

Banquet Menus 2026 (from 10 people)

Please select only one menu for all guests (A, B, C or D).

Menu \ A - CHF 48.- p.p.

Starter, main course and dessert identical for all guests / Vegetarian alternative and special diets on request.

Salad or soup of the day

Rack of pork from Les Ponts-de-Martel, honey jus, mashed potatoes with olive oil
or
Salmon fillet with sorrel, lentil salad with shallots
or
Confit lamb shoulder in its jus, potato gratin

Served with seasonal vegetables

Selection of matured cheeses (supplement CHF 10.- p.p.)

Fruit dessert
or
Chocolate dessert

Menu \ B - CHF 58.- p.p.

Starter, main course and dessert identical for all guests / Vegetarian alternative and special diets on request.

Mushroom puff pastry, flavored foam
or
Pike quenelle from the lake, lobster sauce
or
Beef gravlax, lentil vinaigrette with hazelnut oil

Pike-perch fillet, chive butter sauce, creamy Parmesan risotto
or
Beef bourguignon with mushrooms and pearl onions, potato mousseline
or
Duck breast, cherry-flavored jus, creamy polenta

Served with seasonal vegetables

Selection of matured cheeses (supplement CHF 10.- p.p.)

Fruit dessert
or
Chocolate dessert

Menu \ C - CHF 68.- p.p.

Starter, main course and dessert identical for all guests / Vegetarian alternative and special diets on request.

Tuna tartare with mango and basil
or
Pressed foie gras with onion confit
or
Warm mushroom terrine with fried onions

Simmental beef rack, béarnaise sauce, potato gratin
or
Monkfish fillet, basil foam, buckwheat with hazelnut oil
or
Lamb fillet, black olive jus, baby potato fricassée

Served with seasonal vegetables

Selection of matured cheeses (supplement CHF 10.- p.p.)

Fruit dessert
or
Chocolate dessert

Menu \ D - CHF 98.- p.p.

Starter, main course and dessert identical for all guests / Vegetarian alternative and special diets on request.

Lobster salad with citrus fruits
or
Pan-seared foie gras with mushrooms

Beef tataki with sesame
or
Seabass fillet on eggplant caviar, herb vinaigrette

Veal rack in an herb crust, tarragon-flavored jus, gratin dauphinois
or
Monkfish and pike puff pastry, crayfish sauce, herb quinoa

Served with seasonal vegetables

Selection of matured cheeses (supplement CHF 10.- p.p.)

Fruit dessert
or
Chocolate dessert

Aperitif Packages & Cocktail Receptions 2026 (from 10 people)

For groups under 10 people, the invoice will be issued for 10 people.

Vegetarian alternatives and special diets on request.

« Mini Aperitif » Package - CHF 14.– p.p.

Beef tartare canapés

Zucchini cannelloni with fresh goat cheese

Olive cakes

Gruyère gougeres

« Small Aperitif » Package - CHF 22.– p.p.

Choux filled with smoked salmon, dill and candied lemon

Beef tartare canapés

Vegetable dips, guacamole and tzatziki

Olive cakes

Puff pastries with vegetables and tarragon chicken

Mini croque-monsieur

« Large Aperitif » Package - CHF 28.– p.p.

Choux filled with smoked salmon, dill and candied lemon

Beef tartare canapés

Finger sandwiches (salami and tuna)

Olive cakes

Neuchâtel sausage tartlets

Bacon quiches

Vegetable and cheese tarte flambée

« Dinner Cocktail » Package - CHF 38.- p.p.

Vegetable dips with guacamole and tzatziki

Finger sandwiches (salami and tuna)

Zucchini cannelloni with fresh goat cheese

Duck foie gras canapés with seasonal fruit chutney

Seared scallops with Parmesan risotto

Neuchâtel sausage tartlets

Bacon quiches

Vegetable and cheese tarte flambée

Mini croque-monsieur

« Grand Dinner » Package - CHF 48.- p.p.

Veal rolls “vitello tonnato style”

Zucchini cannelloni with fresh goat cheese

Duck foie gras canapés with seasonal fruit chutney

Finger sandwiches (salami and tuna)

Neuchâtel sausage tartlets

Gruyère gougeres

Puff pastries with vegetables and tarragon chicken

Bacon quiches

Vegetable and cheese tarte flambée

Mini burgers

Sweet Corner - Additional charge CHF 3.00 per item

Fruit salad verrine

Mini tiramisu

Lemon tartlet

Chocolate mousse

Seasonal fruit tartlet

Panna cotta verrine with red berries



Information and Reservation

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