

*Beau Rivage*  
GENÈVE 1865

# BANQUET MENU

*Winter 2019*

## STARTERS

Butternut squash royale, balsamic-roasted chicken oyster, roasted pumpkin seeds

Fingers of foie gras, mulled wine jelly, with spices, small salad of chicory and figs with mendiant fruit

Risotto of Crozet pasta with Abondance cheese, butternut squash and hazelnuts, spinach leaves

The Perfect Egg, squash and pistachio velouté

Sea bass ceviche, tartare of beetroot and green apple, small salad

Crispy tartare of organic salmon with papaya and pomegranate, fresh herb salad, guacamole

## MEAT DISHES

Chicken thigh stuffed with foie gras, mashed potato, brunoise of squash and horn of plenty mushrooms, New Zealand spinach

Braised shoulder of veal, parsnip purée, seasonal vegetables, tarragon jus

Venison cheek, polenta and heirloom vegetables

Duckling thigh confit, colourful cabbage and red cabbage purée, Sichuan pepper jus

Rump of veal, sweet potato mousseline, sautéed mushrooms and salsify (+ CHF 20 .-)

Beef tagliata, stir-fried vegetables, red curry sauce (+ CHF 10 .-)

## FISH DISHES

Cod loin, fregola with rocket, basil sauce

Sea bream fillet, vitelotte potato, soft leeks, sauce vierge

Honey and sesame-roasted sea trout fillet, Chinese cabbage, carrot and courgette tagliatelle, braised pak choi

Crispy whiting fillet, mashed potato and mini ratatouille, fishbone jus with olive oil

Sea bass fillet, olive panisse and a fricassée of artichokes and confit tomatoes

Large roasted prawns, paella-style rice with saffron, sea water foam

## FROM THE LAND

Foie gras of the moment

Tandoori chicken, crusty bread

Mini-wrap, pastrami, Gruyère cheese, Savora sauce

Smoked duck breast rolls with walnuts and fresh herbs

Vitello tonnato on a crispy panisse

## FROM THE SEA

Sesame and soy-marinated salmon in nori seaweed, wasabi

Miso-glazed cod, Chinese cabbage with sesame

Tartare of scallops with citrus fruit

Salted mackerel on a tartare of green apple and beetroot

Smoked salmon and crab cannelloni, avocado and samphire

Spiced tataki of tuna, wakame seaweed

## FROM THE GARDEN

Squash dome with a nutmeg cream sauce

Aubergine roll filled with ricotta, olives et pine nuts

Buckwheat pancake, avocado, little gem lettuce, piquillo peppers

Tartlet filled with creamy sweet onion, butternut squash and mushrooms

Mini Parmesan and black olive Madeleine cake

## HOT ITEMS

Gruyere and vacherin cheese croquettes

Crispy beef and carrot parcel

Parsnip and truffle velouté

Mini burger

Mini kefta kebab, mint yoghurt sauce

Dauphine potato with flavours of the South, spicy tomato sauce

Pan-fried foie gras, mango and passion fruit chutney, full-flavoured jus

Croque-Monsieur with mushrooms

## BUFFETS

Salad bar

Spring rolls, sweet chilli sauce

Steak tartare with passion fruit

Crispy tartare of salmon with avocado

Red and white chicory salad, Fourme d'Ambert cheese, walnuts

Salad of lamb's lettuce, apple, goat's cheese and walnuts

Salad of rocket and red cabbage, carrots, roasted hazelnuts

Tabbouleh of red and white quinoa with fresh mint, crunchy vegetable shavings and mango

Mini baguette with beef pastrami and Parmesan shavings

Smoked salmon, lettuce, tomato and egg wrap

Pretzel with grilled vegetables, red pesto

Roast chicken and herb rillettes

Cold meats platter

Cheese platter

## HOT DISHES

Pulled beef burger, cheddar cheese, fried onions, cornbread

Salt-crusted sea bass with pink peppercorns, sauce vierge

Sautéed prawns in red curry, sautéed rice and baby vegetables

Veal shank with olives, gnocchi

Freshly sliced Serrano ham (*CHF 1200 .-*)

Chicken and vegetable gyoza, soy sauce and condiments

Vegetable mini ravioli flavoured with truffle

Nant d'Avril chicken thigh, sautéed potatoes with thyme, mushroom cream sauce

Creamy risotto with mushrooms and butternut squash, Parmigiano Reggiano

## QUICK LUNCH

Red and white chicory salad, Fourme d'Ambert cheese, walnuts

Salad of rocket and red cabbage, carrots, roasted hazelnuts

Tabbouleh of red and white quinoa with fresh mint, crunchy vegetable shavings and mango

Mini baguette with beef pastrami and Parmesan shavings

Smoked salmon, lettuce, tomato and egg wrap

Pretzel with grilled vegetables, red pesto

Roast chicken and herb rillettes

Mackerel fillet escabèche, mini ratatouille

Choice of finger sandwiches

## HOT DISHES

Pulled beef burger, cheddar cheese, fried onions

Salt-crusted sea bass with pink peppercorns, sauce vierge

Sautéed prawns in red curry, crunchy vegetables

Veal shank with olives, gnocchi

Freshly sliced Serrano ham (*CHF 1200 .-*)

Chicken and vegetable gyoza, soy sauce and condiments

Vegetable mini ravioli flavoured with truffle

## FINGER SANDWICHES

Beef pastrami and Gruyère cheese

Smoked salmon, cottage cheese with herbs

Grilled vegetables and red pesto

Curried chicken, sun-dried tomato, lettuce

Gorgonzola and walnut

Foie gras mousse, hazelnuts

Cooked ham and Gruyère cheese

## DESSERTS

Salted shortbread, lemon and lime meringue crémeux

Chocolate and salted caramel puffed rice slice

Mandarin and caramelised pecan nut brownie finger

Seasonal fruit cheesecake and coulis

Mont Blanc-style crunchy meringue and sweet chestnut purée

Floating island with crème anglaise and seasonal fruit

## SWEET CANAPÉS

Lemon meringue tartlet

Mandarin and pecan nut brownie

Chocolate marshmallow with caramel sauce

Cocoa and Williams pear macaroon

Pistachio-centred white chocolate lolly

100% hazelnut sponge

Citrus choux buns

Seasonal fruit cheesecake

Pink grapefruit financier

Granny Smith apple dome

## QUICK LUNCH

Lemon meringue tartlet

Mandarin and pecan nut brownie

Chocolate marshmallow with caramel sauce

Seasonal fruit cheesecake

100% hazelnut sponge

Floating island with crème anglaise and seasonal fruit

Pistachio-centred white chocolate lolly

Cocoa and Williams pear macaroon

## BUFFET

Lemon meringue tart

Hazelnut Paris-Brest

Saint Honoré with Madagascan vanilla

Dulcey chocolate marshmallow with caramel sauce

Mandarin and pecan nut brownie

Mini citrus and yuzu babas