

Banquet Menus 2027 (from 10 people)

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

Menu \ A - CHF 52.– p.p.

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

Salad or soup of the day

Free-range local chicken supreme flavoured with mushroom cream, sautéed baby potatoes

or

Pollock fillet, chive beurre blanc, crushed potatoes with olive oil

or

Lamb navarin with baby vegetables, coriander couscous

Served with seasonal vegetables

Trio of matured cheeses (*supplement CHF 10.– p.p.*)

Fruit dessert

or

Chocolate dessert

Menu \ B - CHF 62.– p.p.

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

House-cured salmon, dill cream

or

Beef carpaccio, rocket and Parmesan

or

Pike-perch fillet terrine with herbs, saffron mayonnaise

Cod fillet, lemon and turmeric sauce, Parmesan risotto

or

Slow-roasted beef, red wine sauce, gratin dauphinois

or

Chicken fricassée with morel mushrooms, creamy polenta

Served with seasonal vegetables

Trio of matured cheeses (*supplement CHF 10.– p.p.*)

Fruit dessert

or

Chocolate dessert

Menu \ C - CHF 75.– p.p.

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

Beef tataki with sesame and rocket

or

Puff pastry with seasonal mushrooms

or

King prawn fricassée with green curry

Beef entrecôte steak, Neuchâtel Pinot Noir sauce, gratin dauphinois

or

Monkfish fillet with chorizo, Parmesan risotto

or

Slow-cooked lamb shoulder in its own juices, crushed potatoes

Served with seasonal vegetables

Trio of matured cheeses (*supplement CHF 10.– p.p.*)

Fruit dessert

or

Chocolate dessert

Menu \ D - CHF 95.– p.p.

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

Thin tart with Neuchâtel sausage, mustard sauce

or

Foie gras terrine with seasonal chutney

Lake pike quenelle with lobster sauce

or

Beef fillet gravlax with lentils

Veal fillet with morel mushrooms, gratin dauphinois

or

Sole and salmon ballotine, beurre blanc with salmon roe

Served with seasonal vegetables

Trio of matured cheeses (*supplement CHF 10.– p.p.*)

Fruit dessert

or

Chocolate dessert

Aperitif Packages & Cocktail Receptions 2027 (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 gougères

« 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 gougères

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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