

BANQUETING & CATERING

*the time of a reception*

# SWEET AND SALTY CREATIONS OF BEAU-RIVAGE

SPRING & SUMMER 2019

## BY

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# SWEET AND SALTY CREATIONS OF BEAU-RIVAGE

## COLD DISHES

CHF 4.50.-/each

## FROM THE SEA

FROM THE LAND

FROM THE GARDEN



Shrimp “galette”, ginger, lemon and pequillos

Gravelax salmon with beetroot, timut pepper cream

Sicilian half-cooked swordfish, tomato and caper

Fish rillettes with olive oil, tomato and candied olive

Sea bass ceviche, coconut milk with green curry

Tarragon chicken, crisp focaccia

Gruyère “mille-feuille” and grisons meat

Foie gras with Granny Smith jelly

Quail egg on a crisp bread

Beetroot gazpacho with tamarin

Zucchini roll, fresh goat cheese and candied tomato

Tapenade and ricotta tartlet, tomato and basil

Pea with Espelette pepper cream on a black crispy bread

“Mille-feuille” of carrot and beetroot

# SWEET AND SALTY CREATIONS OF BEAU-RIVAGE

## HOT DISHES

CHF 4.50.-/each

Mozzarella cromesquis

Mini burger

Smoked salmon malakoff with herbs

Mini tortilla, pequillos, roasted octopus and chorizo

Beetroot tempura shrimp, Sichuan sere

Mushroom and truffle croque-monsieur

Acras with voatsiperifery pepper sauce

“Langue d’oiseau” pasta, olives and tomato

Gruyère finger with mustard

## SURPRISE BREAD

SELECTED THREE GARNISHES

CHF 75.- /each

Tandoori chicken, carrot and green salad

Jam with Appenzeller and pickles

Grilled vegetable, pesto rosso

Shrimps, mayonnaise with kaffir lime, pequillos and chives

Raw ham, pecorino and arugula

Smoked salmon, fresh cheese with lemon and herbs

# SWEET AND SALTY CREATIONS OF BEAU-RIVAGE

## COOKING POTS AND ANIMATIONS

## **Salty pots**

## CHF 7.- each / person / animation

## (For a minimum of 20 persons)

Poultry “blanquette”, mustard, potato and seasonal mushrooms

Black beef burger with reblochon, red onion compote

“Langue d’oiseau” risotto, candied tomato and taggiasche olives

Sea bass in a oregano salty crust, Pesto rosso

Vegetable ravioli with white truffle flavor



# SWEET AND SALTY CREATIONS OF BEAU-RIVAGE

## SWEET

CHF 4.50.-/each

Dome with lime on a flower of salt shortbread

55% dark chocolate and caramel salted butter sphere

Pistachio and strawberry macaroon

Lemon tart with meringue

Piedmont hazelnut sphere

Full chocolate crunch

Alsatian style tart with seasonal fruits

Citrus red fruit ball

Roll of fruit paste and seasonal flavor marshmallow

Mousse chocolate with pepper mint cream

## OUR SUGGESTION FOR YOUR RECEPTION

APERITIF COCKTAIL

ONE HOUR

COCKTAIL LUNCH

DINNING COCKTAIL

4 to 8 pieces per person

12 to 16 pieces per person

with surprise bread or cooking pots

## 14 to 18 pieces per person

with surprise bread or cooking pots