERSON.	PRICE PER PERSON. (HT)
> American coffee	2.80	2.40
> Espresso coffee	3.60	3.20

## BEVERAGE

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### > SWISS WHITE WINES

Chasselas, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Gewürztraminer, AOC Dardagny, Vuagnat-Mermier	75 cl	16.-
Aligoté, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Chardonnay, Le Bruant, AOC Genève, La Cave de Genève, Satigny	75 cl	19.50
Chasselas, Yvorne "Pré Roc", AOC Yvorne, Obrist, Vevey	75 cl	21.-
Sauvignon blanc, 1 <sup>er</sup> cru, AOC Coteau de Lully, Dupraz, Lully	75 cl	24.90

### > SWISS RED WINES

Gamay, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Pinot noir, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Gamaret, AOC Dardagny, Vuagnat-Mermier	75 cl	17.50
Gamaret, La Clémence, AOC Genève, La Cave de Genève, Satigny	75 cl	23.-
Pinot noir, AOC Genève, Sébastien Dupraz, Soral	75 cl	23.-
Peissy rouge, Domaine Grand'Cour, AOC Pessy, J.-P. Pellegrin	75 cl	23.-
Gamaret, Domaine de Quédan, AOC Genève, X. Bouvier, Perly	75 cl	25.-
Peissy noir, Domaine Grand'Cour, AOC Peissy, J.-P. Pellegrin	75 cl	26.50

**All our rates are quoted VAT excluded**

## BEVERAGE

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### > FOREIGN RED WINES

St-Amour, Henri de Villamont, Négociant Eleveur AC St-Amour, Savigny-les-Beaune, Côte d'Or		75 cl	22.-
Chianti Classico Riserva Villa Antinori	2001	75 cl	31.30-
Château Greysac, mis en bouteille au château Grand Cru Bourgeois	2003	75 cl	28.-
Crozes Hermitage « Les Meysonniers », AOC Crozes Hermitage, Chapoutier	2005	75 cl	30.50-

### > CHAMPAGNE

Francois Fagot 1 <sup>er</sup> cru Brut	Rilly-la-Montagne		39.-
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### > NON ALCOHOLIC BEVERAGES

Mineral water, still or sparkling		1 liter	4.50
Sodas, Coca-Cola		1 liter	5.50
Orange juice Granini		1 liter	7.-

Bottles which have not been opened are not charged. Beverages are delivered in an isothermic container ; thus they keep an ideal temperature during the whole length of service.

### > APERITIFS, ALCOHOLS, LIQUEURS

Cardinal Draft beer		33 cl	3.50
Heineken beer		33 cl	4.-
Martini		100 cl	25.-
Porto		75 cl	25.-
Whisky VAT 69		70 cl	50.-
Gin Gordon's		70 cl	50.-
Vodka Smirnoff		70 cl	50.-
Liqueurs		per glass	8.-

**All our rates are quoted VAT excluded**

## RENTAL OF EQUIPEMENT

- > To enhance the quality of your buffets, you can rent our nicely decorated market stalls :

1 stall	250.-
2 stalls	300.-
3 stalls	400.-
4 stalls	600.-

FROM 6 TO 24 PERS.      FROM 25 PERS. UPWARDS

> Glassware	3.50	2.50
> Glassware washing	1.50	1.-
> Full tableware and glassware	6.-	5.-
> Tableware and glassware washing	3.-	2.-
> Linen napkins		2.-
> Linen tablecloth		18.-
> Flanel table protection		5.-
> High quality paper tablecloth and napkins		2.50
> Table	165 cm or 220 cm	20.-
> Round table Ø	150 cm (8 à 10 persons)	20.-
> Round table Ø	70 cm	15.-
> High round table Ø	70 cm	35.-
> Chair		6.50
> Bench for table	165 cm or 220 cm	8.-
> Wardrobe with hangers for 30 persons		50.-

**All our rates are quoted VAT excluded**

## DELIVERY

(until 6.30 pm from Monday to Saturday and until 12.00 noon on Sunday)

> <b>Food and beverage</b>	DELIVERY	PICK UP
In the canton of Geneva	50.-	50.-
For a meal (first course, main course and dessert)		
From 45 persons upwards		free of charge
Out of the canton of Geneva		according to offer
> <b>Tableware and furniture</b>	DELIVERY	PICK UP
Charged per hour	65.-/ h	65.-/ h

## SERVICE STAFF

- > **Our highly skilled service staff is charged separately except in a case of package offer.**
- |                                    |             |
|------------------------------------|-------------|
| Per hour with a minimum of 3 hours | 36.- / hour |
| Transport fees per person          | 36.-        |
- > **There is no surcharge after midnight.**

## GENERAL CONDITIONS

- > **Following services are included for meals (first course, main course and dessert) as from 45 persons upwards :**
- The delivery of the food and beverage,
  - The presence of a cook for 3 hours,
  - Bread, paper tablecloth and napkins.
- Exception : small summer buffet and small countryside buffet.
- > **VAT % are added to the invoices as follows :**
- 2,4%** on food and beverage without alcohol
  - 7,6%** on equipment and beverage with alcohol
  - 7,6%** on the total bill when service staff is involved
- > **The invoice will be made according to the number of participants confirmed 48 hours before the event takes place.**