



LE GRAND CATERING



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ABOUT LE GRAND CATERING

In 2017 Le Grand Catering was established by bringing together two of Gstaad's finest establishments, namely Le Grand Bellevue and Robert Speth's Chesery Catering.

Today, we continue to honour the tradition of both houses by blending Le Grand Bellevue's history of bohemian and contemporary elegance matched by an unparalleled service approach and Chef Robert Speth's 30 years of experience in delivering his celebrated inventive yet approachable cuisine.

Le Grand Catering's local expertise ensures sourcing only the best ingredients from trusted partners enabling us to cater to a wide array of events and tastes. Whether an intimate luncheon, a dinner party in a chalet, a lavish mountain top wedding, a corporate off-site or festive season party, Le Grand Catering's team understands that perfection is everything and will turn your ideas into reality.

We pride ourselves not only on using the best & local ingredients, but also on selecting seasonal and delicious flavours by a team of truly passionate and experienced professionals. With our wealth of experience and our uncomplicated approach to catering, we tailor our offerings to your needs, from a relaxed hillside barbeque or a five-course gala dinner, all our offerings revolve around our five principles: seasonal and local products, quality ingredients lovingly processed, 5 Star service, personalisation and evoking emotions resulting in a memorable event.

Your Le Grand Catering Team



Prices in Swiss Francs including 7.7% VAT

COLD APPETIZER BITES

Small finger sandwiches:

Cucumber, salmon and ham	3 pieces	13.-
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Toast or brioche canapés:

Brie de Meaux filled with truffle on fruit bread	per piece	7.-
Blue cheese mousse and celery	per piece	5.-
Salmon or tuna tartare	per piece	5.-
Rock lobster medallion with caviar	per piece	11.-
Spicy beef tartare	per piece	5.-
Battuta with stracciatella	per piece	6.-

Pumpernickel canapés:

Zucchini cream cheese roll with mountain herbs and black olives	per piece	5.-
Smoked salmon and dill mustard sauce	per piece	6.-

Profiteroles filled with:

Cream cheese and mountain herbs	per piece	5.-
Shrimp cocktail	per piece	5.-
Snow crab meat	per piece	5.-

Small glasses filled with:

Burrata mousse and tomato confit	per piece	6.-
Watermelon gazpacho with feta crumble	per piece	6.-
Tuna and avocado tartare with sesame and soya	per piece	7.-
Couscous salad with prawns	per piece	7.-
Healthy bean salad	per piece	6.-
Cold pea soup	per piece	6.-
Quinoa with green apple and goat cheese mousse	per piece	6.-

„In an Asian spoon“:

Cabbage with guacamole	per piece	6.-
Hummus with pita crumble	per piece	6.-
Tuna tataki with yakumi sauce	per piece	7.-
Baked potato with sour creamed caviar	per piece	10.-

WARM APPETIZER BITES

Vegetarian:

Seasonal mini quiche	per piece	5.-
Vegetable samosa	per piece	5.-
Crostini with tomatoes	3 pieces	5.-
Small potato filled with raclette cheese	per piece	5.-
Gorgonzola balls	3 pieces	5.-
Cauliflower bites with spicy vegan mayo	3 pieces	5.-
Different mini pizzas	per piece	3.-

Meat and poultry:

Bacon wrapped dates	per piece	4.-
Meatballs with sweet sour sauce	3 pieces	4.-
Saté skewer with lamb, chicken or beef, peanut or sweet & sour sauce	per piece	8.-
Small saveur sausages with mustard	per piece	5.-

Sweet bites:

Pannacotta in glass	per piece	5.-
Chocolate mousse in glass	per piece	6.-
Meringue in spoon with double cream and red berries	per piece	6.-
Tartelette selection: chocolate, lemon, berries	3 pieces	7.-
Seasonal fruit skewers	3 pieces	9.-

COCKTAIL ARRANGEMENTS

Available from 20 persons

Enjoy seasonal and personal arrangements made by our much appreciated chef

4 different cold appetizers

27.-

8 different cold appetizers

41.-

12 different cold & warm appetizers

53.-

COCKTAIL RECEPTION

The Classic

per person 115.-

Appetizers

- Salmon tartare canapée
- Spicy beef tartare canapée
- Brie of fruitbread
- Raclette potato

Main courses

- Veal zurichoise with spätzli
- Risotto and Salmon teriyaki on sauted vegetables

Dessert

- Pannacotta
- Tiramisu
- Mini meringue with double cream and red berries

The Leonards depending on the season

per person 128.-

Different dishes from our main restaurant Leonard's in mini portions

The unique chance to try several dishes of our 16 Gault & Millau awarded restaurant

The Luxurious

per person 135.-

Appetizers

- Mini baked potato with sour cream and caviar
- Profiteroles with snow crab meat
- Tuna tataki with yakumi sauce
- Watermelon gazpachio with feta crumble

Main courses

- Simmental beef entrecote strips
- Potato mousseline and ristretto jus
- Homemade tagliolini with black truffle and Seabass filet on sauted vegetables and beurre blanc

Dessert

- Pineapple carpaccio with coconut sorbert
- Mini apple tart
- Lemon tart caramelized

SUSHI

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

We kindly ask to preorder 24h in advance.

Surprise Box:

Chefs selection of Maki, Nigiri and Sashimi	18 pieces	57.-
Luxury chef selection of Maki, Nigiri and Sashimi	22 pieces	86.-

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	per box	110.-
54 pieces for 3 to 4 persons	per box	160.-
90 pieces for 5 to 7 persons	per box	254.-

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	per box	166.-
24 nigiri and 36 maki sushi	per box	233.-
40 nigiri and 60 maki sushi	per box	442.-



LUNCH AND DINNER

We take pride in our ability to bring our customers' wildest dreams to life by creating anything they wish for; with us, anything is possible.

COLD STARTERS

Tuna tataki with yakumi sauce	49.-
Tuna, salmon and avocado tartare with a small salad	49.-
Lobster salad catalan style (tomato, celery leaves, glazed red onions)	52.-
Spicy Simmental beef tartare with a small salad	46.-
Smoked salmon from Château-d'Oex, fennel citrus fruits salad and dill sauce	36.-
Beetroot carpaccio with vegan cheese	39.-
Crab salad, curry mayo green apple and tomatoes confit	46.-
The healthy bean - green beans, edamame, avocado and chickpeas with herbal vinaigrette	27.-
Specie Rara - heirloom cherry tomatoes with basil pesto, burrata and pine nuts	35.-

WARM STARTERS

All are available as a main course

Poached egg on spinach purée with forest mushrooms or black truffle	31.-
Homemade raviolone filled with eggplant parmigiana on the italian flag	46.-
Homemade pasta with blue lobster sauce	46.-
Sauteed prawns thai style with wok vegetables	49.-

SOUPS

Warm:

Tom Kha Gai with chicken and coriander	27.-
Carrot ginger soup	20.-
Tomato soup	20.-
Pea-mint soup	20.-

Cold:

Traditional tomato gazpacho	20.-
Vichyssoise	20.-
Cucumber soup with dill	20.-

FISH MAINS

Upon availability:

Salmon steak on beurre blanc or teriyaki sauce	57.-
Pink tuna steak marinated with miso and asian vegetables	57.-
Seafood cassalette with rice	67.-
Mediterranean style sea bass fillet	63.-
Wild turbot on artichokes and tomatoes	85.-
Whole sole, spinach, potatoes and brown butter (from 2 persons)	per person 80.-
Whole wild sea bass in a salt crust or from the oven (from 2 persons)	per person 94.-

MEAT AND POULTRY MAINS

Thai green curry with chicken and basmati rice	49.-
Free range chicken breast teriyaki with wok vegetables and rice	49.-
Whole oven-roasted baby chicken with vegetables and rosemary potatoes	49.-
Whole Simmental veal rack with summer vegetables and mashed potatoes (from 4 persons)	per person 74.-
Zurich style sliced veal with Spätzli	63.-
Braised veal cheek with savoy cabbage and mashed potatoes	67.-
Japanese style black Angus beef with asian vegetables and rice or samosa	63.-
Fillet Wellington with béarnaise sauce (from 4 persons)	per person 74.-
Beef Stroganoff with pilaf rice	63.-
Salt-meadow rack of lamb with mediterranean vegetables and rosemary potatoes	67.-
Roasted summer venison with celery puree and cowberries	74.-
Braised lambsholder with lukewarm bean salad and grainted polenta	74.-
Homemade Gnocchi (or maccheroncini) with wild boar ragout and parmesan (30 months aged)	52.-
Ravioli del plin filled with ragu	46.-

VEGETARIAN / VEGAN

Seasonal risotto (vegan available)	31.-
Eggplant alla parmigiana (vegan available)	46.-
Cheese tartlette from Gstaad with seasonal mushrooms, mais soup and pop corn, crispy guanciale	38.-
Vegetable Wellington	52.-



DESSERTS

Valrhona bitter chocolate mousse (from 4 persons)	<i>per person</i>	16.-
Crème brûlée		20.-
Panna cotta with fruit coulis		22.-
Classic tiramisù		22.-
Caramelised lemon tart with fruit coulis (6 portions)		72.-
Warm bitter chocolate cake with berries		20.-
Fine apple tart with ice cream and double cream (for 2 persons)		36.-
Meringue Macaron with vanilla ice cream double cream and red fruit		18.-

CHEESE SPECIALTIES

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

„Salzstange“ - small baguette with salt and cumin	<i>per piece</i>	3.-
Whole brioche	<i>per piece</i>	22.-
Whole fruitbread	<i>per piece</i>	27.-



~~~~~ BARBECUE BUFFET WITH LIVE COOKING ~~~~~

*Available from 10 persons - per person 128.-*

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

*Live Barbecue station*

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

*Swiss Style Buffet*

Aperitif:

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

Starter and side dishes:

Ratatouille, baked potatoes on salt, sour cream and herbs, BBQ sauce, herb butter, sauce vinaigrette and french dressing, 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, swiss cheese platter, homemade bread-basket and „salzstangen“

Dessert:

Ice coffee, meringue with double cream and vanilla ice cream, mixed red berries

*Mediterranean Style Buffet*

Aperitif:

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

Starter and side dishes:

Ratatouille, baked potatoes on salt, sour cream and herbs, BBQ sauce, herb butter, sauce vinaigrette and french dressing, 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 focaccia and grissinis

Dessert:

Homemade tiramisù, fruit tartelettes or fruit salad



## ~~~~~ GSTAAD DELICACIES ON A NEW LEVEL ~~~~~

Five-star hotel quality menus and service in the comfort of your own home. With a wealth of expertise your wildest dreams are our reality. Our teams can prepare any dish you desire from Middle Eastern delicacies, mediterranean specialties, Home Made Sushi, Local Fondue and raclette, and many more. Weather you just want the freshest and highest quality ingredients or the fully prepared meal at Le Grand Catering all is possible.

Ever wondered how hotels and restaurants sourced their ingredients? We will not divulge our secrets; however, you may profit from our suppliers and order that fresh fish, or that prime cut beef directly from us. We can also provide semi prepared ingredients, such as our sauce bases or reductions, everything to make your life just a little bit easier.

As a luxury hotel, we have the privilege of tapping into exclusive connections and sourcing the finest delicacies and specialties from around the world. From aromatic spice blends to cold-pressed olive oil from the sun-kissed hills of Liguria, we spare no expense in curating an unparalleled culinary experience.

So join us for a truly unforgettable culinary journey, where every bite is a celebration of the art of gastronomy.

## ~~~~~ FONDUE ~~~~~

*All fondues include 2 sides:*

*Rice, steamed or raw vegetables, fench fries, green salad, raclette potatoes*

|                                                                   |            |      |
|-------------------------------------------------------------------|------------|------|
| Cheese fondue: truffle, half-half, vegan                          | per person | 46.- |
| Meat fondue: with poultry, veal and beef                          | per person | 78.- |
| Fish fondue: with fish fillets, seafood, vegetables and mushrooms | per person | 89.- |

*We use homemade stock for our fondue chinoise*

|                                                    |          |      |
|----------------------------------------------------|----------|------|
| Sauces:                                            | per 200g | 10.- |
| Cocktail, remoulade, curry, tomato and bell pepper |          |      |

|              |            |     |
|--------------|------------|-----|
| Fondue cover | per person | 7.- |
|--------------|------------|-----|

## ~~~~~ FISH SPECIALTIES ~~~~~

|                         |        |      |
|-------------------------|--------|------|
|                         | 100g   |      |
| Salmon / fish terrine   | 10.-   |      |
| Marinated gravad salmon | 13.-   |      |
|                         | sliced | 17.- |
| Scottish smoked salmon  | 17.-   |      |
|                         | sliced | 28.- |



## AFTERNOON TEA

Traditional tea set up available in intimate circles to share  
or as a buffet for larger groups including:

Selection of finger sandwiches,  
meatballs in sweet-sour suce,  
cauliflower in spicy mayo,  
tartlettes selection,  
scones with jam and clotted cream,  
pumpernickel with smoked salmon,  
cold cucumber soup  
Samovar with tea of your choice

74.-



## PASTA WORKSHOP

Imagine having your very own chef right in your home or office, guiding you through the art of pasta-making and creating the freshest noodles you've ever tasted. Spend the afternoon perfecting your culinary skills alongside a true master, and revel in the satisfaction of crafting your own delectable dish from scratch. Sit back and enjoy mouth-watering dinner that will transport you straight to the heart of Italy.

|                 |       |
|-----------------|-------|
| Menu per person | 85.-  |
| Chef per hour   | 162.- |

*Wine accompany per person*

|         |       |
|---------|-------|
| Classic | 52.-  |
| Luxe    | 124.- |

*Also available with service staff*

## SURPRISE MENU

### The Seasonal:

Enjoy an unpretentious but delicious 3 course meal created freshly for you with only the best seasonal ingredients.

106.-

### Luxury by Gigi:

Our high valued catering kitchen chef will create luxurious and unique menu for your occasion with elaborate compositions of the highest quality ingredients.

|           |       |
|-----------|-------|
| 3 courses | 124.- |
| 4courses  | 160.- |
| 5 courses | 189.- |



## PERSONNEL

*All our staff is highly trained and (legally) insured*

|                             |          |      |
|-----------------------------|----------|------|
| Chef                        | per hour | 91.- |
| Chef de service / sommelier | per hour | 91.- |
| Cook                        | per hour | 71.- |
| Waiter                      | per hour | 71.- |
| Kitchen help                | per hour | 63.- |

## COCKTAIL COVERS

|                                                     |            |      |
|-----------------------------------------------------|------------|------|
| Various glasses, small plates, forks, paper napkins | per person | 17.- |
|-----------------------------------------------------|------------|------|

## FULL COVERS

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

|                           |            |      |
|---------------------------|------------|------|
| Cocktail reception cover  | per person | 33.- |
| Cover for a 3-course menu | per person | 38.- |
| Cover for a 4-course menu | per person | 41.- |
| Cover for a 5-course menu | per person | 44.- |

|                              |           |      |
|------------------------------|-----------|------|
| Glass only                   | per piece | 4.-  |
| Special glass (e.g. Riedel)  | per piece | 7.-  |
| Plate only                   | per piece | 4.-  |
| Cutlery (fork, spoon, knife) | per piece | 4.-  |
| Broken glass / plate         | per piece | 11.- |

|                       |           |      |
|-----------------------|-----------|------|
| Cocktail linen napkin | per piece | 4.-  |
| Linen napkin          | per piece | 7.-  |
| Tablecloth            | per piece | 38.- |

|                                              |           |      |
|----------------------------------------------|-----------|------|
| Coat rack with hangers                       | per piece | 44.- |
| Padded chair                                 | per piece | 22.- |
| Banquet table, incl. moulton (180 x 90 x 76) | per piece | 49.- |
| Wooden table with two benches                | per piece | 49.- |
| Standing table                               | per piece | 33.- |
| Small electro heating                        | per piece | 38.- |
| Large gaz heater                             | per piece | 90.- |

*Bring a bit of Gstaad's  
glamour to your home.*

*Le Grand Catering is  
available everywhere in  
Switzerland and Lichtenstein.*

*We can't wait to pamper you!*

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