THE OLYMPIC EXPERIENCE

MENUS

Put together your own menu from our selection of starters, main courses and desserts. Choose a unique menu for all your guests. Please remember to inform us of any dietary restrictions that you are aware of.

"Vancouver 2010" menu (lunchtime only)
CHF 42

Starters:
- Seasonal soup
- Rocket salad with confit tomatoes and parmesan shavings
- Seasonal salad and vegetable samosa

Main courses:
- Crayfish risotto with seafood sauce
- Roast chicken breast, rosemary jus, potato mille-feuilles and seasonal vegetables
- Fillet of salmon with sesame seeds, pan-fried vegetables and parsley potatoes

Desserts:
- Mini lemon tart
- Chocolate brownie
- Cheesecake

"London 2012" menu (lunchtime only)
CHF 52

Starters:
- Italian-style beef tartare with rocket
- Smoked trout and Puy green lentils with horseradish cream
- Smoked duck breast Caesar salad

Main courses:
- Sea bass fillet with a light pea mousse and baby vegetable quinoa
- Sweet and sour prawn stir fry, vegetable chop suey and fragrant rice
- Creamy parmesan risotto and chicken oyster

Desserts:
- Chocolate feuillantine
- Iced nougat and red berry coulis
- Apple strudel with vanilla ice cream
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"Sydney 2000" menu
CHF 68

Starters:
- Bluefish tuna tataki and crunchy vegetables with coriander
- Curry prawn, avocado and mango salad
- Crispy Vaud tomme cheese salad with wild mushrooms

Main courses:
- Roast sirloin of beef in a Pinot noir sauce, potato gratin and pan-fried vegetables
- Roast Challans duck breast with mild spices in an orange sauce, potato pressé and seasonal vegetable
- Pikeperch fillet with saffron. Crushed potatoes and vegetable confit

Desserts:
- Chocolate feuillantine
- Pear and salted butter caramel delight
- Passion fruit and mango dessert

"Beijing 2008" menu
CHF 72

Starters:
- Beef carpaccio with virgin olive oil, rocket and parmesan shavings
- Fillet of sea bass pressed with basil and sun-dried tomatoes
- Gourmet salad (foie gras, green beans, duck breast, mixed salad, wild mushroom terrine)

Main courses:
- Guinea fowl breast with morel mushrooms. Potato cake with vegetables
- Gilthead bream fillet with squid ink risoni and braised vegetables
- Provence-style lamb fillet. Polenta with Mediterranean vegetables

Desserts:
- Apple tart with vanilla ice cream
- Dark chocolate truffle
- Crunchy dome cake with a raspberry centre
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"Paris 2024" menu
CHF 82

Starters:
- Scottish salmon gravlax with fennel
- Scallop gratin salad with passion fruit vinaigrette
- Escalope of pan-fried duck foie gras with elderberry vinegar and mango chutney

Main courses:
- Pinot noir beef fillet, potato gratin and seasonal vegetables
- Oven-roasted veal with wild mushroom risotto
- Fillet of sea bass with coconut milk and coriander, sweet potato and crunchy vegetables

Desserts:
- Tarte tatin with vanilla ice cream
- Chocolate dome cake with a mandarin centre
- Coffee and chocolate gateau

"Rio de Janeiro 2016" menu
CHF 105

Cold starter:
- Marble slice of duck foie gras glazed in red port
- Maine lobster with artichokes and sweet bell peppers

Warm starter:
- Turbot fillet with parsley cream sauce
- Braised lemon sole fillet with mushrooms

Main courses:
- Roast marjoram veal fillet, pesto risotto and tomato confit
- Morel beef fillet, potato gratin and mixed seasonal vegetables

Desserts:
- Dessert of your choice (select from any of the other menus)
“Tokyo 2020” buffet (minimum 50 people)
CHF 90

Cold dishes
Seasonal raw vegetables v
Cream of pumpkin soup, cream of asparagus soup or Andalusian gazpacho (in season) v
Tuna penne salad with olives and sun-dried tomatoes
Taboule with fresh mint v
Greek salad v
Caesar salad
Tomato and mozzarella with basil oil v
Beef carpaccio with black pepper
Smoked salmon

Hot dishes
Sichuan chicken stir fry
or
Roast sirloin of beef in a Pinot noir sauce
***
Fillet of sea bass braised on a bed of fennel
or
Scottish salmon "en croute" with herb stuffing
***
Parmesan risotto with white truffle oil v
or
Vegetable and fresh coriander couscous v
***
Cheese
Selection of fresh, mature cheeses v
***
Desserts
Dessert buffet v
"Five-continent" buffet (evening only, minimum 100 people)
CHF 110
Price includes buffet décor with various objects representing the five continents.

Asia
Hosomaki
Mini spring rolls with sweet and sour sauce
Shanghai salad
Vegetable gyoza, soya sauce
Crunchy vegetable prawn stir fry, sautéed noodles (buffet)

Europe
Greek salad
Stuffed vine leaf
Confit vegetable focaccia
Vitello tonnato
Spanish tortilla
Parmesan risotto (buffet)

Americas
Quinoa salad and organic tofu
Cheese-stuffed jalapenos and paprinos
Spicy guacamole and nachos
Beef empanadas
Mini-burger (buffet)

Africa
Hummus
Lebanese bread
Moutabal
Mini kebab in pitta bread
Fattoush salad
Chicken mafé with peanut butter and ginger

Oceania
Fish tartare with mango and ginger
Sea bass with vanilla and coconut milk
Kangaroo brochette with Tasmanian pepper and sweet potatoes (buffet)

Desserts
Dessert’s selection