

LE THEATRE RESTAURANT

Menus for groups – Autumn-winter 2018

Menu at 60.- Frs a person

Menu 1

Cream of pumpkin soup, chestnuts shavings and bacon 

Féra filet, lemony butter

Home-mashed potatoes, spinaches and garlic

Chocolate fondant

Menu 2

Salmon tartar, two lemons

Fresh young salad Japanese way

Free-range guinea fowl supreme, reduction juice

Potatoes mille-feuille, garden vegetables

Revisited lemon tart

Vegetarian menu

Cream of pumpkin soup, chestnuts shavings

Quinoa and vegetables 

« Indian style »

Fresh fruits salad, Verbena tea

The menus offered above are for a minimum of 10 guests. One menu is chosen for all the guests. Menus should be ordered 7 days in advance with the final number of guests.

LE THEATRE
RESTAURANT

Package at 75.-Frs a person, including drinks

Menu

Creamy soup Dubarry, truffle flavoured

Swiss farm chicken ballotine, low temperature cooking
« Macaire » potatoes and rosemary juice reduction
Seasonal vegetables

Chocolate fondant

Drinks

Prosecco IGT avec l'apéritif

Vin blanc : Sauvignon "Ca'Vegar". IGT 2016

Vin rouge: Ripe Alte 2015/16, IGP Puglia, cantine Diomede

Eaux minérales plates et gazeuses

Café, thé, infusions

LE THEATRE RESTAURANT

Menu at 80.-Frs a person

Menu 1

Beef tartar, fresh young salad, hazelnuts flavour

Seabream filet roasted

Pine nuts and curry in a veal juice reduction

Greens of the days, home-mashed potatoes

Vanilla poached pear, warm chocolate sauce

Menu 2

Flambéed king prawns in pastis

Saffron creamy risotto

Roasted spider veal with morels

« Darphin » potatoes, seasonal vegetables

Chocolate fondant

Pistachio ice cream

Vegetarian menu

Stuffed tomato and cold mini ratatouille ✓

Wheat and mint salad

Peppers in Espelette chili

Artichokes linguini, dry tomatoes and fresh grass ✓

Chestnut cream Opera, salted butter caramel sauce

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LE THEATRE
RESTAURANT

Menu at 95.-Frs a person

Tandem of home-made terrine and pan-fried foie gras
French toasts with spices, figs

Or

Scallops and fresh oyster carpaccio
Iodized vinaigrette, « main de buddha »
Shiso and lemon pearls

Pan-fried filet, juice reduction, truffle flavoured
Mashed potatoes, mixed vegetables

Or

Sea bass cooked with fennels
Shellfish coulis
Black risotto and mini crisp vegetables

Chocolate fondant
Vanilla ice cream

Or

Praline flavored Dôme
Mousse Jivara and chestnut heart

Or

Mango and red berries entremet
Coconut coulis and passion fruit

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