



END-OF-YEAR MENUS

TRADITION MENU

CHF 70.-

STARTERS

Duck foie gras ravioli, white truffle oil flavored emulsion

or

Gravlax-marinated red label salmon, spicy crumble, untreated lemon paste

MAIN COURSES

Roasted Dombes guinea fowl supreme, potato compression, mini beetroot

or

Arctic char, camus artichoke

DESSERTS

Yule log

or

Mango entremet, pineapple heart

One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.

One vegetarian alternative can be offer for the main course.

Contact : Frédéric Boyer, Conference & Banqueting Coordinator

Tel : + 41 (0)22 906 14 92 / royal.banquets@manotel.com



PASSION MENU

CHF 80.-

STARTERS

Snacked scallops, cauliflower cream, onions pickles
or
Large shrimp ginger marinated, lime and citrus powder

MAIN COURSES

Valery Miéral chicken supreme, celeriac glazed with chicken jus
or
Zander cooked on the skin, caramelized leeks with muscovado sugar

DESSERTS

Yule log
ou
Citrus finger biscuit, crispy speculos and lemon sorbet
or
Caramel biscuit, cream, pear balls and its sorbet

*One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.
One vegetarian alternative can be offered for the main course.*

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GOURMET MENU

CHF 95.-

STARTERS

Crab meat in green papaya ravioli, shellfish emulsion
or
Medallion lobster from Maine, chestnut cream,
melanosporum truffle powder

MAIN COURSES

Veal fillet cooked at low temperature, kale ravioli
and mousseline truffled
or
Stone bass, butternut squash, mousseline spinach,
green curry emulsion

DESSERTS

Yule log
ou
Chestnut parfait cake, crispy praline and vanilla ice cream
ou
Yuzu chocolate shortbread, granny apple and cocoa sorbet

*One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.
One vegetarian alternative can be offered for the main course.*