



LE GRAND CATERING



CONTENT

COCKTAIL DINATOIRE AND FINGERFOOD

6 - 8

LUNCH, DINNER & DESSERT

10 - 13

GSTAAD DELICACIES & FONDUE

15

AFTERNOON TEA

16

SURPRISE MENU

17

PERSONNEL & EQUIPMENT

18



ABOUT LE GRAND CATERING

Founded in 2017 through the union of two of Gstaad's most esteemed institutions – Le Grand Bellevue and Chef Robert Speth's Chesery Catering – Le Grand Catering continues to honour a legacy of refined taste and exceptional service.

Today, under the guidance of Catering Manager Bruno and our dedicated team, we blend Le Grand Bellevue's bohemian elegance with Chef Speth's celebrated culinary mastery, developed over 30 years of creating inventive yet approachable cuisine.

Our deep local roots allow us to source the finest seasonal ingredients from trusted partners, ensuring every event – from intimate chalet dinners to grand mountain weddings and corporate gatherings – is flawlessly executed.

With passion, precision, and a personalised touch, we craft each experience around five core principles: local and seasonal ingredients, premium quality, five star service, bespoke offerings, and unforgettable moments.

Let us turn your vision into a remarkable culinary journey!

Le Grand Catering Team

~~~~~ COLD APPETIZER BITES ~~~~~

Small finger sandwiches:

|                                                   |                 |    |
|---------------------------------------------------|-----------------|----|
| Cucumber and fresh cheese, salmon, ham and cheese | <i>3 pieces</i> | 13 |
|---------------------------------------------------|-----------------|----|

Toast or brioche canapés:

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

Pumpernickel canapés:

|                                                           |                  |   |
|-----------------------------------------------------------|------------------|---|
| Zucchini cream cheese roll with mountain herbs and olives | <i>per piece</i> | 5 |
| Smoked salmon and dill mustard sauce                      | <i>per piece</i> | 6 |

Profiteroles filled with:

|                                 |                  |   |
|---------------------------------|------------------|---|
| Cream cheese and mountain herbs | <i>per piece</i> | 5 |
| Shrimp cocktail                 | <i>per piece</i> | 5 |
| Snow crab meat                  | <i>per piece</i> | 5 |

Small glasses filled with:

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

„In an Asian spoon“:

|                               |                  |   |
|-------------------------------|------------------|---|
| Cabbage with guacamole        | <i>per piece</i> | 6 |
| Hummus with pita crumble      | <i>per piece</i> | 6 |
| Tuna tataki with yakumi sauce | <i>per piece</i> | 7 |

~~~~~ WARM APPETIZER BITES ~~~~~

Vegetarian:

| | | |
|--|------------------|---|
| Seasonal mini quiche | <i>per piece</i> | 5 |
| Vegetable samosa | <i>per piece</i> | 5 |
| Bruschetta with tomatoes | <i>3 pieces</i> | 5 |
| Small potato filled with raclette cheese | <i>per piece</i> | 5 |
| Cauliflower bites with spicy vegan mayo | <i>3 pieces</i> | 5 |
| Different mini pizzas | <i>per piece</i> | 3 |

Meat and poultry:

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

~~~~~ SWEET BITES ~~~~~

|                                                   |                  |   |
|---------------------------------------------------|------------------|---|
| Pannacotta in glass with different coulis options | <i>per piece</i> | 5 |
| Chocolate mousse in glass                         | <i>per piece</i> | 6 |
| Guanaja Valrhona                                  | <i>per piece</i> | 6 |
| Tartelette selection: chocolate, lemon, berries   | <i>3 pieces</i>  | 7 |
| Strawberries dipped in chocolate                  | <i>3 pieces</i>  | 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

The classic

per person 115

Appetizers

- Salmon tartare canapé
- Spicy beef tartare canapé
- Brie de Meaux filled with truffle on fruit bread
- Small potato filled with raclette cheese

Main course

- Zürcher Geschnetzeltes with spätzli
- Risotto with hokkaido pumpkin and mountain taleggio coulis
- Salmon teriyaki on sautéed wok vegetables

Dessert

- Brownie with pecan nuts and maple ice cream
- Tiramisù
- 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

- Profiteroles with snow crab meat
- Tuna tataki with yakumi sauce
- Beetroot tartare with fresh goat cheese

Main course

- Simmental beef entrecote strips, potato mousseline and ristretto jus
- Homemade tagliolini with black truffle
- Seabass fillet on sautéed mediterranean vegetables and beurre blanc

Dessert

- Pineapple carpaccio with coconut sorbert
- Le Grand apple tart
- Caramelised lemon tart



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 | 46 |
| Tuna, salmon and avocado tartare with a small salad | 42 |
| Lobster salad catalan style (tomato, celery leaves, glazed red onions) | 58 |
| Spicy Simmental beef tartare with a small salad | 38 |
| Smoked salmon from Château-d'Œx, fennel citrus fruits salad and dill sauce | 38 |
| Beetroot variation with vegan cheese | 28 |
| Crab salad, curry mayonnaise, green apple and tomatoes confit | 36 |
| The healthy bean - green beans, edamame, avocado and chickpeas
with herbal vinaigrette | 24 |
| Specie Rara - heirloom cherry tomatoes with basil pesto, burrata and pine nuts | 28 |

~~~~~ 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 | 38 |
| Paccheri with lobster sauce | 42 |

~~~~~ WARM SOUPS ~~~~~

| | |
|--|----|
| Tom Kha Gai with chicken and coriander | 22 |
| Carrot ginger soup | 18 |
| Tomato soup | 18 |
| Beef Goulash soup | 24 |
| Vegetable soup | 18 |
| Grisons soup | 22 |

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

Upon availability:

| | |
|---|-------------------------------------|
| Salmon pavé mediterranean style or asian style | 52 |
| Yellowfin tuna pavé, caponata and salmoriglio | 56 |
| Mediterranean style sea bass fillet with sautéed zucchini, spinach, date tomatoes | 54 |
| Wild turbot fillet on artichokes, tomatoes and beurre blanc | 58 |
| Whole sole, spinach, potatoes and brown butter | 75 |
| | <i>(from 2 persons, per person)</i> |
| Whole wild sea bass in a salt crust or mediterranean style | 85 |
| | <i>(from 2 persons, per person)</i> |

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

| | |
|--|-------------------------------------|
| Thai red curry with chicken and basmati rice | 49 |
| Free range chicken breast teriyaki with wok vegetables and rice | 46 |
| Whole oven-roasted baby chicken with vegetables and rosemary potatoes | 52 |
| Whole Simmental veal rack with seasonal vegetables and mashed potatoes | 72 |
| | <i>(from 4 persons, per person)</i> |
| Zürcher Geschnetzeltes with rösti | 54 |
| Braised veal cheek with mashed potatoes | 64 |
| Japanese style black Angus beef with asian vegetables and rice | 63 |
| Beef or veal wellington fillet with or without ham | 76 |
| | <i>(from 4 persons, per person)</i> |
| Beef Stroganoff with pilaf rice | 58 |
| Salt-meadow rack of lamb with seasonal vegetables and rosemary potatoes | 68 |
| Roasted venison with celery purée, brussel sprouts, spätzli and cowberries | 72 |
| Braised lamb shoulder with lukewarm bean salad and granted polenta | 70 |
| Homemade gnocchi (or tagliatelle) with wild boar or rabbit ragù and parmesan | 52 |
| Ravioli del plin filled with ragù, spinach, pine nuts, butter and sage | 46 |

~~~~~ VEGETARIAN / VEGAN ~~~~~

| | |
|---|----|
| Seasonal risotto (vegan available) | 31 |
| Eggplant alla parmigiana (vegan available) | 38 |
| Cheese tartelette from Gstaad with seasonal mushrooms, corn soup and pop corn | 38 |
| Vegetable Wellington | 52 |



~~~~~ DESSERTS ~~~~~

|                                                                     |                                     |    |
|---------------------------------------------------------------------|-------------------------------------|----|
| Valrhona bitter chocolate mousse                                    |                                     | 16 |
|                                                                     | <i>(from 4 persons, per person)</i> |    |
| Crème brûlée                                                        |                                     | 20 |
| Panna cotta with fruit coulis                                       |                                     | 22 |
| Classic tiramisù                                                    |                                     | 22 |
| Caramelised lemon tart with fruit coulis                            |                                     | 72 |
|                                                                     | <i>(6 portions)</i>                 |    |
| Toblerone mousse with orange sauce                                  |                                     | 20 |
| Le Grand apple tart with ice cream and double cream                 |                                     | 48 |
|                                                                     | <i>(for 2 persons)</i>              |    |
| Meringue macaron with vanilla ice cream, double cream and red fruit |                                     | 18 |
| Cheesecake with red berries                                         |                                     | 22 |

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

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

~~~~~ 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 |



Indulge in the elegance of five-star hotel cuisine in the comfort of your own home.  
Our expert chefs bring your culinary dreams to life.

Prefer to cook? Gain access to our exclusive suppliers and source the freshest seafood, prime cuts, and gourmet essentials usually reserved for top restaurants. We also offer premium semi-prepared items – like signature sauces and reductions – to elevate your own creations with ease.

At Le Grand Catering, we blend luxury, authenticity, and world-class ingredients to create unforgettable gastronomic experiences. Let us bring the art of fine dining to your table.

~~~~~ FONDUE ~~~~~

All fondues include bread and raclette potatoes

Cheese:

| | | |
|-----------------|----------------|-----------|
| Moitié - Moitié | <i>for two</i> | <i>70</i> |
| Truffle | <i>for two</i> | <i>85</i> |
| Goat | <i>for two</i> | <i>75</i> |
| Vegan | <i>for two</i> | <i>75</i> |

Chinoise:

| | | |
|---|-------------------|-----------|
| Meat fondue: with poultry, veal and beef | <i>per person</i> | <i>78</i> |
| Fish fondue: with fish fillets, seafood, vegetables and mushrooms | <i>per person</i> | <i>89</i> |

~~~~~ AFTERNOON TEA ~~~~~

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

Selection of finger sandwiches

Selection of tartelettes and petit fours

Scones with jam and clotted cream

Tea of your choice

*per person 55*



~~~~~ SURPRISE MENU ~~~~~

The Seasonal:

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

3 courses 106

The Luxury:

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

4 courses 160

5 courses 189

PERSONNEL

All our staff is highly trained and legally insured

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

COCKTAIL COVERS

| | | |
|---|-------------------|----|
| Various glasses, small plates, forks, paper napkins | <i>per person</i> | 17 |
|---|-------------------|----|

FULL COVERS

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

| | | |
|--|-------------------|----|
| Cocktail reception cover | <i>per person</i> | 33 |
| Cover for a 3-course menu | <i>per person</i> | 38 |
| Cover for a 4-course menu | <i>per person</i> | 41 |
| Cover for a 5-course menu | <i>per person</i> | 44 |
| Glass only | <i>per piece</i> | 4 |
| Special glass (e.g. Riedel) | <i>per piece</i> | 7 |
| Plate only | <i>per piece</i> | 4 |
| Cutlery (fork, spoon, knife) | <i>per piece</i> | 4 |
| Broken glass / plate | <i>per piece</i> | 11 |
| Cocktail linen napkin | <i>per piece</i> | 4 |
| Linen napkin | <i>per piece</i> | 7 |
| Tablecloth | <i>per piece</i> | 38 |
| Coat rack with hangers | <i>per piece</i> | 44 |
| Padded chair | <i>per piece</i> | 22 |
| Banquet table, incl. moulton (180 x 90 x 76) | <i>per piece</i> | 49 |
| Wooden table with two benches | <i>per piece</i> | 49 |
| Standing table | <i>per piece</i> | 33 |
| Small electro heating | <i>per piece</i> | 38 |
| Large gaz heater | <i>per piece</i> | 90 |

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

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

*We can not wait
to pamper you!*

LE GRAND BELLEVUE

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