

Lunch on Monday, April 28, 2025

Name: _____ Room: _____

Starters

- Wild garlic burrata, toasted country bread
- Fruit juice
- Soup of the day

Mains

- Roasted breast fillet (FR) of quail
- Mashed green peas
- Candied tomatoes
- or
- Sea bass fillet (FAO 37), sauce vierge
- Mashed green peas
- Candied tomatoes

Desserts

- Pineapple, passion fruit and coconut 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 Monday, April 28, 2025

Name: _____ Room: _____

Starters

- Ravioli broth with small vegetables
- Fruit juice
- Salad

Mains

- Salmon (FAO 27) with dill
- Cashew rice
- Chinese cabbage
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Eclair with red fruit 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

Lunch on Tuesday, April 29, 2025

Name: _____ Room: _____

Starters

- Cucumber with greek yogurt and mint
- Fruit juice
- Soup of the day

Mains

- Stewed lamb navarin
- Millet
- Beans, carrots, turnips
- or
- Cod steak (FAO 27) with shellfish juice
- Millet
- Beans, carrots, turnips

Desserts

- Lemon meringue pie
- 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 29, 2025

Name: _____ Room: _____

Starters

- Red lentils soup with curcuma
- Fruit juice
- Salad

Mains

- Fregola with green asparagus and mushrooms
- Rocket salad
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Strawberry vanilla half sphere
- 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 Wednesday, April 30, 2025

Name: _____ Room: _____

Starters

- Octopus salad with Espelette pepper
- Fruit juice
- Soup of the day

Mains

- Ballottine of poultry (FR) with mustard
- Soft potatoes
- Carrots
- or
- Pollack (FAO 27) in light butter with chives
- Soft potatoes
- Carrots

Desserts

- Almond puff pastry
- 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 30, 2025

Name: _____ Room: _____

Starters

- Bean soup with sweet onions
- Fruit juice
- Salad

Mains

- Beef (CH) with soya
- Pearl barley pilaf
- Soya bean sprouts and shiitake mushrooms
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Apricot and caramel mousse
- 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, May 1, 2025

Name: _____ Room: _____

Starters

- Mixed Salad
- Fruit juice
- Soup of the day

Mains

- Orecchiette all'arrabbiata and baby spinach leaves
- or
- Sautéed veal (CH) with olives
- Creamy polenta
- Roasted zucchini

Desserts

- Cherry clafoutis
- 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, May 1, 2025

Name: _____ Room: _____

Starters

- Creamy leek soup 
- Fruit juice
- Salad

Mains

- Caesar salad with grilled chicken
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Pina colada dessert
- 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 Friday, May 2, 2025

Name: _____ Room: _____

Starters

- Carrot and grape salad
- Fruit juice
- Soup of the day

Mains

- Mixed fish (FAO 27)
- Semolina
- Spiced vegetables
- or
- Lamb ribs (IRL) with wild garlic
- Semolina
- Spiced vegetables

Desserts

- Japanese pearls with pomegranate
- 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, May 2, 2025

Name: _____ Room: _____

Starters

- velouté with asparagus and smoked almonds
- Fruit juice
- Salad

Mains

- Tomato, basil and grated Grana padano penne
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Poached peach with lavender
- 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, May 3, 2025

Name: _____ Room: _____

Starters

- Salad with smoked salmon (FAO 27), green apple and cucumber
- Fruit juice
- Soup of the day

Mains

- Duck (FR) in balsamic vinegar
- Sweet potatoes
- Swiss chard

Desserts

- Raspberry, lime and thyme mousse
- 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, May 3, 2025

Name: _____ Room: _____

Starters

- Pistou soup 
- Fruit juice
- Salad

Mains

- Risotto "aux sot-l'y-laisse"
- Rocket salad, grated parmesan
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Apple 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, May 4, 2025

Name: _____ Room: _____

Starters

- Avocado tartare with lime
- Fruit juice
- Soup of the day

Mains

- Supreme of chicken (FR), cashew sauce
- Cantonese fried rice
- Sesame vegetables

Desserts

- Yuzu Cheesecake
- 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, May 4, 2025

Name: _____ Room: _____

Starters

- Lettuce soup with radish tops
- Fruit juice
- Salad

Mains

- Marinated king prawns (MET)
- Tagliolini
- Grilled vegetables
- or
- Assortment from the aera: Tomme Vaudoise, Gruyère AOP, dried meat (CH) and condiment

Desserts

- Soft fresh cheese with honey
- 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