



END OF YEAR BANQUET MENUS

ARTY MENU CHF 65.-

Jerusalem artichoke velouté flavored with truffle oil

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Red Label salmon, mashed carrots with ginger,
mini leeks and candied grapes

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Finger chocolate cake
and nougat

A unique menu for all guests.
A vegetarian alternative can be proposed

Contact : Pierre Malochet, Event manager
Tel : + 41 22 544 66 72 / pmalochet@manotel.com



COSY MENU

CHF 75.-

Roasted parsnip with cajun spices,
mashed and crispy parsnip

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Duckling breast, mashed pumpkin, mushrooms
and grenaille potatoes, honey and lime sauce

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Matcha tea and yuzu finger cake, red fruits coulis

A unique menu for all guests.
A vegetarian alternative can be proposed

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TRENDY MENU

CHF 85.-

Terrine of duck foie gras and mango jelly, mango and passion fruit tartare
or

Scallops carpaccio flavored with citrus

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Pan fried cod fish, grilled cauliflower, mashed spinach and acidulous mussels,
shellfish sauce

or

Grilled beef fillet with truffle juice, roasted mini carrots and mashed parsnip

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Kalamansi citrus cake

or

Chocolate fondant, vanilla ice cream

A unique menu for all guests.
A vegetarian alternative can be proposed

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