

Welcome to

CDV

MENU *lunch*

MAIN COURSES

Mo - Chicken skewers with savoury tomato paste

Flounder Mediterranean style

Tu - Roasted balsamic lamb leg

Tilapia Milanese

We - Roasted pork with garlic and rosemary

Swordfish alla Siciliana

Th - Chicken breast with artichoke Panzanella

Baked cod with herbed bread crumbs

Fr - Student's choice

Daily carbohydrates and market vegetables

VEGETERIAN

Mo - Peperonata

Tu - Gratinated tomatoes

We - Creamed cauliflower

Th - Rosemary chick peas

Fr - Student's choice

DESSERTS

Fresh seasonal fruits

Selection of desserts

ANTIPASTI - APPETIZERS

Composed salads, dry fruits and seeds

Seasonal salads and grilled vegetables

Assorted cold cuts

Dressings and assorted toppings

SOUP

Soup of the day with croutons or cheese

Daily Special

Monday: Mozzarella sticks

Tuesday: Beef lasagne

Wednesday: Paniers carbonara

Thursday: Arancini tomato and mozzarella

Friday: Student's choice

Enjoy your meal!

At Les Roches, we endeavour to run a sustainable food and beverage operation by using preferably local ingredients in all our menus. Most of our meats are of Swiss origin except for some poultry (CH, PL or HU), lamb (NZ), game (Germany), and rabbit (Hungary).

Fish and sea food come from different parts of the world and are distributed by local suppliers who are aligned with our philosophy and commitment to preserve the planet.

Welcome

to

CDV

MENU Dinner

MAIN COURSES

Mo - Baked chicken thighs, bell pepper ragout

Shrimp tails in green coconut curry

Tu - Braised beef rump, cloves and juniper berry sauce

Deep fried fera fritters, tartare sauce

We - Roasted rack of lamb, Provençale crust

Baked fillets of seabass, lemon and cherry tomato

Th - Chicken drumsticks Tandoori

Seafood Thermidor, mustard and Parmesan sauce

Fr - Roasted duck breast, orange and ginger sauce

Baked fillets of salmon with pesto

Daily carbohydrates and market vegetables

VEGETERIAN

Mo - Fried falafel, tahina & yogurt sauce

Tu - Deep fried spring rolls, sweet Thai chilli sauce

We - Fried samosas, cucumber and chili raita

Th - Quiche Lorraine

Fr - Pizza alla Siciliana

ANTIPASTI - APPETIZERS

Composed salads, dry fruits and seeds

Seasonal salads and grilled vegetables

Assorted cold cuts

Dressings and assorted toppings

SOUP

Soup of the day with croutons or cheese

Daily Special

Monday: Grilled merguez sausage

Tuesday: Roasted turkey breast, apple sauce

Wednesday: Poached veal sausage, horseradish cream

Thursday: Braised pork neck, Dijon mustard sauce

Friday: Mignons of beef Teriyaki

DESSERTS

Fresh seasonal fruits

Selection of desserts

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