

## BREAKFAST

### CLASSIC

Viennoiseries, toasts, bread butter,  
Jams, honey  
Cereals  
Yoghurt  
Fresh juices  
Coffee  
Tea

CHF 8

### GOOD MORNING

Viennoiseries, toasts, bread  
Butter, jams, honey  
Cheese board & Cold cuts  
Eggs- scrambled, fried, or omelette  
Bacon, Sausages- pork & other  
Baked beans & potatoes  
Cereals  
Fresh fruit salad & basket of fresh fruits  
Yoghurt  
Smoothies & Fresh fruit juices  
Coffee & Tea

CHF 15

### SHAPE

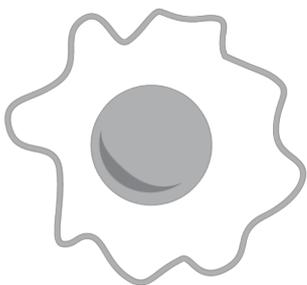
Whole wheat bread  
Margarine, jams  
Birscher muesli  
Fruit salad & basket of fresh fruit  
Smoothies

CHF 8

### DAWN EYE- OPENER

Viennoiseries, toasts, bread  
Butter, jams, honey  
Cheese board & Cold cuts  
Basket of fresh fruits  
Yoghurt  
Fresh fruit juices  
(Please ask for what is available)

CHF 10



# COFFEE BREAK

PRICES ARE PER PERSON  
FOR A ONE-HOUR EVENT

A CHF 2 fee per person will be  
charged for each additional hour

Add a selection of biscuits for  
CHF 8 a dozen

Add a selection of whole fruits  
for CHF 1 per unit

Add a selection of ice creams  
for CHF 3 per unit

Add a selection of croissants and  
danishes for CHF 15 a dozen

## COFFEE BREAK – A.M.

Orange juice

Mineral Water

Coffee

Tea

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CHF 4

## COFFEE BREAK – P.M.

Orange juice

Mineral water

Coca Cola, Sprite

Purelosophy natural drinks

Ice Tea

Coffee, Tea

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CHF 5



## APERITIF

### APERITIF 1

Prices are per person for  
a one hour event

A CHF 4 fee per person will be  
charged for each additional hour

### APERITIF 2

Prices are per person for  
a one hour event

A CHF 12 fee per person will be  
charged for each additional hour

### APERITIF 1

Regular crisps

Mixed nuts

Coca Cola, Sprite

Mineral water

Ice tea

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CHF 6

### APERITIF 2

Regular crisps

Mixed nuts

Coca Cola, Sprite

Mineral water

Orange juice

Prosecco Mersuret di Valdobbiadene

Les Roches ELEGANT (white wine)

Les Roches GARLANT (red wine)

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CHF 15



# BANQUET & EVENT MENU

# COCKTAIL RECEPTION



## PRICES ARE PER PERSON FOR A TWO-HOUR EVENT

A CHF 12 fee per person will be charged for each additional hour

Your own selection of canapés for CHF 25 a dozen

Add a Valaisan sampler of dried meats for CHF 20 (serves up to 5 pax)

## COLD CANAPÉS

Rosemary marinated buffalo mozzarella with apricots and lemon oil

Goats cheese mousse with lavender-melon-tartar and pine crackers

Fennel-avocado-salad with orange and pistachio-vinaigrette *(vg)*

Cucumber-mint-mojito with small lamb burgers *(vg without the lamb burgers)*

## HOT CANAPÉS

Honey glazed chicken sate with peanut sauce

Shrimp sambal with coriander rice noodles

Scallops-wasabi-crumble with green pea-ginger-puree

Lamb-parmentier with rosemary-tomatoes and saffron

## SWEET CANAPÉS

Mini chocolate tartlets

Mini lemon tartlets

Mini opera cake

Mini choux pastry

## BEVERAGES

Coca Cola, Sprite

Orange juice

Les Roches Mineral water

Les Roches- brewed VOID and LEET Beers

Les Roches Elegant, white wine

Les Roches Garland, red wine

Pinot noir AOC, Rouvinez, Sierre

CHF 32 PER PERSON

*(vg): vegan*



### PRICES

3 courses: CHF 42

4 courses: CHF 55

5 courses: CHF 75

\* Upcharge of CHF 5

### COLD APPETIZER

Italian plate

(Parma ham, parmesan cheese, olives, grissini and gorgonzola mousse)

Carpaccio of salmon and tuna served with seasonal vegetables and lime dressing\*

Spiny lobster flavoured with garlic and tarragon, served with kohlrabi  
Carpaccio

Fresh cheese mousse served in a tomato jelly with basil foam (v)

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### HOT APPETIZER

Pan fried fat duck liver, flavoured with fig vinegar served with a chutney of figs and sichuan pepper

Grilled lobster medallions served with a garlic butter and pakchoi

Crème brûlée of seasonal vegetables  
(pumpkin, baby marrow, cauliflower, tomato) (v)

Homemade noodles served with olives, tomato and garlic (vg)

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### SOUPS & CREAMS

Seasonal cream of vegetables (tomato, pumpkin, baby marrow, cauliflower)  
(v)

Lobster bisque

Tomato consommé served with a quenelle flavoured with basil (v)

Chilled traditional gaspacho (vg)

\*\*\*

(v): vegetarian / (vg): vegan



### PRICES

3 courses: CHF 42

4 courses: CHF 55

5 courses: CHF 75

\* Upcharge of CHF 5

## MAIN COURSE

### Meats:

Pan-fried chicken breast stuffed with mushrooms and wrapped with bacon, served with polenta gnocchi and seasonal vegetables

Roasted duck breast served with honey and rosemary sauce, roasted figs and mashed potatoes

Confit lamb shank flavoured with curry and coconut served with chickpeas, couscous and dried fruits

Roasted veal loin flavoured with truffles, buttered noodles and seasonal vegetables\*

### Fish:

Grilled meagre, served with myrto butter, noodles and roasted vegetables\*

Poached sea bass flavoured with extra virgin olive oil, broccolis florets and mashed potatoes

Pan-fried salmon steak, béarnaise sauce, rösti and glazed carrots

Seared tuna steak, soya sauce and ginger, Chinese cabbage and rice noodles

### Vegetarian:

Risotto served with wild mushrooms and fresh herbs flavoured with walnut oil (vg)

Homemade noodles served with a selection of seasonal vegetables (vg)

Vegetarian lasagne (v)

\*\*\*

(v): vegetarian / (vg): vegan



## SET MENUS

### PRICES

3 courses: CHF 42

4 courses: CHF 55

5 courses: CHF 75

\* Upcharge of CHF 5

### DESSERT

Panna cotta served with seasonal fruit coulis

Trilogy of desserts: chocolate mousse, panna cotta, roasted fruits

Duo of poached pears served with cinnamon ice cream (v)

Selection of local cheeses (v)

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*(v): vegetarian / (vg): vegan*

These menus are offered to groups of maximum 40 guests and they take place in Le Tacot, our fine dining restaurant.

For groups of more than 40 persons, we offer our daily selection of menus based on the different culinary and service classes as follows:

**MARKET PLACE:** Our all day dining buffet restaurant offering a large selection of dishes from all over the world.

Breakfast 10 Chf per person

Lunch & Dinner 30 Chf per person

**BANQUETS:** For a maximum of 40 guests, set menus changing every day

Lunch 30 Chf per person

**CAFÉ DU VILLAGE:** A brasserie-style restaurant in a casual atmosphere.

Lunch & Dinner 20 Chf



# BANQUET & EVENT MENU

# A SWISS WINTER



## APPETIZER

Valaisan plate

Grisons soup air dried beef, barley and white beans

## MAIN COURSE

Raclette served over boiled potatoes with ground black pepper, accompanied by small pickled onions and gherkins.

Cheese fondue or beef fondue served with kirsch, potatoes & bread

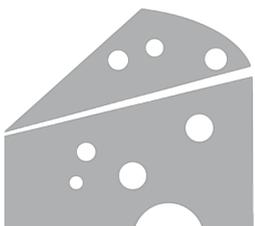
Pan-fried trout fillet served with lemon sauce & mashed potatoes

## DESSERT

Zug cherry pie

Selection of seasonal fruit sherbets

CHF 36



# SUMMER BBQ

## FROM JUNE - SEPTEMBER

Selection of different composed salads and crudités

### Mixed grill:

Lamb cutlet, sausages, beef rib, chicken leg served with selection of sauces

Baked potatoes

Tofu steaks with carrot cashew nut salad

Grilled bread with tomato olive paste, hummus or babaganoush (v)

Selection of cheeses

Selection of desserts, pies and fruits

*(v): vegetarian*

### Beverages:

Coke & Sprite

Heineken

Les Roches Mineral water

Les Roches- brewed VOID and LEET Beers

Les Roches Elegant, white wine

Les Roches Garland, red wine

Pinot noir AOC, Rouvinez, Sierre

Orange Juice

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**CHF 35**



# WINE BY THE BOTTLE

Enhance your cocktail reception with a premium wine by the bottle

## BUBBLES

CHF

Prosecco Mersuret di Valdobbiadene	27
Franciacorta DOCG, Chiara Ziliani	44
Laurent Perrier Brut J.Lemoine	110

## WHITE

Muscat AOC, Rouvinez, Sierre	35
Johannisberg AOC, Rouvinez, Sierre	32
Fendant de Sierre, Valais AOC, Rouvinez, Sierre	29
Amigne Heritage, Valais AOC, Varone Sion	37
Vermentino di Sada IGT Tuscany	45
Les Roches Elegant	27

## ROSÉ

Oeil- de- perdrix AOC, Varone, Sion	29
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## RED

Cornalin Montiboux, Valais AOC, Rouvinez, Sierre	53
Sada Integolo	32
Nebbiolo d'Alba, DOC, L.Sandrone	75
Cabernet Sauvignon, Starmont, Napa Valley, California	65
Pinot Noir AOC, Rouvinez, Sierre	39
Merlot, Domaine Tyné, Valais AOC, Rouvinez, Sierre	45
Les Roches Garland	27

## SOFT & OTHERS

Orange juice and Mineral water	3
Les Roches-brewed VOID and LEET Beers	3.5
Ice tea	6



# ENQUIRY FORM

Thank you for choosing Les Roches for your upcoming event and we hope you enjoyed looking at our different menu options.

Kindly fill in the form below with some basic information regarding your event and we will get back to you to discuss further and confirm your booking. Once filled, please send directly by e-mail to [admin.fb@lesroches.edu](mailto:admin.fb@lesroches.edu)

Name of the event:

Date:

Time:

Number of guests:

Contact Person:

## BREAKFAST

Classic

Good Morning

Shape

Dawn Eye-Opener

## COFFEE BREAK

A.M

P.M.

## APERITIF

#1

#2

## COCKTAIL RECEPTION

\* We will get in touch to discuss further in details your menu options

## SET MENUS (Max. 40 guests in Le Tacot)

3 courses

4 courses

5 courses

## DAILY SELECTION OF MENUS (40+ guests in Marketplace)

Market Place:

Breakfast

Lunch

Dinner

Banquet Area:

Lunch

Café du Village:

Lunch

Dinner

## SEASONAL MENUS

A Swiss Winter

Summer BBQ (from June-September)

## BEVERAGES

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