

Menu proposal for groups

Dear Sir or Madam,

Thank you for choosing our establishment for your event.

The following menu proposals were elaborated with consideration for the seasons in order to deliver fresh and excellent quality produce. Your guests can thus compose their menu themselves by selecting one starter, one main dish and one desert.

We recommend you proceed as follows :

- Go to the tab « group menus »
- Print the «individual reservation forms » and have each participant select their preferences.
- Scan and send us the final choices at info@hotelnegociants.ch

Of course, we remain at your entire disposal should you need any further information.

In the hope to welcoming you in our restaurant,
kind regards,

LES
NÉGOCIANTS
HOTEL * * *
RESTAURANT

We would like to remind you our restaurant group guidelines:

- Menus are for a group of 10 to 25 people.
- Please make your choices accordingly with the season.
- For any changes or specificity (allergy, vegetarian, ...) please contact us by telephone.
- Please send us the reservation forms at least 5 days in advance
- The number of menu ordered will be charged.
- At lunch, arrival is recommended between 11h45 and 13h00
- At dinner, arrival is recommended between 18h45 and 20h30

Please inform us in advance in case of payment by invoice.

Signs explained :















Suitable for gluten intolerance



Suitable for vegetarians

Spring

Warm goat cheese and croutons salad	 
Or	
Shrimps sauté with garlic	
Or	
The three verrines (foie gras mousse, smoked salmon with figs and Grisons tartar)	
Or	
Asparagus mille-feuilles and aubergine caviar	
	
Bass filet with tomatoes confit, boiled potatoes	
Or	
Horse medallions, homemade butter, fried potatoes	
Or	
Beef skirt steak with shallots, fried potatoes	
Or	
Rösti pan with spring vegetables	 
	
Tatin pie with ice cream	
Or	
Lemon tartlet	
Or	
The hot and the cold of the raspberry	 
Or	
Café gourmand (choice of coffee or tea with a few sweets)	

CHF 49.00

*For CHF 9.50 extra you may also choose for the main
course :

Beef tenderloin on a slate with fried potatoes and season
vegetables

Summer

Beef carpaccio with parmiggiano shavings

Or

Gazpacho Duo (cucumber and tomato)



Or

Salmon tartar and its toasts

Or

Chanterelles casserole



Verbena salmon steak, boiled potatoes

Or

Beef tartar with Grappa, fried potatoes and toasts

Or

Siced beef filet Stroganoff style and its rösti

Or

Warm goat cheese and croutons salad



Choice of two scoops of ice cream



Or

Lemon tartlet



Or

The hot and the cold of the raspberry



Or

Café gourmand (choice of coffee or tea with a few sweets)

CHF 49.00

*For CHF 9.50 extra you may also choose for the main course :

Beef tenderloin on a slate with fried potatoes and season vegetables

Autumn

Deer carpaccio with truffle oil

Or

Chanterelles cassolette



Or

Pumpkin cream



Or

Autumn choice salad



« Grand-mother's » deer stew, homemade spätzli,
red cabbage

Or

Roe emincé with cream, homemade spätzli, apple,
red cabbage

Or

Verbena salmon steak, boiled potatoes

Or

Warm goat cheese and croutons salad



Crème brûlée



Or

Chestnut Vermicelli



Or

The hot and the cold of the raspberry



Or

Café gourmand (choice of coffee or tea with a few
sweets)

CHF 49.00

*For CHF 9.50 extra you may also choose for the main
course :

Beef tenderloin on a slate with fried potatoes and season
vegetables

Winter

The three verrines (foie gras mousse, smoked salmon
with figs and Grisons tartar)

Or

Shrimps sauté Thai style

Or

Duck foie gras terrine with figs and toasts

Or

Winter choice salad



Bass filet with tomatoes confit, boiled potatoes

Or

Sliced veal Zurich style with its rösti

Or

Beef filet mignon with mustard sauce, tagliatelle

Or

Rösti pan with winter vegetables



Tatin pie with ice cream



Or

Chocolate profiteroles



Or

The hot and the cold of the raspberry



Or

Café gourmand (choice of coffee or tea with a few
sweets)

CHF 49.00

*For CHF 9.50 extra you may also choose for the main
course :

Beef tenderloin on a slate with fried potatoes and season
vegetables