



CARLTON



BOUTIQUE HÔTEL  
LAUSANNE

SEASONAL MENUS  
2020

Seasonal Menus 2020

7. Seasonal Menus

Winter

starting 21<sup>st</sup> December till 21<sup>st</sup> March 2020

Menu at CHF 55.00

*Amuse-bouche*



*Parsnip cream & multi-coloured beetroots*



*Pork fillet with a Marsala sauce, parmesan risotto & winter vegetables*



*Orange cheesecake with mango coulis*

*Supplement for cheese platter CHF 9.00*

Menu at CHF 70.00

*Amuse-bouche*



*Goat cheese ravioli, hazelnut cream & salad greens*



*Veal fillet, truffle jus, creamy mashed potatoes & seasonal vegetables*



*Tonka bean crème brûlée*

*Supplement for cheese platter CHF 9.00*



## Seasonal Menus 2020

Menu at CHF 90.00

### *Amuse-bouche*



*Spiced foie gras medallions & anised plum coulis*



*Pike-perch filet & roasted celery mash*



*Beef tenderloin, mashed potatoes and winter vegetables*



*Crispy chocolate tart*

*Supplement for cheese platter CHF 9.00*

Please note:

- In case of a beverage package for wines, we will confirm the choice of wines one week before your event.
- Changes might occur depending on seasons and on the delivery of the products.
- We ask you to confirm any food intolerances and changes as well as the number of participants no later than five working days before your event.



Seasonal Menus 2020

Spring

Starting 22<sup>nd</sup> March till 20<sup>th</sup> June 2020

Menu at CHF 55.00

*Amuse-bouche*



*Asparagus cream with hazelnuts*



*Slow-cooked Bierschwein pork & crushed herbal potatoes*



*Lemon & white chocolate cream*

*Supplement for cheese platter CHF 9.00*

Menu at CHF 70.00

*Amuse-bouche*



*Trout graved lax, seasonal pickles & cherry coulis*



*Welsh lamb filet, black garlic sauce, butter confit potatoes & seasonal vegetables*



*Strawberry tart & almond crumble*

*Supplement for cheese platter CHF 9.00*



## Seasonal Menus 2020

Menu at CHF 90.00

### *Amuse-bouche*



*Tuna carpaccio with yuzu & crispy vegetables*



*Roasted quail & mashed peas*



*Veal filet, wild garlic sauce, creamy mashed potatoes & wild asparagus*



*Cherry cheesecake with tonka bean coulis*

*Supplement for cheese platter CHF 9.00*

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Seasonal Menus 2020

Summer

Starting 21<sup>st</sup> June till 20<sup>th</sup> September 2020

Menu at CHF 55.00

*Amuse-bouche*



*Cuendet market tomato salmorejo*



*Seabream cooked on its skin, vegetable brunoise & mashed herbal potatoes*



*Strawberry soup with jamaican pepper*

*Supplement for cheese platter CHF 9.00*

Menu at CHF 70.00

*Amuse-bouche*



*Seasonal vegetable ravioli & tomatoe coulis*



*Veal neck confit « 12 hours », marjoram oil jus, creamy mashed potatoes*



*Apricot mousse & almond crumble*

*Supplement for cheese platter CHF 9.00*



## Seasonal Menus 2020

Menu at CHF 90.00

### *Amuse-bouche*



*Variation based upon Apulian burrata & tomatoes*



*Pike-perch filet with caponata*



*Beef tenderloin, caramelized apples & summer vegetables*



*Blueberry tart served with its sorbet*

*Supplement for cheese platter CHF 9.00*

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Seasonal Menus 2020

Fall

Starting 21<sup>st</sup> September till 20<sup>th</sup> December 2020

Menu at CHF 55.00

*Amuse-bouche*



*Deer carpaccio, beetroot & anised plum coulis*



*Chicken supreme with plums & mushroom risotto*



*Dark chocolate lava cake & artisanal vanilla ice cream*

*Supplement for cheese platter CHF 9.00*

Menu at CHF 70.00

*Amuse-bouche*



*Artisanal ravioli & mushroom cream with parsley*



*Slow-cooked veal vilet, meat sauce with Arzier honey, autumn vegetables & creamy mashed potatoes*



*Blood orange cheesecake*

*Supplement for cheese platter CHF 9.00*





## Seasonal Menus 2020

Menu at CHF 90.00

### *Amuse-bouche*



*Scallop carpaccio with bergamot & vanilla vinegar dressing*



*Pumpkin ravioli, autumn vegetables & cream of walnuts from the sévéry mill*



*Beef filet aged on the bone, tonnelier wine sauce, creamy mashed potatoes  
& vegetables of the day*



*Crispy tart & dark chocolate cream*

*Supplement for cheese platter CHF 9.00*

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## Seasonal Menus 2020

### 9. Various





#### 9.1 Night service

Starting midnight, a supplement will be charged by the hour and for each staff member still in attendance.




From midnight to 3:00 am - charged at 125% of the hourly rate

From 3:00 am to 6:00 am - charged at 150% of the hourly rate

Staff - rates per hour:

-  Event manager CHF 60.- per hour
-  Head chef CHF 60.- per hour
-  Server CHF 42.- per hour
-  Cook CHF 42.- per hour

#### 9.2 Corkage fees

-  Wine bottle: CHF 25.-
-  Champagne bottle: CHF 75.-
-  Spirits: CHF 150.-

#### 9.3 Cake cutting fee

If you wish to bring your own birthday or wedding cake, we will serve it for CHF 10.- per person.





### 10. Flat rates

#### 10.1 Wine propositions

For all available seasonal menus, we propose you a glass of wine for each dish.  
Price: CHF 10.- per glass of wine per dish.

#### 10.2 Open-Bar set price

We offer you a set price for an open bar for 2 hours, for CHF 45.-/pp, which includes:

-  Mineral drinks
-  Selected wines
-  Alcohol according to need / long drinks
-  Local beer on tap or in bottles



## Seasonal Menus 2020

### 11. Conditions

#### 11.1 Confirmation of the event and payment of the deposit

Submission of an event offer does not constitute a reservation. The event only becomes legally binding after we receive our offer signed back by the client. A deposit may be requested, depending on the services required.

The number of guests, menus and beverages, equipment, schedules, venue, planned activities, etc., must be stipulated in the contract.

For our foreign customers (billing address is located outside of Switzerland), 100% of the agreed amount is due in advance.

#### 11.2 Banquet Cancellation fees

Please confirm the final number of guests 7 working days before your event.

For a cancellation received 10 days prior the event date 100% of the estimated turnover.

#### 11.3 Conference cancelation fees

30 days prior the event date 100% of the room rental price

10 days prior to the event date 100% of the total estimated turnover

#### 11.4 Invoicing


Invoices should be paid within 30 days of issue. After this deadline an additional fee of CHF 20.- for each reminder will be added to the final total.



## Seasonal Menus 2020

### 12. How to get to the Carlton Lausanne Boutique Hotel

Although our hotel has 23 private parking spaces<sup>1</sup>, we recommend that guests make their way to the hotel via public transportation.


 When arriving by car:


Follow the motorway and take the Lausanne-Sud, Ouchy exit. At the roundabout, take the 2<sup>nd</sup> exit - marked Lausanne Centre - and proceed to Avenue des Figuiers. Continue along the avenue until you reach the roundabout. Take the 2<sup>nd</sup> exit to connect with Avenue de Cour and proceed to No. 4.

 When arriving by train or by plane:

The hotel is just 40 minutes from Geneva Airport. The train service from the airport departs every 20 minutes. After leaving the train at Lausanne Station, take the Metro towards Ouchy. Exit at Délices station, which is just two stops from the railway station and a 2-minute walk from the hotel.

### 13. How to contact us

 By email : [events@carltonlausanne.ch](mailto:events@carltonlausanne.ch)  
[contact@carltonlausanne.ch](mailto:contact@carltonlausanne.ch)

 By phone : +41 21 613 07 07

 By fax : +41 21 613 07 10

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<sup>1</sup> Other pay parking solutions are available to guests who are unable to secure a parking space at the hotel. These include the car park of our partner, the Hôtel Royal Savoy which is 2-minute walk from our hotel, the main Ouchy car park in the Place de la Navigation; a 7-minute walk or one Metro stop away; or the railway station which is 8 minutes on foot or 2 minutes by Metro.