



LE GRAND CATERING



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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  |
| Lenker Berg Bleu 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 Catalana 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  |
| Potato mousse with sour cream and caviar | <i>per piece</i> | 10 |

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

Vegetarian:

| | | |
|--|------------------|---|
| Seasonal mini quiche | <i>per piece</i> | 5 |
| Cheese ball with rustic tomato sauce (hot) | <i>3 pieces</i> | 5 |
| Mixed vegetable with spring roll | <i>per piece</i> | 5 |
| Bruschetta with tomatoes | <i>3 pieces</i> | 5 |
| Small potato filled with raclette cheese | <i>per piece</i> | 5 |
| Mixed Rougemont goat cheese pralinés | <i>3 pieces</i> | 5 |
| Beetroot falafel with seasonal mayo (vegan) | <i>3 pieces</i> | 5 |
| Selection of mini pizzas | <i>per piece</i> | 3 |
| Pinzimonio: fresh vegetable crudités with olive oil, salt and pepper | <i>per piece</i> | 5 |

Meat and poultry:

| | | |
|---|------------------|---|
| Bacon wrapped dates | <i>per piece</i> | 4 |
| Meatballs with sweet sour sauce | <i>3 pieces</i> | 4 |
| Rabbit fillet medaillon with mountain speck, balsamic and lentils | <i>per piece</i> | 8 |
| Small saveur sausages with mustard | <i>per piece</i> | 5 |

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

|                                                    |                  |   |
|----------------------------------------------------|------------------|---|
| Panna cotta in glass with different coulis options | <i>per piece</i> | 5 |
| Chocolate mousse in glasses                        | <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 or rice
- Risotto Milanese or with asparagus or with black summer truffle
- Salmon teriyaki on sautéed vegetables

Dessert

- Pannacotta
- 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

- Potato mousse with sour cream and caviar
- Profiteroles with snow crab meat
- Tuna tataki with yakumi sauce
- Watermelon gazpacho with feta crumble

Main course

- Simmental beef entrecote strips, potato mousseline and ristretto jus
- Homemade gnocchi 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 | 49 |
| Tuna, salmon and avocado tartare with a small salad | 49 |
| Lobster salad catalan style (tomato, celery leaves, glazed red onions) | 58 |
| Spicy Simmental beef tartare with a small salad | 46 |
| Smoked salmon from Château-d'Œx, fennel citrus fruits salad and dill sauce | 38 |
| Beetroot variation with vegan cheese | 39 |
| Crab salad, curry mayonnaise, 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 | 42 |
| Homemade raviolone filled with eggplant parmigiana on the italian flag | 46 |
| Cavatelli or paccheri with lobster sauce | 42 |
| Sautéed prawns thai style with wok vegetables | 49 |

~~~~~ SOUPS ~~~~~

Warm:

| | |
|--|----|
| Tom Kha Gai with chicken and coriander | 27 |
| Carrot ginger soup | 20 |
| Vegetable soup | 20 |
| Country corn soup with pop corn | 20 |

Cold:

| | |
|---|----|
| Traditional tomato or watermelon gazpacho | 20 |
| Vichyssoise | 20 |
| Cucumber soup with dill | 20 |

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

Upon availability:

| | |
|---|----|
| Salmon steak mediterranean style or asian style | 57 |
| Red tuna steak marinated with miso and asian vegetables | 57 |
| Mediterranean style sea bass fillet with sautéed zucchini, spinach, date tomatoes | 63 |
| Wild turbot fillet on artichokes, tomatoes and beurre blanc | 85 |
| Whole sole, spinach, potatoes and brown butter | 80 |
| Whole wild sea bass in a salt crust or mediterranean style | 90 |
| <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 | 49 |
| Whole oven-roasted baby chicken with vegetables and rosemary potatoes | 52 |
| Whole Simmental veal rack with seasonal vegetables and mashed potatoes | 74 |
| <i>(from 4 persons, per person)</i> | |
| Zürcher Geschnetzeltes with spätzli | 63 |
| Braised veal cheek with savoy cabbage and mashed potatoes | 67 |
| Japanese style black Angus beef with asian vegetables and rice or spring roll | 63 |
| Beef or veal wellington fillet with or without ham with béarnaise sauce | 74 |
| <i>(from 4 persons, per person)</i> | |
| Beef Stroganoff with pilaf rice | 63 |
| Salt-meadow rack of lamb with seasonal vegetables and rosemary potatoes | 68 |
| Roasted summer venison with celery purée and lingonberry | 74 |
| Braised lamb shoulder with lukewarm bean salad and grainted polenta | 74 |
| Homemade gnocchi with wild boar or rabbit ragù and parmesan | 52 |
| Ravioli del plin filled with braised beef, spinach, pine nuts, butter and sage | 46 |

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

| | |
|---|----|
| Seasonal risotto (vegan available) | 31 |
| Eggplant alla parmigiana (vegan available) | 46 |
| Cheese tartelette from Gstaad with seasonal mushrooms, corn soup and pop corn | 38 |
| Vegetable Wellington | 52 |
| Vegan quiche and salad composition | 36 |



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.

~~~~~ 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*







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

Live Barbecue station

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

Swiss Style Buffet

Aperitif:

Swiss platter with dry meat and mountain
cheese rolls

Starter and side dishes:

- Ratatouille
- Mesclun Salat with summer flowers
- Thinly sliced fennel with blood oranges
and oregano
- Healthy bean salad
- Traditional sausage-cheese salad
- Local cheese selection with dried fruits,
Swiss “Zopfbrot” and bread selection

Dessert:

- Iced coffee
- Meringue with double cream and mixed
red berries

Mediterranean Style Buffet

Aperitif:

Homemade antipasti, grissini and Salame
felino IGP

Starter and side dishes:

- Argula salad with date tomatoes with
burrata and pine nuts
- Greek salad
- Couscous tabbouleh with vegetables
- Hummus with pita bread and extra
virgin olive oil
- Raw ham and melon
- Bread selection

Dessert:

- Homemade tiramisù
- Fruit tartelettes or fruit salad

Price upon request.

*For alternative BBQ propositions please contact our Catering Team
catering@bellevue-gstaad.ch - T +41 33 748 01 23 - M +41 79 748 00 00*

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

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

Selection of finger sandwiches,  
mini quiche selection,  
goat cheese pralinés,  
pumpernickel with smoked salmon,  
cold cucumber soup

Tartlettes selection or scones with clotted cream

Samovar with tea of your choice

*per person 74*



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 |
| 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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