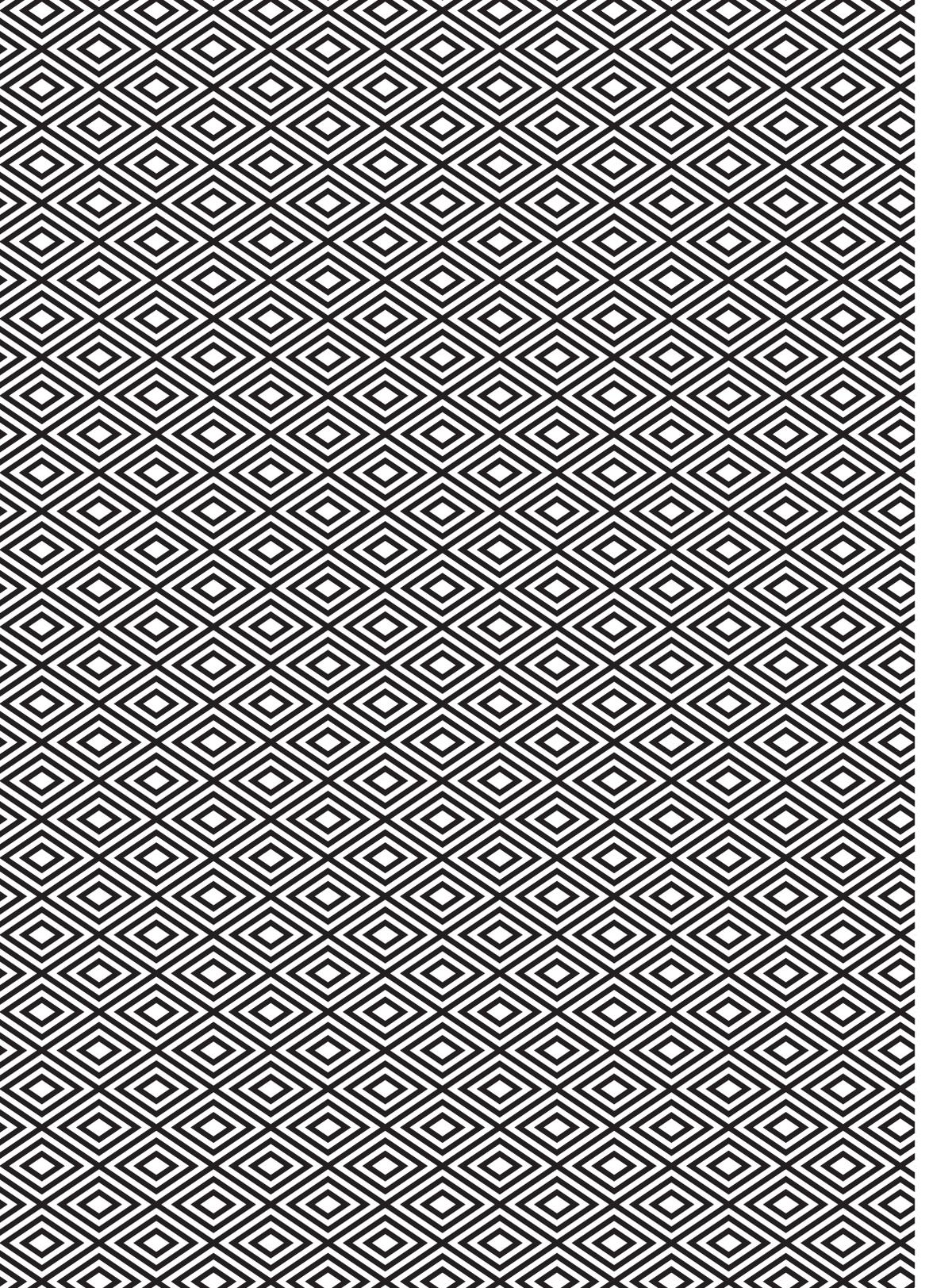


LE GRAND CATERING

BY ROBERT SPETH

WINTER





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RESTAURANT
EST AB DEM
JUNI 2019
H GÖFFNET
RESTAURANT
EST OÜBERT
PARTI DU
JUN 2019

ABOUT LE GRAND CATERING

When the Chesery 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.

Continuing with Chef Robert Speth at the helm of Le Grand Catering and bringing with him his renowned catering and traiteur services over the last 35 years to Le Grand Bellevue, we stand for deliciously inventive cuisine and unrivalled service.

We are the 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!

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> | 3.- |
| Tuna and egg        | <i>per piece</i> | 3.- |

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 |
| Raw ham, salami, roast beef                      | <i>per piece</i> | 4.-  |
| Spicy beef tartare                               | <i>per piece</i> | 4.-  |
| Duck liver terrine                               | <i>per piece</i> | 5.50 |

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.- |
| Smoked salmon mousse   | <i>per piece</i> | 4.- |

Small glasses filled with:

|                                               |                  |      |
|-----------------------------------------------|------------------|------|
| Burrata mousse and tomato confit              | <i>per piece</i> | 5.50 |
| Peas-mint panna cotta with crispy chicken     | <i>per piece</i> | 5.50 |
| Tuna and avocado tartare with sesame and soya | <i>per piece</i> | 5.50 |
| Tuna tartare with wakame salad                | <i>per piece</i> | 5.50 |
| Couscous salad with prawns                    | <i>per piece</i> | 5.50 |
| Goose liver mousse with passionfruit jelly    | <i>per piece</i> | 5.50 |

In an Asian spoon:

|                                            |                  |      |
|--------------------------------------------|------------------|------|
| Turnip cabbage taco with guacamole         | <i>per piece</i> | 4.50 |
| Quail egg on cress sauce and salmon caviar | <i>per piece</i> | 5.50 |
| Tuna tataki with yakumi sauce              | <i>per piece</i> | 5.50 |
| Thai veal salad with mango                 | <i>per piece</i> | 7.-  |

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

Vegetarian:

| | | |
|--|------------------|-----|
| „Polpette“ bread cheese dumpling with spicy tomato sauce | <i>2 pieces</i> | 4.- |
| Mini pizza with tomato and cheese | <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 and mozzarella | <i>per piece</i> | 4.- |
| Small potato filled with raclette cheese | <i>per piece</i> | 4.- |

Fish:

| | | |
|--|-------------------|-----|
| Mini pizza with onion and anchovy | <i>per piece</i> | 2.- |
| Fried shrimp with Panko crumbs and spicy dip | <i>per piece</i> | 5.- |
| Blinis with caviar „Le Grand Bellevue“ selection | <i>on request</i> | |

Meat:

| | | |
|-----------------------------------|------------------|-----|
| 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.- |
| Lamb fillet on lentil ragout | <i>per piece</i> | 7.- |

~~~~~ SURPRISE BREAD ~~~~~

*Pre-order 3 days in advance*

Round, dark bread (circa 1.5kg) filled with a selection of about 65 finger sandwiches.

|                         |       |
|-------------------------|-------|
| Cream cheese with herbs | 150.- |
| San Daniele ham         | 165.- |
| Smoked salmon           | 165.- |

~~~~~ 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
- Spicy beef tartare on toast
- Duck liver terrine 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
- Duck liver terrine on toast

Warm:

- Small potatoes filled with raclette cheese
- Quiches with spinach or cheese
- Fried shrimp with Panko crumbs and spicy dip
- 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

| | | |
|---|-------------------|------|
| Poultry, veal and beef according to your choice | <i>per person</i> | 68.- |
| Served with fish fillets, seafood, vegetables and mushrooms | | |
| We use poultry stock for our fondue chinoise | | |

| | | |
|------------------------|-----------------|------|
| Sauces: | <i>per 200g</i> | 6.20 |
| Cocktail | | |
| Remoulade | | |
| Curry | | |
| Tomato and bell pepper | | |
| Mango chutney | | |

| | | |
|--------------|-------------------|------|
| 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 duck liver terrine | <i>on request</i> |
| Oysters and caviar | <i>on request</i> |

~~~~~ WARM STARTERS ~~~~~

| | |
|---|-------------------|
| Poached egg on spinach purée (*) <i>with truffle to the daily price</i> | 24.- |
| Homemade fresh cheese ravioli with butter and sage (*) | 42.- |
| Homemade gnocchetti Sardi with spicy seafood (*) | 45.- |
| Sauteed prawns Thai style with wok vegetables (*) | 44.- |
| Grilled rock lobster with spicy noodles and lemon butter (*) | 52.- |
| Sauteed goose liver on caramelized apples (*) | 52.- |
| Polenta croutons gratinated with Speth's truffel brie | 38.- |
| Black truffle | <i>on request</i> |

Dishes requiring a Chef on site for preparation ()*

~~~~~ SOUPS ~~~~~

Warm:

| | |
|---|------|
| Red thai curry soup with Asian vegetables | 14.- |
| Carrot ginger soup | 14.- |
| Lobster bisque | 16.- |

Other soups on request

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

Upon availability:

|                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| Salmon steak on beurre blanc or teriyaki sauce                                          | 48.- |
| Mediterranean style sea bass fillet                                                     | 68.- |
| Wild turbot on artichokes and tomatoes                                                  | 70.- |
| Bouillabaisse with sauce rouille and garlic croutons                                    | 75.- |
| Whole wild sea bass in a salt crust or from the oven (from 2 persons) <i>per person</i> | 82.- |

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

| | |
|--|-------|
| Green Thai chicken curry with Basmati rice | 42.- |
| Free range chicken breast on teriyaki sauce and Asian vegetables | 42.- |
| Whole oven-roasted baby chicken with vegetables and rosemary potatoes | 42.- |
| Guineafowl breast on lentile ragout | 44.- |
| Whole Simmental veal rack on creamed cabbage and mashed potatoes (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 | 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.- |
| Milk lamb leg with Mediterranean vegetables (serves 2 - 3 persons) | 165.- |



~~~~~ DESSERTS ~~~~~

|                                                                           |                   |       |
|---------------------------------------------------------------------------|-------------------|-------|
| Valrhona bitter chocolate mousse (from 4 persons)                         | <i>per person</i> | 9.50  |
| Crème brûlée                                                              |                   | 16.-  |
| Classic tiramisu                                                          |                   | 19.50 |
| Mini patisserie (6 different sweets and pastries served in small glasses) |                   | 25.-  |
| Caramelised lemon tart with fruit coulis (6 portions)                     |                   | 72.-  |
| Crêpes with red fruits and ice cream                                      |                   | 22.-  |
| Warm bitter chocolate cake with berries                                   |                   | 19.50 |
| Fine apple tarte with ice cream and double cream (for 2 persons)          |                   | 36.-  |
| Pineapple carpaccio with ice cream                                        |                   | 24.-  |

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

| | | |
|--|-------------------|------|
| Selection of hot and cold canapés (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 baguette                                    | <i>per piece</i> | 6.50 |
| Whole brioche                                     | <i>per piece</i> | 19.- |
| Whole fruitbread                                  | <i>per piece</i> | 24.- |



~~~~~ BUFFET ~~~~~

Available from 20 persons - 125.- per person

1 starter (served)

Lamb's lettuce with poached egg and black truffle
Red Thai curry soup with Asian vegetables and king prawns

3 main courses from the buffet

Risotto with green asparagus or artichokes
Risotto Milanese
Mini Pennete „A la Vodka“ or „Al arrabiata“
Salmon trout and pikeperch in puff pastry
Green Thai Curry with king prawns or chicken and basmati rice
„Züricher Geschnetzeltes“ veal in creamy mushroom sauce with spätzli
Boeuf Stroganoff
Berner Platter (different meats and sausages, sauerkraut and boiled potatoes)

Cheese and desserts from the buffet

Cheese platter
Mini patisserie (6 different sweets and pastries)



~~~~~ CAVIAR ~~~~~

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

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

~~~~~ FISH SPECIALITIES ~~~~~

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



~~~~~ 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> |
|---------------------------------|-------------|-------------|

~~~~~ CHEESE SPECIALITIES ~~~~~

|                                   |           |              |
|-----------------------------------|-----------|--------------|
| Brie de Meaux filled with truffle | <i>kg</i> | <i>128.-</i> |
|-----------------------------------|-----------|--------------|

~~~~~ PERSONNEL ~~~~~

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

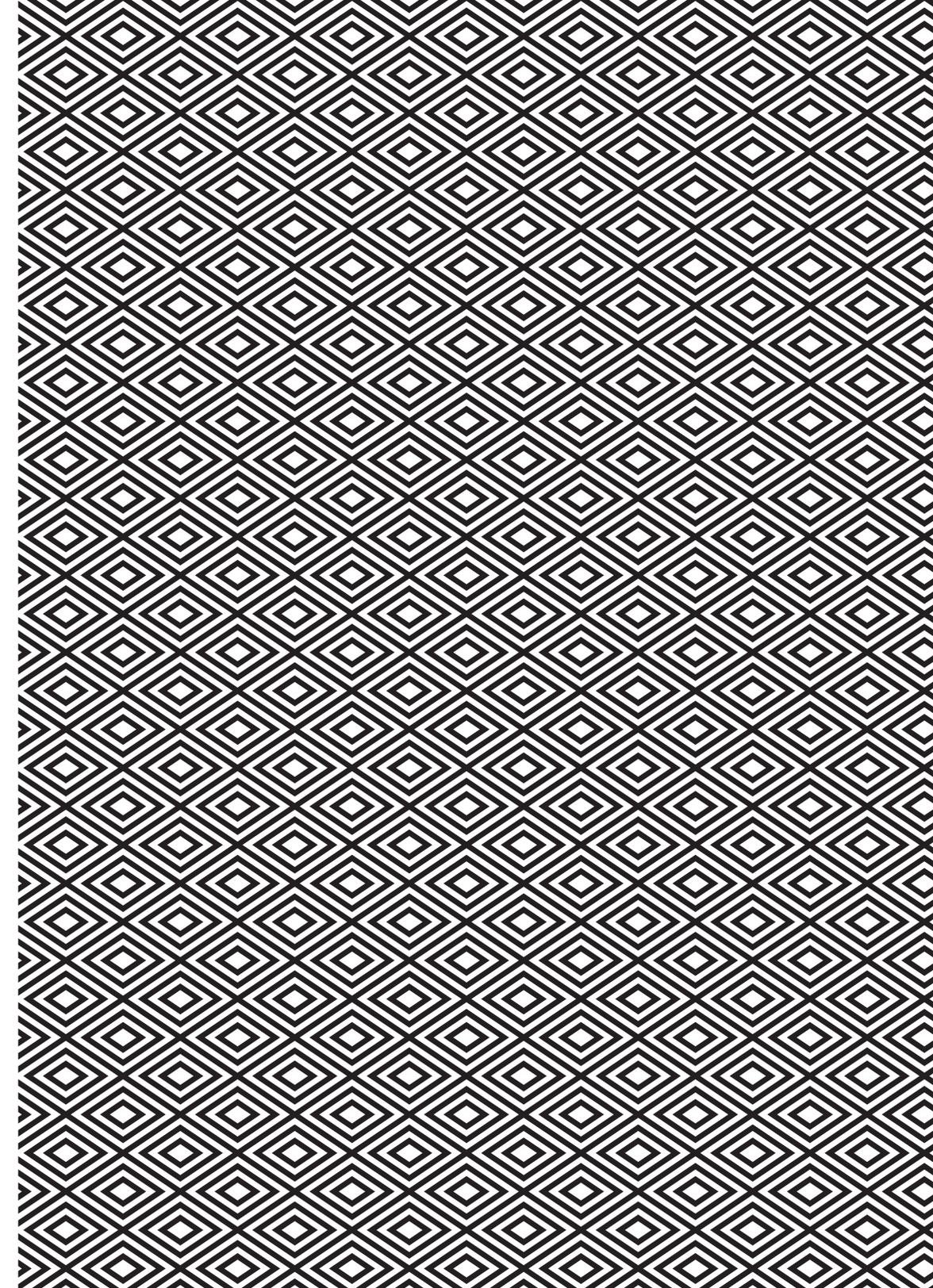
~~~~~ COCKTAIL COVERS ~~~~~

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

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

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

| | | |
|---|-------------------|------|
| Cover for a 3-course menu | <i>per person</i> | 27.- |
| Cover for a 4-course menu | <i>per person</i> | 30.- |
| Glass only | <i>per piece</i> | 3.- |
| Special glass (e.g. Riedel) | <i>per piece</i> | 6.- |
| Plate only | <i>per piece</i> | 2.- |
| Cutlery (fork, spoon, knife) | <i>per piece</i> | 2.- |
| Broken glass / plate | <i>per piece</i> | 8.- |
| Cocktail linen napkin | <i>per piece</i> | 3.- |
| Cloth napkin | <i>per piece</i> | 6.- |
| Tablecloth | <i>per piece</i> | 25.- |
| Coat rack with hangers | <i>per piece</i> | 40.- |
| Padded chair | <i>per piece</i> | 20.- |
| Banquet table, incl. molton (180x90x76) | <i>per piece</i> | 45.- |
| Wooden table with two benches | <i>per piece</i> | 45.- |
| Standing table | <i>per piece</i> | 30.- |
| Small electro heating | <i>per piece</i> | 35.- |





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