



LE GRAND CATERING

SUMMER
2022



CONTENTS

COCKTAIL BITES AND FINGERFOOD

6 - 8

FONDUE CHINOISE AND SUSHI

9

LUNCH AND DINNER

12 - 15

BBQ BUFFET

17

CAVIAR AND FISH SPECIALTIES

19

GLAZE, STOCK AND CONDIMENTS

21

PERSONNEL AND EQUIPMENT

22

UND SEINE FRAU
1850
1.5.02
JOSEPH STUDER



RESTAURANT
LE RESTAURANT
EST AB DEM
JUNI 2019
EST GÖFFNET
LE RESTAURANT
EST AB DEM
PARTIR DU
JUN 2019

ABOUT LE GRAND CATERING

When Robert Speth's Catering was welcomed into the Le Grand Bellevue family in the winter of 2017 two of the finest reputations in Gstaad hospitality were married. Today, the hotel Le Grand Bellevue is best known for blending 100 years of history with easy-going contemporary elegance. Over the past 30 years Chef Robert Speth has established Gstaad's premier catering business, celebrated for deliciously inventive cuisine and unrivalled service.

Together, as Le Grand Catering, we are local experts in catering to all tastes and for all kinds of events. Whether it is an intimate dinner with loved ones in your chalet, a lavish wedding or a company holiday party, we understand that perfection is everything.

We pride ourselves on our well-sourced, seasonal food, delicious flavours and team of passionate and experienced foodies. All our products are home-made and menus are tailored to you and your personal preferences and requirements. We have a simple, uncomplicated approach to catering. Whether it be a relaxed barbecue in the mountainside or a five course feast, everything centres around three things: seasonal produce, quality ingredients and making your event personal and memorable!

Given the challenging global circumstances, Le Grand Catering is exercising a rigorous and careful program to respect all health and hygiene standards. Rest assured that protecting both you, your guests and our team are of the highest of importance to us.

Francesco de Bartolomeis & Robert Speth

Prices in Swiss Francs

Food + 2.5% VAT

Food with service + 7.7% VAT

Non food / wine + 7.7% VAT

~~~~~ COLD BITES ~~~~~

Small finger sandwiches:

|                             |                  |     |
|-----------------------------|------------------|-----|
| Avocado and chicken         | <i>per piece</i> | 4.- |
| Tuna and egg                | <i>per piece</i> | 4.- |
| Raw ham, salami, roast beef | <i>per piece</i> | 4.- |

Toast or brioche canapés:

|                                                  |                  |      |
|--------------------------------------------------|------------------|------|
| Brie de Meaux filled with truffle on fruit bread | <i>per piece</i> | 5.50 |
| Blue cheese mousse and celery                    | <i>per piece</i> | 4.-  |
| Smoked salmon                                    | <i>per piece</i> | 4.-  |
| Salmon or tuna tartare                           | <i>per piece</i> | 4.-  |
| Rock lobster medallion with caviar               | <i>per piece</i> | 9.50 |
| Spicy beef tartare                               | <i>per piece</i> | 4.-  |

Pumpernickel canapés:

|                                        |                  |     |
|----------------------------------------|------------------|-----|
| Zucchini cream cheese roll with olives | <i>per piece</i> | 4.- |
| Smoked salmon and dill mustard sauce   | <i>per piece</i> | 5.- |

Profiteroles filled with:

|                        |                  |     |
|------------------------|------------------|-----|
| Fresh cheese and herbs | <i>per piece</i> | 4.- |
| Shrimp cocktail        | <i>per piece</i> | 4.- |
| Snow crab meat         | <i>per piece</i> | 4.- |

Small glasses filled with:

|                                               |                  |      |
|-----------------------------------------------|------------------|------|
| Burrata mousse and tomato confit              | <i>per piece</i> | 5.50 |
| Watermelon gazpacho with feta crumble         | <i>per piece</i> | 5.50 |
| Tuna and avocado tartare with sesame and soya | <i>per piece</i> | 5.50 |
| Couscous salad with prawns                    | <i>per piece</i> | 5.50 |
| Healthy bean salad                            | <i>per piece</i> | 5.50 |

In an Asian spoon:

|                                    |                  |      |
|------------------------------------|------------------|------|
| Turnip cabbage taco with guacamole | <i>per piece</i> | 4.50 |
| Hummus with pita crumble           | <i>per piece</i> | 5.50 |
| Tuna tartare with wakame salad     | <i>per piece</i> | 5.50 |
| Tuna tataki with yakumi sauce      | <i>per piece</i> | 5.50 |
| Thai mango salad with duck breast  | <i>per piece</i> | 7.-  |

~~~~~ WARM BITES ~~~~~

Vegetarian:

| | | |
|--|------------------|-----|
| Mini pizza with tomato and cheese (from sheet) | <i>per piece</i> | 2.- |
| Small leek, spinach or cheese quiche | <i>per piece</i> | 4.- |
| Vegetable samosa | <i>per piece</i> | 4.- |
| Crostini with tomato | <i>per piece</i> | 4.- |
| Small potato filled with raclette cheese | <i>per piece</i> | 4.- |
| Zucchini tempura with spicy dip | <i>per piece</i> | 4.- |

Fish:

| | | |
|--|---------------------|-----|
| Mini pizza with onion and anchovy | <i>per piece</i> | 2.- |
| Rock lobster tempura with spicy mayo | <i>per piece</i> | 5.- |
| Blinis with caviar „Le Grand Bellevue“ selection | <i>upon request</i> | |

Meat and poultry:

| | | |
|--|------------------|-----|
| Bacon wrapped dates | <i>per piece</i> | 3.- |
| Small ham croissant | <i>per piece</i> | 4.- |
| Meatballs with sweet chilli sauce | <i>3 pieces</i> | 3.- |
| Saté skewer with lamb, chicken or beef, peanut sauce | <i>per piece</i> | 7.- |
| Small saveur sausages with mustard | <i>per piece</i> | 4.- |

~~~~~ COCKTAIL ARRANGEMENTS ~~~~~

*Available from 20 persons*

Light (8 pieces per person)

*per person 36.-*

Cold:

- Turnip cabbage taco with guacamole
- Skewers with grilled vegetables and olives
- Brie de Meaux with truffle on fruitbread
- Salmon tartare on brioche
- Profiteroles filled with shrimp cocktail
- Tuna tartare with wakame salad
- Homemade grissini with dry meat
- Spicy beef tartare on toast

Standard (12 pieces per person)

*per person 48.-*

Cold:

- Zucchini cream cheese roll with olives on pumpernickel
- Brie de Meaux with truffle on fruitbread
- Salmon tartare on brioche
- Profiteroles filled with shrimp cocktail
- Couscous salad with prawns
- Tuna and avocado tartare with sesame and soya
- Spicy beef tartare on toast
- Vitello tonnato bite

Warm:

- Small potatoes filled with raclette cheese
- Rock lobster tempura with spicy mayo
- Quiches with leek, spinach or cheese
- Meatballs with sweet chilli sauce

~~~~~ SUSHI ~~~~~

With all our sushi boxes we serve wasabi, pickled ginger and soy sauce

Maki box:

Fine selection of maki sushi, filled with e.g. tuna, salmon, avocado, cucumber, Japanese omelette and rice, wrapped in sea weed

| | | |
|------------------------------|----------------|-------|
| 36 pieces for 2 to 3 persons | <i>per box</i> | 96.- |
| 54 pieces for 3 to 4 persons | <i>per box</i> | 140.- |
| 90 pieces for 5 to 7 persons | <i>per box</i> | 230.- |

Maki and nigiri box:

Fine selection of maki and nigiri sushi (sushi rice topped with e.g. tuna, salmon, shrimp, scallop, mackerel or octopus)

| | | |
|-----------------------------|----------------|-------|
| 12 nigiri and 24 maki sushi | <i>per box</i> | 150.- |
| 24 nigiri and 36 maki sushi | <i>per box</i> | 210.- |
| 40 nigiri and 60 maki sushi | <i>per box</i> | 400.- |

~~~~~ FONDUE CHINOISE ~~~~~

*Available from 4 persons*

|                                                                   |                   |      |
|-------------------------------------------------------------------|-------------------|------|
| Meat fondue: with poultry, veal and beef                          | <i>per person</i> | 68.- |
| Fish fondue: with fish fillets, seafood, vegetables and mushrooms | <i>per person</i> | 78.- |

*We use poultry stock for our fondue chinoise*

|                        |                   |      |
|------------------------|-------------------|------|
| Sauces:                | <i>per 200g</i>   | 6.20 |
| Cocktail               |                   |      |
| Remoulade              |                   |      |
| Curry                  |                   |      |
| Tomato and bell pepper |                   |      |
| <br>                   |                   |      |
| Fondue cover           | <i>per person</i> | 8.50 |





## LUNCH AND DINNER

### ~~~~~ COLD STARTERS ~~~~~

|                                                                        |                   |
|------------------------------------------------------------------------|-------------------|
| Grilled vegetables and mozzarella terrine with salad                   | 34.-              |
| Tuna, salmon and avocado tartare with a small salad                    | 42.-              |
| Lobster salad Catalan style (tomato, celery leaves, glazed red onions) | 52.-              |
| Tuna tataki with yakumi sauce                                          | 42.-              |
| Spicy Simmental beef tartare with a small salad                        | 34.-              |
| Homemade terrine                                                       | <i>on request</i> |

### ~~~~~ WARM STARTERS ~~~~~

|                                                                       |                     |
|-----------------------------------------------------------------------|---------------------|
| Poached egg on spinach purée with forest mushrooms (*)                | 24.-                |
| Regional mushroom cassalette (*) with gnocchi, tagliatelle or risotto | 32.-                |
| Spinach ricotta ravioli with butter and sage                          | 42.-                |
| Homemade gnocchetti Sardi with aubergine, fresh tomato and alp cheese | 38.-                |
| Sauteed prawns Thai style with wok vegetables (*)                     | 44.-                |
| Sauteed goose liver on caramelized apples (*)                         | 52.-                |
| Black truffle- Tuber melanosporum from Australia                      | <i>upon request</i> |

*Dishes requiring a Chef on site for preparation (\*)*

### ~~~~~ SOUPS ~~~~~

#### Warm:

|                                           |      |
|-------------------------------------------|------|
| Red thai curry soup with asian vegetables | 14.- |
| Carrot ginger soup                        | 14.- |
| Parsnip soup                              | 14.- |

#### Cold:

|                         |      |
|-------------------------|------|
| Gazpacho                | 14.- |
| Vichyssoise             | 14.- |
| Cucumber soup with dill | 14.- |

*Additional soups are available upon request.*

~~~~~ FISH MAINS ~~~~~

Upon availability:

| | |
|---|------------------------|
| Salmon steak on beurre blanc or teriyaki sauce | 48.- |
| Pink tuna steak marinated with miso and Asian vegetables | 48.- |
| Seafood cassolette with rice | 58.- |
| Mediterranean style sea bass fillet | 68.- |
| Wild turbot on artichokes and tomatoes | 78.- |
| Bouillabaisse with sauce rouille and garlic croutons | 75.- |
| Whole sole, spinach, potatoes and brown butter (from 2 persons) | <i>per person</i> 70.- |
| Whole wild sea bass in a salt crust or from the oven (from 2 persons) | <i>per person</i> 82.- |

~~~~~ MEAT AND POULTRY MAINS ~~~~~

|                                                                                          |                        |
|------------------------------------------------------------------------------------------|------------------------|
| Thai green curry with chicken and basmati rice                                           | 42.-                   |
| Free range chicken breast Teriyaki with wok vegetables and rice                          | 42.-                   |
| Whole oven-roasted baby chicken with vegetables and rosemary potatoes                    | 42.-                   |
| Whole Simmental veal rack with summer vegetables and mashed potatoes<br>(from 4 persons) | <i>per person</i> 65.- |
| Zurich style sliced veal with Spätzli                                                    | 48.-                   |
| Braised veal cheek with savoy cabbage and mashed potatoes                                | 48.-                   |
| Japanese style Black Angus beef with Asian vegetables and rice or Samosa                 | 56.-                   |
| Cooked beef shoulder with horseradish-chive sauce and vegetables                         | 46.-                   |
| Massaman beef or lamb curry with rice, papadam and chutney                               | 46.-                   |
| Fillet Wellington with béarnaise sauce (from 4 persons)                                  | <i>per person</i> 65.- |
| Beef Stroganoff with Pilaf rice                                                          | 52.-                   |
| Salt-meadow lamb chops with lukewarm bean salad and gratinated polenta                   | 58.-                   |
| Salt-meadow rack of lamb with Mediterranean vegetables and rosemary potatoes             | 56.-                   |
| Roasted summer venison with celery puree and cowberries                                  | 62.-                   |



~~~~~ DESSERTS ~~~~~

| | | |
|---|-------------------|-------|
| Various homemade sherbets and ice cream (served in small glasses) | <i>per scoop</i> | 4.- |
| Valrhona bitter chocolate mousse (from 4 persons) | <i>per person</i> | 12.- |
| Crème brûlée | | 16.- |
| Panna cotta with fruit coulis | | 18.- |
| Classic tiramisù | | 19,50 |
| Mini patisserie (6 different sweets and pastries served in small glasses) | | 30.- |
| Caramelised lemon tart with fruit coulis (6 portions) | | 72.- |
| Warm bitter chocolate cake with berries | | 19,50 |
| Fine apple tarte with ice cream and double cream (for 2 persons) | | 36.- |

~~~~~ WITH A MENU ORDER ~~~~~

|                                               |                   |      |
|-----------------------------------------------|-------------------|------|
| Selection of hot and cold starters (6 pieces) | <i>per person</i> | 25.- |
| Small choice of homemade bread                | <i>per person</i> | 4.-  |
| Coffee pastries                               | <i>per person</i> | 6.-  |

~~~~~ HOMEMADE BREAD ~~~~~

| | | |
|---|------------------|------|
| „Salzstange“ - small baguette with salt and cumin | <i>per piece</i> | 2,50 |
| White or dark baguette | <i>per piece</i> | 6,50 |
| Whole brioche | <i>per piece</i> | 19.- |
| Whole fruitbread | <i>per piece</i> | 24.- |



~~~~~ BBQ BUFFET ~~~~~

*Available from 10 persons - per person 110.-*

*With our BBQ Buffet you have the choice between a Swiss or a Mediterranean style buffet  
Aperitif-, starter- and dessert buffet*

*In line with our safety measures, the buffet will be staffed.*

Swiss Style Buffet

Aperitif:

Dry meat, mountain cheese rolls (or whole Alp cheese), Zopfbrot

Starter:

Seasonal salads (mesclun, carrot, cucumber, fennel and corn salad), fresh Swiss goat cheese, tomato and mozzarella, whole salmon trout "Bellevue", raw ham and melon, sausage cheese salad, salad with boiled beef, Swiss cheese platter

Sauce vinaigrette and French dressing, Homemade bread basket and „Salzstangen“

Dessert:

Ice coffee, meringue with double cream and vanilla ice cream

Mediterranean Style Buffet

Aperitif:

Pan carasau with bresaola, parmigiano reggiano, olives

Starter:

Rocket salad, Datterini tomatoes with burrata and basil, couscous salad with vegetables, borlotti beans with tomato vinaigrette, hummus, grilled vegetables, shrimps provencale, salad frutti di mare, vitello tonnato

Olive oil and balsamic vinegar, Homemade foccacia and grissinis

Dessert:

Homemade tiramisù, fruit tartelettes or fruit salad

BBQ

Lemon grass skewer with prawns, chicken thighs, spare-ribs, different sausages, beef entrecôte, lamb chops

Side dishes

Ratatouille, baked potatoes on salt, sour cream and herbs, BBQ sauce, herb butter



~~~~~ CAVIAR ~~~~~

Our caviar vacuum cans guarantee perfect freshness and quality for 3 months.

| | | | |
|--|--------------|------------------|-------------------|
| | <i>125g</i> | <i>250g</i> | <i>500g</i> |
| Osciètre Golden Grey, Belgium | <i>385.-</i> | <i>760.-</i> | <i>1520.-</i> |
| Beluga Caviar (Italy, Iran or other) | | | <i>on request</i> |
| | <i>100g</i> | <i>200g</i> | <i>500g</i> |
| Acipenser Baeri, Siberian sturgeon, China | <i>155.-</i> | <i>310.-</i> | <i>756.-</i> |
| Acipenser Schrenkii, Amur sturgeon, China | <i>210.-</i> | <i>415.-</i> | <i>1040.-</i> |
| Huso Daurcus Imperial, China | <i>245.-</i> | <i>480.-</i> | <i>1210.-</i> |
| Osciètre Imperial, 1 ^{er} Cru (Acipenser Gueldenstaedtii) | <i>265.-</i> | <i>520.-</i> | <i>1295.-</i> |
| Blinis | | <i>per piece</i> | <i>1.50</i> |
| Sour cream | | <i>50cl</i> | <i>12.50</i> |

~~~~~ FISH SPECIALTIES ~~~~~

|                         |               |              |
|-------------------------|---------------|--------------|
|                         |               | <i>100g</i>  |
| Salmon / fish terrine   |               | <i>9.50</i>  |
| Marinated gravad salmon |               | <i>12.50</i> |
|                         | <i>sliced</i> | <i>16.50</i> |
| Scottish smoked salmon  |               | <i>16.50</i> |
|                         | <i>sliced</i> | <i>28.-</i>  |



~~~~~ GLAZE AND STOCK BY THE GLASS ~~~~~

| | <i>1cl</i> | <i>18cl</i> | <i>38cl</i> |
|-----------------------------------|-------------|-------------|-------------|
| Veal, poultry or lamb glaze | <i>24.-</i> | | |
| Brown veal or brown poultry stock | | <i>19.-</i> | <i>32.-</i> |
| Light chicken or fish stock | | <i>15.-</i> | <i>26.-</i> |
| Lamb or game stock | | <i>19.-</i> | <i>32.-</i> |
| Double-strength broth | | | <i>27.-</i> |

For a ready to use sauce, water down our glaze with the same amount of water and bring to boil. Use cream instead of water for a delicious creamy sauce.

All our stocks consist of entirely natural products including bones, meat, vegetables, herbs, spices, wine and spirits; to be used within a minimum of 6 months. They may be used to enhance roasts or to create sauces.

~~~~~ CONDIMENTS ~~~~~

|                                 |             |             |
|---------------------------------|-------------|-------------|
| Meat, poultry or fish seasoning | <i>38cl</i> | <i>18.-</i> |
| Cold-pressed Ligurian olive oil | <i>50cl</i> | <i>26.-</i> |

~~~~~ CHEESE SPECIALTIES ~~~~~

| | | |
|--|-----------|--------------|
| „Robert Speth“ Brie de Meaux filled with truffle | <i>kg</i> | <i>128.-</i> |
|--|-----------|--------------|

~~~~~ PERSONNEL ~~~~~

|                                    |                 |      |
|------------------------------------|-----------------|------|
| <b>Chef</b>                        | <i>per hour</i> | 75.- |
| <b>Chef de service / sommelier</b> | <i>per hour</i> | 75.- |
| <b>Cook</b>                        | <i>per hour</i> | 58.- |
| <b>Waiter</b>                      | <i>per hour</i> | 58.- |
| <b>Kitchen help</b>                | <i>per hour</i> | 48.- |

~~~~~ COCKTAIL COVERS ~~~~~

| | | |
|--|-------------------|------|
| Various glasses, small plates, forks, paper napkins | <i>per person</i> | 14.- |
|--|-------------------|------|

~~~~~ FULL COVERS ~~~~~

**Including crockery, cutlery, water and wine glasses, coffee / tea set**

|                                                     |                   |      |
|-----------------------------------------------------|-------------------|------|
| <b>Cover for a 3-course menu</b>                    | <i>per person</i> | 27.- |
| <b>Cover for a 4-course menu</b>                    | <i>per person</i> | 30.- |
| <b>Glass only</b>                                   | <i>per piece</i>  | 3.-  |
| <b>Special glass (e.g. Riedel)</b>                  | <i>per piece</i>  | 6.-  |
| <b>Plate only</b>                                   | <i>per piece</i>  | 2.-  |
| <b>Cutlery (fork, spoon, knife)</b>                 | <i>per piece</i>  | 2.-  |
| <b>Broken glass / plate</b>                         | <i>per piece</i>  | 8.-  |
| <b>Cocktail linen napkin</b>                        | <i>per piece</i>  | 3.-  |
| <b>Cloth napkin</b>                                 | <i>per piece</i>  | 6.-  |
| <b>Tablecloth</b>                                   | <i>per piece</i>  | 25.- |
| <b>Coat rack with hangers</b>                       | <i>per piece</i>  | 40.- |
| <b>Padded chair</b>                                 | <i>per piece</i>  | 20.- |
| <b>Banquet table, incl. moulton (180 x 90 x 76)</b> | <i>per piece</i>  | 45.- |
| <b>Wooden table with two benches</b>                | <i>per piece</i>  | 45.- |
| <b>Standing table</b>                               | <i>per piece</i>  | 30.- |
| <b>Small electro heating</b>                        | <i>per piece</i>  | 35.- |



LE GRAND BELLEVUE

3780 GSTAAD, SCHWEIZ

T +41 33 748 01 23

M + 41 79 748 00 00

CATERING@BELLEVUE-GSTAAD.CH

BELLEVUE-GSTAAD.CH