

Lunch on Monday, April 21, 2025

Name: _____ Room: _____

Starters

- Tzatziki Salad
- Fruit juice
- Soup of the day

Mains

- Milanese turkey (FR) cutlet
- Roast potatoes
- Steamed vegetables
- or
- Hake steak (FAO37), ravigote sauce
- Roast potatoes
- Steamed vegetables

Desserts

- Finger Breton with caramel
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Monday, April 21, 2025

Name: _____ Room: _____

Starters

- Zucchini velvety
- Fruit juice
- Salad

Mains

- Conchiglioni Bolognese (CH)
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Dessert

- Floating island vanilla caramel
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Tuesday, April 22, 2025

Name: _____ Room: _____

Starters

- Candied vegetable antipasti and pita bread
- Fruit juice
- Soup of the day

Mains

- Salmon piccata (FAO 27), caper sauce
- Bramata
- Asparagus
- or
- Lamb fillet (IRL) with herbs
- Bramata
- Asparagus

Desserts

- Creamy coffee
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Tuesday, April 22, 2025

Name: _____ Room: _____

Starters

- Carrot soup with turmeric 
- Fruit juice
- Salad

Mains

- Chicken (FR) gnocchi with basil
- Young spinach salad
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Thin plum tart
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

-  Vegetarian
- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Wednesday, April 23, 2025

Name: _____ Room: _____

Starters

- Mixed Salad
- Fruit juice
- Soup of the day

Mains

- Zander (PO/Breeding/DEL) with tarragon
- Rice pilaf
- Pan-fried mushrooms with herbs
- or
- Guinea fowl fricassee (FR) with supreme sauce
- Rice pilaf
- Pan-fried mushrooms with herbs

Desserts

- Raspberry and pistachio entremet
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Wednesday, April 23, 2025

Name: _____ Room: _____

Starters

- Asparagus soup with wild garlic
- Fruit juice
- Salad

Mains

- Risotto of fregola with prawns
- Baby vegetables
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Apple crumble
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Thursday, April 24, 2025

Name: _____ Room: _____

Starters

- Rampon salad, virgin sauce
- Fruit juice
- Soup of the day

Mains

- Half-cooked swordfish (FAO71) with Chimichurri sauce
- Roasted young potatoes
- Seasonal vegetables
- or
- Braised beef cheek (CH)
- Roasted young potatoes
- Seasonal vegetables

Desserts

- Praline puffs
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Thursday, April 24, 2025

Name: _____ Room: _____

Starters

- Thai coconut milk soup
- Fruit juice
- Salad

Mains

- Orecchiette with salmon (FAO27) and fine herb cream
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Roasted pineapple
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Friday, April 25, 2025

Name: _____ Room: _____

Starters

- Guacamole and grissini
- Fruit juice
- Soup of the day

Mains

- Sea bream fillet (FAO 37) with candied tomatoes
- Ebly risotto
- Snow peas
- or
- Beef (CH) Parmentier

Desserts

- Baba with lime
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Friday, April 25, 2025

Name: _____ Room: _____

Starters

- Oat soup with basil
- Fruit juice
- Salad

Mains

- Turkey Vitello tonato (FR)
- French fries
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Chocolate Muffin
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Saturday, April 26, 2025

Name: _____ Room: _____

Starters

- Smoked salmon salad (FAO 27)
- Fruit juice
- Soup of the day

Mains

- Roasted veal (CH) with rosemary
- Mashed potatoes
- Braised leeks

Desserts

- Chocolate entremet
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Saturday, April 26, 2025

Name: _____ Room: _____

Starters

- Pearl barley soup (Y)
- Fruit juice
- Salad

Mains

- Vegetable quiche
- Green salad
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Strawberry Tart
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Vegetarian
- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Lunch on Sunday, April 27, 2025

Name: _____ Room: _____

Starters

- Pesto and parsnip soup
- Fruit juice
- Soup of the day

Mains

- Sea-bass fillet (FAO 37), vierge sauce
- Sweet potatoes
- Artichokes

Desserts

- Pistachio finger and red fruits
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0

Dinner on Sunday, April 27, 2025

Name: _____ Room: _____

Starters

- Vegetable consommé with chives
- Fruit juice
- Salad

Mains

- Vegetarian lasagna
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Caramel cream
- Fresh fruit

Extras

- White bread
- Brown bread

Our breads and pastries are of French origin.

- Chopped
- Finely chopped
- Blended
- Smoothly blended
- 0.5
- 1.0
- 1.5
- 2.0