



LE GRAND CATERING

BY ROBERT SPETH

CHRISTMAS &
NEW YEAR

~~~~~ FESTIVE PLATTER ~~~~~

Mixed festive platter with a variety of terrines, poultry, fish and crustaceans

As a starter	<i>per person</i>	74.-
As a main course	<i>per person</i>	80.-
Smoked salmon, salmon tartare, fish terrine	<i>per person</i>	48.-
Whole lobster cut in half with cocktail sauce	<i>per person</i>	126.-
Roast beef and green asparagus	<i>per person</i>	45.-
Whole Scottish poached salmon „Bellevue“ with garnish	<i>kg</i>	70.-
Italian cold cuts & Antipasti platter	<i>per person</i>	52.-

On a plate, ready to serve:

Tuna, salmon and avocado tartare with a small salad	<i>per person</i>	45.-
Tuna tataki with yakumi sauce	<i>per person</i>	45.-
Beef carpaccio with parmesan and a small salad	<i>per person</i>	35.-
Spicy Simmental beef tartare with a small salad	<i>per person</i>	36.-
Smoked Salmon Château-d'Oex (fennel - citrus fruits salad)	<i>per person</i>	34.-
Le Grand Vitello Tonnato	<i>per person</i>	36.-
White Truffle	<i>upon request</i>	

Fresh Oysters:

Oyster Creuse Marennes Oléron No. 3	<i>per piece</i>	7.-
Oyster Kelly	<i>per piece</i>	9.-
Gillardeau no. 2	<i>per piece</i>	9.-



~~~~~ CAVIAR ~~~~~

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

	125g	250g	500g
Osciètre Golden Grey, Royal Belgian	414.-	820.-	1640.-
Acipenser Schrenkii, Amur sturgeon, China	226.-	446.-	1120.-
Beluga Caviar (Italy, Iran or other)			<i>on request</i>
	100g	200g	500g
Acipenser Baeri, Siberian sturgeon, China	168.-	335.-	815.-
Osciètre Imperial, 1 ^{er} Cru (Acipenser Gueldenstaedtii, Germany)	285.-	560.-	1395.-



HOMEMADE BREAD

„Salzstange“ - small baguette with salt and cumin	per item	3.-
Traditional Baguette	per item	7.-
Whole brioche	per item	22.-
Selection of different bread with menu	per person	4.-

FISH

Salmon in puff pastry, vegetable garnish and white wine sauce	per person	56.-
Sea bass Mediterranean-style	per person	74.-
Bouillabaisse with sauce rouille and garlic croutons	per person	89.-
Wild Turbot with side dish of your choice	per person	85.-

FESTIVE ROASTS

Pre-order 3 days in advance

Traditional turkey 3-8 kg (from 4 persons)	per person	70.-
Free-range goose, Alsatian-style (from 4 persons)	per person	80.-
Free-range capon (from 4 persons)	per person	74.-
Whole duck à l'Orange (2-3 persons)		134.-
Saanenland veal rack roasted in one piece (from 4 persons)	per person	78.-
Black Angus entrecôte, Japanese-style	per person	70.-
Fillet Wellington with Béarnaise sauce (from 4 persons)	per person	78.-
Salt Meadow lamb rack (from 2 persons)	per person	68.-
Duck breast on the bone (for 2 persons)	per person	72.-

Our roasts come with the following:

Classic garnish: cream savoy cabbage, red cabbage, glazed chestnuts, bread dumplings
or

New style garnish: light vegetables and rosemary potatoes

DESSERTS

Bûche de Noël	per person	20.-
Iced Christmas stollen with citrus salad	per person	20.-
Marinated oranges with gingerbread ice cream	per person	19.-
Exotic fruit salad with meringue and double cream	per person	26.-
Caramelised lemon tart with raspberry coulis (6 portions)	per person	78.-
Apple tart with vanilla ice cream and double cream (for 2 persons)	per person	36.-
Le Grand Tiramisu	per person	22.-



All dishes are available as *take away*,
delivery and *catering* with service,
private chef, equipment and beverages.

Equipment

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

Cover for a 3-/4-/5-course menu p.p. 38.-/41.-/44.-

Staff

Chef de cuisine 120.-

Chef de service 120.-

Additional service/kitchen 95.-

Delivery

Gstaad 15.-

Saanen 20.-

Schönried 30.-

LE GRAND BELLEVUE

3780 GSTAAD, SCHWEIZ

T +41 33 748 01 23

M + 41 79 748 00 00

CATERING@BELLEVUE-GSTAAD.CH

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