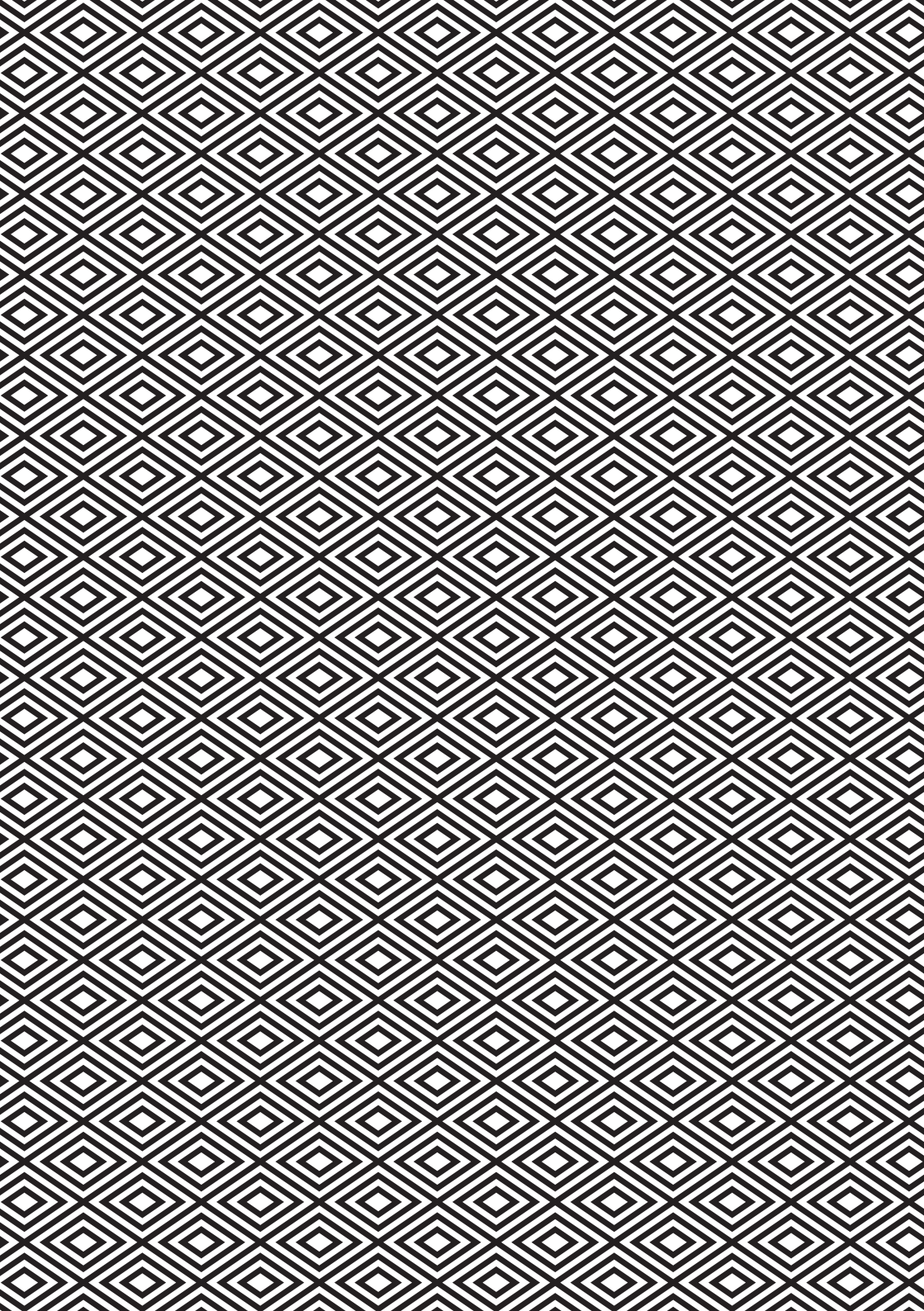


LE GRAND CATERING

BY ROBERT SPETH

SUMMER



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ABOUT LE GRAND CATERING

When the Chesery was welcomed into the Bellevue family in the winter of 2017 two of the finest reputations in Gstaad hospitality were married. Today, the hotel Le Grand Bellevue is best known for blending 100 years of history with easy-going contemporary elegance. Chef Robert Speth's Chesery has over 30 years become known as Gstaad's premier restaurant and catering business, renowned for deliciously inventive cuisine and unrivalled service.

Together, as Le Grand Catering, we are local experts in catering to all tastes and for all kinds of events. Whether it is an intimate dinner with loved ones in your chalet, a lavish wedding or a company holiday party, we understand that perfection is everything.

We pride ourselves on our well-sourced, seasonal food, delicious flavours and team of passionate and experienced foodies. All our products are home-made and menus are tailored to you and your personal preferences and requirements. We have a simple, uncomplicated approach to catering. Whether it be a relaxed barbecue in the mountainside or a five course feast, everything centres around three things: seasonal produce, quality ingredients and making your event personal and memorable!

Prices in Swiss Francs

Food + 2.5% VAT

Food with service + 7.7% VAT

Non food / wine + 7.7% VAT

COLD BITES

Small finger sandwiches:

Avocado and chicken	per piece	3.-
Tuna and egg	per piece	3.-

Toast or brioche canapés:

Brie de Meaux filled with truffle on fruit bread	per piece	5.50
Marinated or smoked salmon	per piece	4.-
Salmon or tuna tartare	per piece	4.-
Rock lobster medallion with caviar	per piece	9.50
Raw ham, salami, roast beef	per piece	4.-
Spicy beef tartare	per piece	4.-
Duck liver terrine	per piece	5.50

Pumpernickel canapés:

Zucchini cream cheese roll with olives	per piece	4.-
Smoked trout fillet with horseradish	per piece	4.-

Profiteroles filled with:

Shrimp cocktail or crabmeat	per piece	4.-
Smoked salmon mousse or mascarpone truffle filling	per piece	4.-

Small glasses filled with:

White tomato mousse with basil jelly	per piece	5.50
Beetroot cream, sour cream and horseradish	per piece	5.50
Tuna and avocado tartare with sesame and soya	per piece	5.50
Wasabi mousse with tuna tartare	per piece	5.50
Smoked fish mousse with dill jelly and horseradish	per piece	5.50
Hummus panna cotta with king crab or black truffle	per piece	7.50
Chicken curry salad with pineapple	per piece	5.50
Goose liver mousse with passionfruit jelly	per piece	5.50

In an Asian spoon:

Guacamole taco with turnip cabbage	per piece	4.50
Fresh cheese crème brûlée	per piece	4.50
Quail egg on cress sauce and caviar	per piece	9.50
Tuna tataki with yakumi sauce	per piece	5.50
Tuna with coriander on Asian vegetable salad	per piece	5.50

WARM BITES

Vegetarian:

Mini pizza with tomato and cheese	per piece	1.50
Puff pastry mini pizza with tomato and mozzarella	per piece	4.-
Small leek, spinach or cheese quiche	per piece	4.-
Vegetable samosa	per piece	4.-
Crostini with tomato and mozzarella	per piece	4.-
Small potato filled with raclette cheese	per piece	4.-

Fish:

Anchovy in puff pastry	per piece	1.-
Mini pizza with onion and anchovy	per piece	1.50
Shrimp tempura	per piece	5.-
Small blini with trout or whitefish caviar and sour cream	per piece	6.50

Meat and poultry:

Date in a bacon coat	per piece	2.20
Ham croissant	per piece	4.-
Tarte flambée	per piece	4.-
Meatball with sweet chilli sauce	3 pieces	2.80
Quail leg on lentil ragout	per piece	7.50

SURPRISE BREAD

Pre-order 3 days in advance

Round, dark bread (circa 1.5kg) filled with a selection of about 65 finger sandwiches.

Cream cheese with cress	150.-
Brie de Meaux with truffle	165.-
Marinated or smoked salmon	165.-
Raw ham	150.-

COCKTAIL ARRANGEMENTS

Available from 20 persons

Light (8 pieces per person) *per person* 36.-

Cold:

Guacamole taco with turnip cabbage

Skewers with grilled vegetables and olives

Tuna tataki with yakumi sauce on an Asian spoon

Salmon tartare on brioche

Profiteroles filled with crabmeat

Wasabi mousse with tuna in a small glass

Homemade grissini with dried meat

Beef tartare on toast

Standard (12 pieces per person) *per person* 48.-

Cold:

Zucchini cream cheese roll with olives on pumpernickel

Brie de Meaux filled with truffle on fruitbread

Salmon tartare on brioche

Profiteroles filled with crabmeat

Smoked fish mousse with dill jelly and horseradish in a small glass

Tuna and avocado tartare with sesame and soya in a small glass

Beef tartare on toast

Duck liver terrine on toast

Warm:

Crème brûlée (cream cheese or goose liver)

Small potatoes filled with raclette cheese

Small ham croissants or quiches with leek, spinach or cheese

Meatballs with sweet chilli sauce

FONDUE CHINOISE

Available from 4 persons

Poultry, veal, beef and lamb according to your choice *per person* 62.-

Served with fish fillets, seafood, vegetables and mushrooms

We use poultry stock for our fondue chinoise

Sauces: *per 200g* 6.20

Cocktail

Remoulade

Curry

Mango chutney

Garlic

Fondue cover *per person* 8.50



Dishes requiring a Chef on site for preparation ()*

~~~~~ COLD STARTERS ~~~~~

|                                                     |            |
|-----------------------------------------------------|------------|
| Tuna, salmon and avocado tartare with a small salad | 42.-       |
| Seafood ceviche (*)                                 | 42.-       |
| Tuna tataki with yakumi sauce                       | 42.-       |
| Tuna sashimi carpaccio and scallop                  | 48.-       |
| Sushi and sashimi variation                         | 52.-       |
| Spicy Simmental beef tartare with a small salad     | 34.-       |
| Warm and cold goose liver variation (*)             | 54.-       |
| Homemade terrine                                    | on request |

~~~~~ WARM STARTERS ~~~~~

| | |
|--|------------|
| Poached egg on parsley purée with forest mushrooms (*) | 24.- |
| Regional mushroom cassalette (*) | 32.- |
| Spinach ricotta ravioli with brown butter | 42.- |
| Cavatellis with spicy seafood | 38.- |
| Scallops marinated with miso and fresh ginger (*) | 44.- |
| Grilled rock lobster with spicy noodles and lemon butter (*) | 52.- |
| Cassalette with quail and lentils | 42.- |
| Grilled goose liver on caramelized apples (*) | 52.- |
| Black truffle | on request |

~~~~~ SOUPS ~~~~~

Warm:

|                       |                                 |
|-----------------------|---------------------------------|
| Thai curry cappuccino | 16.-                            |
| Carrot ginger soup    | 16.-                            |
| Lobster tomato soup   | 16.-                            |
|                       | <i>with chicken lollipop</i>    |
|                       | 22.-                            |
|                       | <i>with shrimp croustillant</i> |
|                       | 22.-                            |

Cold:

|                  |      |
|------------------|------|
| Gazpacho         | 14.- |
| Vichyssoise      | 14.- |
| Curry mango soup | 14.- |

~~~~~ FISH MAINS ~~~~~

Upon availability:

| | |
|---|-----------------|
| Salmon steak on beurre blanc or teriyaki sauce | 48.- |
| Pink tuna steak or black cod marinated with miso and Asian style vegetables | 48.- |
| Seafood cassalette with rice | 58.- |
| Pike-perch fillet on creamy sauerkraut and parsley potatoes | 58.- |
| Seafood and / or chicken paella to prepare yourself | 64.- |
| Mediterranean style sea bass fillet | 65.- |
| Wild turbot on artichokes and tomatoes | 65.- |
| Bouillabaisse with sauce rouille and garlic croutons | 75.- |
| Whole sea bass in a salt crust (from 2 persons) | per person 82.- |

~~~~~ MEAT AND POULTRY MAINS ~~~~~

|                                                                                   |                 |
|-----------------------------------------------------------------------------------|-----------------|
| Thai chicken green curry with Basmati rice                                        | 42.-            |
| Free range chicken breast teriyaki on grilled vegetables                          | 42.-            |
| Whole oven-roasted baby chicken with vegetables and rosemary potatoes             | 42.-            |
| Guinea fowl breast on lentil ragout                                               | 44.-            |
| Whole Simmental veal rack on creamed cabbage and mashed potatoes (from 4 persons) | per person 65.- |
| Zurich style sliced veal with Spätzli                                             | 48.-            |
| Braised veal cheek with mashed potatoes and savoy cabbage                         | 48.-            |
| Japanese style black Angus beef with Asian vegetables and rice                    | 56.-            |
| Cooked beef shoulder with horseradish-chive sauce and vegetables                  | 46.-            |
| Massaman beef or lamb curry with rice                                             | 46.-            |
| Fillet Wellington with béarnaise sauce (from 4 persons)                           | per person 65.- |
| Beef Stroganoff with Spätzli                                                      | 52.-            |
| Salt-meadow lamb chops with lukewarm bean salad and gratinated polenta            | 58.-            |
| Milk lamb leg with mediterranean vegetables (serves 2 - 3 persons)                | 165.-           |
| Roasted summer venison with celery purée, red cabbage and cowberries              | 62.-            |





## DESSERTS

|                                                                           |                   |       |
|---------------------------------------------------------------------------|-------------------|-------|
| Various sherbets and ice cream (served in small glasses)                  | <i>per scoop</i>  | 4.-   |
| Valrhona bitter chocolate mousse (from 4 persons)                         | <i>per person</i> | 9.50  |
| Crème brûlée                                                              |                   | 16.-  |
| Panna cotta with fruit coulis                                             |                   | 18.-  |
| Tiramisù with strawberry sauce                                            |                   | 19.50 |
| Mini patisserie (6 different sweets and pastries served in small glasses) |                   | 25.-  |
| Caramelised lemon tarte with fruit coulis (6 portions)                    |                   | 72.-  |
| Crêpes with caramelised oranges and pandan ice cream                      |                   | 18.-  |
| Warm bitter chocolate cake or soufflé with berries                        |                   | 19.50 |
| Fine apple tarte with ice cream and double cream (for 2 persons)          |                   | 36.-  |
| Tarte Tatin (Ø 28cm) with vanilla sauce (10 - 12 portions)                |                   | 96.-  |

## WITH A MENU ORDER

|                                            |                   |       |
|--------------------------------------------|-------------------|-------|
| Selection of hot and cold bites (6 pieces) | <i>per person</i> | 24.50 |
| Small choice of bread                      | <i>per person</i> | 4.-   |
| Coffee pastries                            | <i>per person</i> | 6.-   |

## CHESERY BREAD

|                                                     |                  |      |
|-----------------------------------------------------|------------------|------|
| Sesame, poppy seed or cereal bread                  | <i>per piece</i> | 2.50 |
| „Salzstange“ - small baguette with salt and caraway | <i>per piece</i> | 2.50 |
| White or dark baguette                              | <i>per piece</i> | 6.50 |
| Whole brioche                                       | <i>per piece</i> | 19.- |
| Whole fruitbread                                    | <i>per piece</i> | 24.- |





## MENUS

Compose your individual menu:

3 courses served with Chesery bread

94.-

Dishes with a surcharge (\*)

*per menu item*

10.-

### Starters:

Vegetarian salad with sweet potatoes, avocado and fennel

Tuna tataki with Japanese herb sauce

Gazpacho with grilled shrimp

Cold cucumber soup with salmon tartare

Tuna, salmon and avocado tartare with a small salad (\*)

Spicy Simmental beef tartare with a small salad (\*)

### Mains:

Salmon steak on beurre blanc or teriyaki

Pike-perch fillet on creamy sauerkraut and parsley potatoes

Free range chicken breast with vegetables, chanterelles and rosemary potatoes

Zurich style sliced veal with Spätzli

Filet Wellington with béarnaise sauce (from 4 persons) (\*)

Lamb chops „pré-salé“ with lukewarm bean salad and gratinated polenta (\*)

### Desserts:

Panna cotta with fruit coulis

Caramelised lemon tarte with fruit coulis (6 portions)

Fine apple tarte with ice cream and double cream (for 2 persons)

Warm bitter chocolate cake with berries

Berries with meringue and double cream (\*)





## CAVIAR

*Our caviar vacuum cans guarantee perfect freshness and quality for 3 months.*

|                                                                    | 100g  | 200g      | 500g       |
|--------------------------------------------------------------------|-------|-----------|------------|
| Acipenser Baeri, Siberian sturgeon, China                          | 155.- | 310.-     | 756.-      |
| Acipenser Schrenkii, Amur sturgeon, China                          | 210.- | 415.-     | 1040.-     |
| Huso Dauricus Imperial, China                                      | 245.- | 480.-     | 1210.-     |
| Osciètre Imperial, 1 <sup>er</sup> Cru (Acipenser Gueldenstaedtii) | 265.- | 520.-     | 1295.-     |
|                                                                    | 125g  | 250g      | 500g       |
| Osciètre Golden Grey, Belgium                                      | 385.- | 760.-     | 1520.-     |
| Beluga Caviar (Italy, Iran or other)                               |       |           | on request |
| Blinis                                                             |       | per piece | 1.50       |
| Sour cream                                                         |       | 50cl      | 12.50      |

## OTHER SPECIALITIES

|                                                             | 100g            |
|-------------------------------------------------------------|-----------------|
| Salmon / fish terrine                                       | 9.50            |
| Marinated gravé salmon                                      | 12.50           |
|                                                             | sliced 16.50    |
| Scottish smoked salmon                                      | 16.50           |
|                                                             | sliced 28.-     |
| Duck liver terrine                                          | 26.50           |
| Goose liver terrine                                         | 28.50           |
| Mixed sushi with wasabi, ginger and wakame (from 6 persons) | per person 48.- |
| Pink tuna, kingfish, salmon and shrimp sashimi              | per person 55.- |
| Brie de Meaux filled with truffle                           | kg 128.-        |





~~~~~ GLAZE AND STOCK BY THE GLASS ~~~~~

| | <i>1cl</i> | <i>18cl</i> | <i>38cl</i> |
|-----------------------------------|------------|-------------|-------------|
| Veal, poultry or lamb glaze | 24.- | | |
| Brown veal or brown poultry stock | | 19.- | 32.- |
| Light chicken or fish stock | | | 26.- |
| Lamb or game stock | | | 32.- |
| Double-strength broth | | | 27.- |

For a ready to use sauce, water down our glaze (same amount of water) and bring to boil.
Use cream instead of water for a delicious creamy sauce.

All our stocks consist of entirely natural products including bones, meat, vegetables, herbs, spices, wine and spirits; to be used within 6 months. They may be used to enhance roasts or to create sauces.

~~~~~ CONDIMENTS ~~~~~

|                                 |             |             |
|---------------------------------|-------------|-------------|
| Meat, poultry or fish seasoning | <i>38cl</i> | <i>18.-</i> |
| Cold-pressed Ligurian olive oil | <i>50cl</i> | <i>26.-</i> |

## PERSONNEL

|                             |                 |      |
|-----------------------------|-----------------|------|
| Chef                        | <i>per hour</i> | 75.- |
| Chef de service / sommelier | <i>per hour</i> | 75.- |
| Cook                        | <i>per hour</i> | 58.- |
| Waiter                      | <i>per hour</i> | 58.- |
| Kitchen help                | <i>per hour</i> | 48.- |

## COCKTAIL COVERS

|                                                     |                   |      |
|-----------------------------------------------------|-------------------|------|
| Various glasses, small plates, forks, paper napkins | <i>per person</i> | 14.- |
|-----------------------------------------------------|-------------------|------|

## FULL COVERS

Including crockery, cutlery, water and wine glasses, coffee / tea set

|                           |                   |      |
|---------------------------|-------------------|------|
| Cover for a 3-course menu | <i>per person</i> | 27.- |
| Cover for a 4-course menu | <i>per person</i> | 30.- |

|                              |                  |     |
|------------------------------|------------------|-----|
| Glass only                   | <i>per piece</i> | 3.- |
| Special glass (e.g. Riedel)  | <i>per piece</i> | 6.- |
| Plate only                   | <i>per piece</i> | 2.- |
| Broken glass / plate         | <i>per piece</i> | 8.- |
| Cutlery (fork, spoon, knife) | <i>per piece</i> | 2.- |

|                       |                  |      |
|-----------------------|------------------|------|
| Cloth napkin          | <i>per piece</i> | 6.-  |
| Cocktail linen napkin | <i>per piece</i> | 3.-  |
| Tablecloth            | <i>per piece</i> | 25.- |

|                               |                  |       |
|-------------------------------|------------------|-------|
| Coat rack with hangers        | <i>per piece</i> | 40.-  |
| Padded chair                  | <i>per piece</i> | 20.-  |
| Garden table (80 x 120)       | <i>per piece</i> | 30.-  |
| Wooden table with two benches | <i>per piece</i> | 45.-  |
| Heater with gas               | <i>per piece</i> | 130.- |
| Standing table                | <i>per piece</i> | 30.-  |



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