

- 1972 -

*Le Restaurant du
Cheval Blanc*

VANDOEUVRES



PRIVATISATION
& CATERING

LE LIEU PENSÉ POUR RECEVOIR

Privatisation totale ou partielle du restaurant.
Salons privés à l'étage, jusqu'à 60 personnes.

Anniversaire, célébration,
Soirée entre amis ou entre collègues.

Cocktails pour accompagner vos temps de travail.
Déjeuner ou dîner au restaurant.

Au Cheval Blanc, chaque événement se confectionne sur mesure.





GROUP MENUS

With the exception of the Signature menu, **all menus must be confirmed prior to the event.** Selections (antipasti, crudi, pasta, main courses, cheese, desserts) are to be decided in advance, based on the detailed annexed menu or according to the options specified for each menu. These choices are final and may not be altered on site, nor within 7 days prior to the event.

bella vita

3 courses

*2 antipasti ou crudi
(to share)*

*Scaloppine al limone
OR
Sea bass loin*

Dessert of choice (plated)

.....
CHF 105 / Guest
* Gambero Rosso + 15CH

degustation

4 courses

*3 antipasti ou crudi
(to share)*

*1 pasta
(single dish for all guests)*

2 main courses

2 large desserts

.....
CHF 150 / Guest
* Gambero Rosso + 15CH

signature

3 courses

Set menu
All dishes are served

*Tuna tartare
Vitello tonnato
Roman-style artichoke
(to share)*

Panzerotti

Scaloppine al limone

*Tiramisu
OR
Homemade gelato
(plated)*

.....
CHF 140 / Guest

grande!

5 courses

*5 antipasti ou crudi
(to share)*

*1 pasta
(single dish for all guests)*

2 main courses

*1 cheese
(bespoke selection)*

2 large desserts

.....
CHF 185 / Guest
* Gambero Rosso + 15CH

Private hire fees and beverages are not included | Portions are carefully balanced to ensure menu harmony.



CATERING & GROUP TERMS AND CONDITIONS

CONTACTS

By phone | **0041 79 875 05 34**
By email | **event@chevalblanc.ch**

BEVERAGE PACKAGES

We can offer a package at **CHF 15** per guest, including:
Still and sparkling mineral waters and hot beverages, served without limit. For your selection of wines and other alcoholic beverages, our maîtres d'hôtel remain at your disposal to assist you.

TERMS & CONDITIONS

SERVICE & PRIVATE HIRE :

The total event fee will be defined according to the number of guests, the private space reserved, the chosen configuration, and any additional options. The use of our private rooms is included subject to a minimum level of consumption, determined according to the day, time and level of exclusivity. The applicable minimum will be specified in the quotation.

STAFF HOURLY RATE :

Service and kitchen staff are charged CHF 50 per hour on site and CHF 50 per travel, with a minimum of 3 hours on site. Chefs and maîtres d'hôtel are charged CHF 70 per hour on site and CHF 70 per travel, with a minimum of 3 hours on site.

On-site service time as well as travel time (outward and return journeys) are charged at the applicable hourly rate, with a minimum charge of 3 hours.

CHANGES & CANCELLATIONS :

Any request to amend the quote (change of dishes, number of guests, venue, etc.) or to cancel must be sent by email. Allergies, dietary requirements and intolerances must be communicated prior to the event. The final number of guests must be confirmed 3 working days before the event. After this deadline, it will be used as the basis for invoicing, even if fewer guests attend. If more guests are present, the higher number will apply. Any modification of the quote made less than 48 hours before the event will incur additional charges.

INVOICING

The invoice will be issued after the service and payment is due within 30 days net.



LA CARTE TRAITEUR & BANQUETS

CATERING & GROUP MENU

VG : Plats végétarien / vegetarian dishes

En cas d'allergies ou d'intolérances, veuillez-vous adresser
à notre personnel qui vous renseignera volontiers.
Notre équipe se fera un plaisir de vous conseiller
et de vous proposer des alternatives adaptées

*If you have any allergies or dietary restrictions,
our staff will be delighted to assist you and suggest suitable alternatives*

A PARTAGER | TO SHARE

Gnocco fritto <i>Italian puff bread</i>	12
Filets d'anchois de Sicile <i>Anchovies from Sicily, toasted bread & butter</i>	14
Bergamino di bufala, huile d'olive vierge extra aux Herbes <i>Slices of creamy buffalo milk cheese, thyme infused olive oil</i>	18
Prosciutto Toscano de la 'Marcelleria Falorni' <i>Artisanal cured ham</i>	30
Focaccia au 'Crudo' de Thon <i>Focaccia bread topped with raw tuna & pistacchio</i>	48
Focaccia Bresaola, mozzarella & basilic <i>Focaccia bread topped Bresaola, mozzarella, basil</i>	24
Focaccia à la truffe de saison <i>Focaccia bread topped with mozzarella, taleggio & seasonal truffle</i>	Prix selon le marché



ANTIPASTI & SALADES | APPETIZERS & SALADS

Soupe du moment <i>Soup of the day</i>	20
La Caprese de saison <i>Caprese salad with seasonal produce</i>	26
Prosciutto Toscano de la 'Marcelleria Falorni' <i>Artisanal cured ham</i>	30
Artichauts 'alla Giudia', sauce pecorino, bagna cauda <i>Crispy artichokes, pecorino romano sauce, bagna cauda</i>	36
Vitello tonnato <i>Veal in Tuna Sauce</i>	Entrée 38 / Plat 52
Coeur de laitue & assaisonnement de saison (vg) <i>Lettuce hearth and seasonal dressing</i>	28
Salade végétarienne de saison (vg) <i>Seasonal vegetarian salad</i>	28

CRUS | RAW DISHES

Crudo du moment <i>Raw of the season</i>	<i>Nous consulter</i>
Gambero rosso* <i>Raw red prawn, extra virgin olive oil</i>	*52
Carpaccio de bar mariné <i>Marinated seabass carpaccio</i>	38
Carpaccio de boeuf & assaisonnement de saison <i>Beef carpaccio & seasonal garnish</i>	Entrée 38 / Plat**65

***Menus Supplément 15.- CHF**
**Format plat accompagné de pommes de terre rôties | served with roasted potatoes



PÂTES & RISOTTO 'SIGNATURES' | SIGNATURE PASTA & RISOTTI

Mezzi Paccheri à la sauce tomate montée au parmesan 30 mois	28
<i>Tube-shaped pasta, tomato sauce with 30-month aged parmesan</i>	
Panzerotti 'Carugati' à la ricotta et aux épinards (vg)	36
<i>Thin crepes filled with ricotta and spinach, golden-baked in the oven</i>	
Maltagliati au ragù de veau	Entrée 34 / Plat 42
<i>Homemade pasta, veal ragù, parmesan cream, veal gravy</i>	
Rigatoni Cacio e Pepe	36
<i>Rigatoni pasta with creamy pecorino romano sauce, black pepper</i>	
Paccheri à langouste*	56
<i>Tube-shaped pasta, spiny lobster, lightly spiced tomato sauce</i>	
Risotto au safran	38
<i>Milanese style safran risotto</i>	
Risotto au parmesan	34
<i>Parmesan risotto</i>	

**Menus Supplément 10.- CHF*

VIANDES & POISSONS | MEAT & FISH

Pavé de bar sauvage et garniture de saison	56
<i>Roasted wild Seabass with seasonal garnish</i>	
Scaloppine al Limone *	56
<i>Pan-seared veal, jus with lemon, Rosemary baby potatoes</i>	
Côte de veau 'alla Milanese', tomates & roquette *	75
<i>Milanese style bone-in veal chop</i>	
Supplément Taleggio / Add melted Italian cheese + 8	
Osso Buco à la Milanaise pour 2 personnes (pré-commande 72H)	145
<i>Osso Bucco style braised veal for 2, side of safran risotto</i>	

**Accompagnées de pommes de terre rôties Served with roasted potatoes*

GARNITURES | SIDES

Salade verte
10

Pommes de terres rôties
10

Légumes grillés
12



PIZZE POMODORO | BASE TOMATE | TOMATO-BASED

MARGHERITA (vg) Mozzarella fior di latte, basilic <i>Mozzarella fior di latte, basilic, Fior di latte mozzarella, basil</i>	18
MARINARA Anchois, huile d'olive, origan <i>Anchovies, olive oil, oregano</i>	22
REGINA Mozzarella fior di latte, champignons, jambon cuit, origan <i>Fior di latte mozzarella, mushrooms, cooked ham, oregano</i>	26
VEGETARIENNE (vg) Aubergines, courgettes, artichauts, champignons, roquette <i>Eggplant, zucchini, artichokes, mushrooms, aragula</i>	26
NAPOLETANA Mozzarella fior di latte, anchois de Sicile, olives 'taggiasche', câpres <i>Fior di latte mozzarella, Sicilian anchovies, taggiasca olives, capers</i>	24
PARMA Mozzarella fior di latte, jambon de Parme affiné 24 mois, roquette, parmesan <i>Fior di latte mozzarella, 24-month aged parma ham, aragula, parmesan</i>	28
CALZONE Mozzarella fior di latte, jambon cuit, oeuf, champignons, origan <i>Fior di latte mozzarella, boiled ham, oeuf, mushrooms, oregano</i>	28
SICILIANA Mozzarella fior di latte, thon à l'huile, olives 'taggiasche', câpres, origan <i>Fior di latte mozzarella, tuna, capers, oregano</i>	24
NDUJA Mozzarella fior di latte, nduja, stracciata di buffla, oignons, origan <i>Fior di latte mozzarella, ndjua, stracciata, onions, oregano</i>	28
4 STAGIONI Mozzarella fior di latte, artichauts, champignons, jambon cuit, origan <i>Fior di latte mozzarella, artichokes, mushrooms, ham, oregano</i>	28
DIAVOLA Mozzarella fior di latte, salami piquant, origan <i>Mozzarella fior di latte, spicy salami, oregano</i>	26
CAPRICCIOSA Mozzarella fior di latte, champignons, jambon cuit, oeuf, origan <i>Mozzarella fior di latte, mushrooms, ham, egg, oregano</i>	28

PIZZE BIANCHE | BASE BLANCHE | WHITE-BASED

5 FORMAGGI (vg) Mozzarella fior di latte, gorgonzola, taleggio, ricotta, fromage de chèvre <i>Fior di latte mozzarella, gorgonzola, taleggio, ricotta, goat cheese</i>	28
PORCHETTA Mozzarella fior di latte, porchetta, stracciata di bufala, fruits confits à la moutarde <i>Mozzarella fior di latte, porchetta, stracciata di bufala, candied fruits in mustard syrup</i>	30
MONTAGNA Mozzarella fior di latte, taleggio, speck, oignons rôtis <i>Mozzarella fior di latte, taleggio, roasted onions, speck</i>	28



FOCCACIA À PARTAGER

Focaccia Romarin (vg) <i>Thin focaccia bread with rosemary</i>	16
Focaccia Tomate (vg) <i>Thin focaccia bread with tomato sauce</i>	16
Pizza Marinara <i>Pizza with tomato sauce, anchovies, olive oil, oregano</i>	22
Pizza al Tartufo (vg) <i>Pizza with seasonal truffle, mozzarella fior di latte, fontina</i>	Nous consulter

NOS DESSERTS EN GRAND FORMAT | DESSERTS TO SHARE

Notre tiramisu en format sur-mesure Pré-commande 48h <i>Custom-sized version of our traditional tiramisu</i>	14 / pers. (Min. 6 personnes)
Mille-feuille Vanille & fruit de saison Pré-commande 48h <i>Custom-sized vanilla & seasonal fruit mille-feuille</i>	16 / pers. (Min. 6 personnes)
Vacherin 'Sur-Mesure' Pré-commande 72h <i>Tailor-made Vacherin (your choice of 2 flavors and size)</i>	16 / pers. (Min. 4 personnes)
Pizza au Nutella & noisettes caramélisées <i>Pizza with Nutella & caramelised hazelnuts</i>	20
La tarte au citron pour 6 à 8 personnes <i>Whole lemon tart to share (6 to 8 guests)</i>	65
La tarte au chocolat pour 6 à 8 personnes <i>Whole chocolate tart to share (6 to 8 guests)</i>	65
Pastieria Napolitaine <i>Whole traditional Neapolitan tart with ricotta & citrus to share (8 guests)</i>	85
Sélection de fromages par la Maison Bruand Pré-commande 72h <i>A selection of cheeses by our partner Maison Bruand</i>	18 / pers



DESSERTS A L'ASSIETTE

Tiramisu <i>Mascarpone cream, coffee, biscuit</i>	16
Tarte au chocolat, sorbet cacao <i>Chocolate & hazelnut tart, cocoa sorbet</i>	16
'Pastiera Napoletana', glace yaourt <i>Traditional Neapolitan tart with ricotta and citrus, yogurt ice cream</i>	16
Pain perdu, sauce caramel beurre salé, glace vanille <i>French toast, salted caramel sauce, vanilla icecream</i>	18
Poires pochées au vin rouge, glace vanille <i>Red wine poached pears with vanilla ice cream</i>	18

GLACES & SORBETS MAISON

'Sundae Italiano' aux noisettes caramélisées <i>Vanilla ice cream, cocoa sauce, caramelised hazelnuts</i>	18
Glace Pistache & huile d'olive extra vierge <i>Pistachio ice cream served with extra virgin olive oil, sea salt</i>	18
Affogato au café <i>Creamy vanilla ice cream with a shot of espresso</i>	16
Coupe Chartreuse <i>Chartreuse ice cream, drizzled with green Chartreuse</i>	24
Coupe Colonne <i>Lemon sorbet, drizzled with Belvedere Vodka</i>	24
Les Glaces & Sorbets <i>Glaces : vanille, pistache, yaourt, café, Chartreuse.</i> <i>Sorbets : Fraise, citron, cacao, sorbet du moment.</i>	1 boule/scoop 7 2 boules/scoops 12 3 boules/scoops 16