



LE GRAND CATERING

BY ROBERT SPETH

CHRISTMAS &
NEW YEAR

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

Mixed festive platter with foie gras terrine, terrine en croute (veal and pork) and crustaceans including sauces

<u>As a starter</u>	<i>per person</i>	74.-
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<u>As a main course</u>	<i>per person</i>	80.-
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Smoked salmon, salmon tartare and salmon gravlax	<i>per person</i>	48.-
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Whole lobster cut in half with cocktail sauce	<i>per person</i>	126.-
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Roast beef, green asparagus and remoulade sauce	<i>per person</i>	45.-
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Whole Scottish poached salmon or salmon trout „Bellevue“	<i>per kg</i>	70.-
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with garnish

Italian cold cuts & Antipasti platter	<i>per person</i>	52.-
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On a plate, ready to serve:

Tuna, salmon and avocado tartare with a small salad	<i>per person</i>	42.-
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Tuna tataki with yakumi sauce	<i>per person</i>	49.-
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Beef carpaccio with mayonnaise and winter truffle	<i>per person</i>	42.-
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Spicy Simmental beef tartare with a small salad	<i>per person</i>	38.-
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Smoked Salmon Château-d'Oex (fennel - citrus salad)	<i>per person</i>	38.-
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Le Grand Vitello Tonnato	<i>per person</i>	36.-
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Duck liver terrine, mango chutney and brioche	<i>per kg</i>	280.-
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Fresh Oysters:

Oyster Creuse Marennes Oléron no. 3	<i>per piece</i>	7.-
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Oyster Belon	<i>per piece</i>	9.-
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Gillardeau no. 2	<i>per piece</i>	9.-
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~~~~~ CAVIAR ~~~~~

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

	<i>125g</i>	<i>250g</i>	<i>500g</i>
Osciètre, Royal Belgium	414.-	820.-	1640.-
Beluga Caviar, Iran		<i>on request</i>	
Prunier Caviar Osciètre „Classique“	380.-	780.-	1520.-
Prunier Caviar Osciètre „Supérieur“	615.-	1225.-	2450.-

HOMEMADE BREAD

,Salzstange‘ - small baguette with salt and cumin	<i>per item</i>	3.-
Traditional Baguette	<i>per item</i>	7.-
Whole brioche	<i>per item</i>	22.-
Selection of different bread with menu	<i>per person</i>	4.-

FISH

Salmon in puff pastry, vegetable garnish and white wine sauce	<i>per person</i>	56.-
Seabass fillet Mediterranean style	<i>per person</i>	63.-
Bouillabaisse with sauce rouille and garlic croutons	<i>per person</i>	89.-
Wild Turbot fillet with side dish of your choice	<i>per person</i>	85.-
Balik Tsar Nikolaj	<i>per kg</i>	430.-

FESTIVE ROASTS

Pre-order 3 days in advance

Traditional turkey 5-8 kg (from 4 persons)	<i>per person</i>	70.-
Free-range goose, Alsatian-style (from 4 persons)	<i>per person</i>	80.-
Capon (from 2 persons)	<i>per person</i>	74.-
La patte noire (from 2 persons)	<i>per person</i>	95.-
Whole duck à l'orange (for 2-3 persons)	<i>per person</i>	67.-
Saanenland veal rack roasted in one piece (from 2 persons)	<i>per person</i>	74.-
Simmental entrecôte, japanese-style	<i>per person</i>	70.-
Beef or veal fillet Wellington (from 4 persons)	<i>per person</i>	76.-
Rack of lamb (from 2 persons)	<i>per person</i>	68.-
Duck breast on the bone (for 2 persons)	<i>per person</i>	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

Forêt noire	<i>per person</i>	20.-
Parfait Panettone with orange salad	<i>per person</i>	20.-
Pineapple carpaccio and coconut sorbet	<i>per person</i>	26.-
Caramelized lemon tart with raspberry coulis	<i>per person</i>	24.-
Apple tart with vanilla ice cream and double cream (for 2 persons)	<i>per person</i>	48.-
Le Grand Tiramisu	<i>per person</i>	22.-

Speth's Brie de meaux with truffle	<i>per kg</i>	128.-
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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 35.-

Saanen 50.-

Schönried 60.-

Rougemont 80.-

Gsteig 80.-

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