



*Seasonal Menus, Gala Dinners,
Apéritifs and Cocktail Dinners
2019*



THE BRASSERIE L'ARDOISE

A PARADISE OF FLAVOURS

A veritable culinary institution in Lausanne, the restaurant L'Ardoise **reopened in May 2015** following 8 years of closure. Now, with its completely renovated and cosily welcoming dining area and its superb shaded terrace, it has become the perfect place to savour, whatever the season, a wonderful gourmet experience. The menu of L'Ardoise offers delicious and original dishes that pay tribute to the spirit of the brasserie.

“Only the highest quality regional produce is used in our kitchens.

Our meat comes from an artisanal butcher, while our fruits and vegetables are all organic or IP-Switzerland certified and supplied by a network of local market gardeners.

The seafood we serve is the result of responsible fishing practices.

Our bread is made by a passionate craftsman baker.

By the flavours and colours of my recipes over the course of the seasons, I hope to enable you to appreciate these products of the terroir, each of which contributes so well to the richness of Swiss gastronomy.”

Anthony Macé, Head Chef

Breakfast • Lunches and dinners • Renovated dining area with 50 seats • Terrace with 80 seats

- Foodstuffs directly supplied by producers and artisans
- Perfect traceability of ingredients • Exceptional wine list
- Option of gastronomic package breaks including accommodation and meals

L'ARDOISE reservations: +41.(0)21.613.07.00. / contact@carltonlausanne.ch

L'ARDOISE GOURMANDE – THE CATERER OF THE CARLTON.

The Caterer at the Carlton

Five newly renovated banquet rooms await your weddings, birthdays, family celebrations, corporate events, press conferences, product launches, musical performances... Indeed, whatever your needs and requirements, they can be fulfilled here. Our facilities, knowledge and experience are at your service for organising cocktail parties and banquets capable of accommodating any number of guests from 10 to 150 in our function rooms or on our pleasantly shaded terrace. As with our restaurant, our catering service pays tribute to the spirit of the brasserie and favours swift efficiency, seasonally fresh ingredients and high quality. Artisan butchers and bakers, local organic market gardeners and responsible fishermen are our partners. The Swiss terroir is thus honoured and celebrated with a menu that is perpetually evolving and adapting to the rhythms of the seasons as much as to the creative whims of our chef.

Do you wish your event to take place elsewhere? Our catering service will come to you! Please do not hesitate to contact us to discuss your wedding day celebrations, baptism parties and any other private event. Tell us about your wishes and desires and our team will do their utmost to satisfy them.

Your meals in exceptional places

L'Ardoise Gourmande is a brand with a superb reputation in exceptional places throughout Romandy and especially in the Lavaux, a UNESCO World Heritage Site since 2007. You will relish the superior quality of our cuisine, which brings out the full range of flavours offered by Swiss gastronomy. Thank you for your support of this paragraph.

Office healthy food service

We will also be delighted to work with you in partnership with your business. In addition to the delights of our menu, our catering service also offers nutritionally balanced meal trays, developed in collaboration with a dietician while at the same time respecting the principles of traceability and the use of organic and local produce as practiced by our restaurant. Seasonal ingredients and dishes are favoured, with invigorating hot soups in winter, delicate fresh salads in summer and a selection of sandwiches made from grilled meats and fish.

Our chef in your home

Finally, would you like to surprise your friends with a delicious meal, accompanied by fine wines, without taking on too much work? If you dream of a meal in which the finest gourmet dishes are complemented by the best wines upon a perfectly set table, let yourself be tempted by the luxury of having the services of our chef in your home. The kitchen of the Carlton Lausanne can be installed in your residence for a dinner you will always remember.

AT THE CARLTON LAUSANNE BOUTIQUE HÔTEL

ACCOMMODATION COMBINING TRADITION, MODERNITY AND COMFORT

Housed in a beautiful building dating from the beginning of the 20th century that has been completely renovated without losing any of its original charm, the Hotel Carlton embodies both the elegance of yesterday and the comfort of today. This boutique hotel, established on a pleasingly modest scale, offers 47 guest rooms, each with a welcoming and refined decor, and each having ultra-comfortable Elite bedding. All rooms are worthy of the grandest Swiss palaces.

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Since 1906 the restaurant's exclusive yet friendly atmosphere has welcomed numerous well-known personalities, including Serge Gainsbourg, Nana Mouskouri, Nina Hagen and Eddie Lawson, who have appreciated the charm of the establishment, the quality of its amenities, as well as the professionalism of its team; an approach which ensures that each guest receives a warmly personal welcome and bespoke services.



*For all our seasonal menus, our sommelier will suggest a selection of food and wine pairings,
for CHF10 per dish, per person.*

WINTER
FROM DECEMBER 21 TO MARCH 21 2019

MENU CHF 55.00

Amuse-bouche

Cream of celery and toast with Vacherin Fribourgeois cheese

Roast piglet fillet mignon in a hazelnut crust, Paris mushroom risotto

Chestnut and speculoos light mousse

Additional cheese CHF 7.00

MENU CHF 70.00

Amuse-bouche

Golden scallops gently poached in white wine and crispy crushed parsley root

Duck wings in honey with cauliflower au gratin

Crunchy chocolate royal with salty caramel

Additional cheese CHF 7.00

MENU CHF 90.00

Amuse-bouche

Foie gras medallions marinated in whisky, country toast and small salad with hazelnuts

Large shrimp lightly browned with sweet spices and pumpkin velouté soup

Dry-aged “matured on the bone” beef fillet, crushed tarragon potatoes and root vegetables

Dark chocolate truffé with Baileys crème anglaise

Additional cheese CHF 7.00



SPRING

FROM MARCH 22 TO JUNE 20 2019

MENU CHF 55.00

Amuse-bouche

Asparagus and potato flan, wild garlic croutons

Dry-aged “matured on the bone” rump steak medallion, mascarpone risotto and peas

Creamy mango and lemongrass

Additional cheese CHF 7.00

MENU CHF 70.00

Amuse-bouche

Creamed basil peas and crispy crabmeat candies

Irish lamb fillet, wild garlic crushed potatoes and spring vegetables

Cinnamon sablé cookie, plum confit au vin and strawberries brunoise

Additional cheese CHF 7.00

MENU CHF 90.00

Amuse-bouche

Light mousse of peas and crispy crabmeat candies with fried basil

Scallops in a creamy asparagus sauce

Roast quail with morels, crushed broccoli and violet potatoes

Mini strawberry charlotte with Moroccan mint tea coulis sauce

Additional cheese CHF 7.00



SUMMER
FROM JUNE 21 TO SEPTEMBER 20 2019

MENU CHF 55.00

Amuse-bouche

Yellow tomato gazpacho and red pepper accras

Mediterranean seabass à la plancha, vegetables and fines herbes potatoes

Strawberry salad, red fruits coulis sauce and handcrafted meringues

Additional cheese CHF 7.00

MENU CHF 70.00

Amuse-bouche

Seabream fennel tartare and lime, seasonal side sala

“7 hours” veal confit, rosemary pastry and potato mousseline

Raspberry crisp with a cigar of light vanilla cream

Additional cheese CHF 7.00

MENU CHF 90.00

Amuse-bouche

Crimean black tomatoes in a basil marinade and Vaud burrata mousse with balsamic cream

Codfish fillet cooked with Sicilian virgin oil

Dry-aged “matured on the bone” beef fillet with country garnish

Fleur de sel Bretton sablé cookie and local strawberries with Chantilly

Additional cheese CHF 7.00



AUTUMN
FROM SEPTEMBER 21 TO DECEMBER 20 2019

MENU CHF 55.00

Amuse-bouche

Deer carpaccio, anise-infused prune coulis, beetroot dressing

Poached poultry thyme ballotine, mushroom risotto

Warm moelleux with candied apples and handcrafted vanilla ice cream

Additional cheese CHF 7.00

MENU CHF 70.00

Amuse-bouche

Small cabbage salad with crumbled crabmeat, ginger-sautéed shrimp with lime

Venison medallions lightly browned with figs, autumn vegetables and fresh pasta

Apple-pear crumble with white chocolate

Additional cheese CHF 7.00

MENU CHF 90.00

Amuse-bouche

Scallops carpaccio with lime and leeks vinaigrette

Pumpkin ravioli and root vegetables with black truffle

Dry-aged “matured on the bone” beef fillet, foie gras sauce and fresh market vegetables

Swiss chocolate royal and praline

Additional cheese CHF 7.00



Festive and gala menus available throughout the year

BRETON MENU

CHF 110.00

Amuse-bouche

Six Brittany oysters with shallot vinaigrette

Or

Shrimp bouquets and homemade mayonnaise (subject to availability)

Vol-au-vent of lobster and seasonal vegetables cooked and served at the last minute

Back of royal cod poached in broth with a market garnish

Crêpe flutes with a lime filling

L'ARDOISE MENU

CHF 120.-

Amuse-bouche

Medallions of marbled foie gras, country toast and chutney made with seasonal fruits

Noble golden black tiger prawn on a leek fondue

Medallion of rump steak filet 'matured on the bone'
and confit of shallots with strong red wine and a seasonal garnish

A slate of refined Swiss cheeses

Pot of traditional dark chocolate cream with honey and lemon cake

LE RICHELIEU MENU

CHF 150.00

Amuse-bouche

Medallions of marbled foie gras, country toast and chutney made with seasonal fruits

Noble golden black tiger prawns on a leek fondue

Refreshing artisanal sorbet

Filet of beef 'matured on the bone' and confit of shallots with strong red wine and a seasonal garnish

A slate of aged Swiss cheeses

Pot of traditional dark chocolate cream with honey and lemon cake

Coffee and after-dinner sweets

Aperitifs and Cocktail dinners available throughout the year

Terroir Aperitif

Cold delights

Seasonal bruschetta

Beef sausage

Pork sausage

Homemade terrine

Dried meat

Cured bacon

Alpine Gruyère cheese

Tomme vaudoise soft cheese

Fresh cheese (goat cheese and ricotta with herbs or pepper)

Beverages

Mineral water

Orange juice and multivitamin juice

White and red wines

Aperitif	Includes	Price
Terroir 1	Food only	CHF 35.-/PP
Terroir 2	Food, minerals and fruit juices	CHF 45.-/PP
Terroir 3	Food, wine, minerals and fruit juices	CHF 60.-/PP

Gourmet Aperitif

Hot and cold delights

Provence-style herb flutes

Scottish smoked salmon

Sicilian cake

Fresh vegetable velouté

Provençal mini chausson

Country terrine

Local raw ham

Hot delights

Sweet spices meatballs

Crispy shrimp tails with Asian spices

Desserts

Red fruit fondant muffins

Fresh seasonal fruits salad

Beverages

Mineral water

Orange juice and multivitamin juice

White and red wines

Aperitif	Includes	Price
Gourmet 1	Food only	CHF 45.-/PP
Gourmet 2	Food, minerals and fruit juices	CHF 60.-/PP
Gourmet 3	Food, wine, minerals and fruit juices	CHF 75.-/PP

Refined Cocktail

Hot and cold delights

Foie gras and fig tartine

Helvetica Grand Cru ham

Seasonal bruschettas

Smoked salmon with dill cream

Crunchy balsamic vegetable tartare

Hot dishes

Sautéed beef with rosemary carrots

Basil shrimp tails

Forest mushrooms and mascarpone risotto

Lightly browned gnocchi with vegetables

Desserts

Fruit macaroons

Dark chocolate fondant muffins

Lemon and chocolate madeleines

Beverages

Mineral water

Orange juice and multivitamin juice

White and red wines

Apéritif	Including	Price
Raffiné 1	Food only	CHF 65.-/PP
Raffiné 2	Food, minerals and fruit juices	CHF 80.-/PP
Raffiné 3	Food, wine, minerals and fruit juices	CHF 95.-/PP