

LE VIEUX MANOIR

LAC DE MORAT

MENU SUGGESTIONS FOR 2012

Dear Le Vieux Manoir guest,

The stylish and maintained Le Vieux Manoir on idyllic location directly on lake Murten provides the perfect ambience for an unforgettable celebration. The expert advice during the organization phase of your event, exquisite cuisine and an extremely attentive and courteous service are our strengths.

We are very pleased to present you with our menu suggestions for 2012 — a whole range of new culinary delights which we have created especially for you. Please use the following pages to compile your very own and personal menu from our banquet à la carte or choose one menu from your Culinary Director, Franz W. Faeh.

Please do not hesitate to contact us should you have any questions.

The Le Vieux Manoir management and staff and, in particular, our kitchen and waiting staff headed by Franz W. Faeh are looking forward to treating you to some marvelous culinary delights, and to being able to host a splendid event for you and your guests.



Daniel J Ziegler
General Manager



Nadine Stämpfli
Events Manager

HOTEL LE VIEUX MANOIR

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APERITIFS

Snacks

Homemade spicy cashew nuts	pro 100g	CHF12.00
Salted almonds	pro 100g	CHF12.00
Mixed puff pastry	pro 5 piece	CHF10.00
Raw vegetables sticks with dip	bowl for 5	CHF50.00

Brusquette and Canapés

Grissini with Parma ham	pro piece	CHF 6.00
Black olive tapenade	pro piece	CHF 2.00
Sun dried tomato	pro piece	CHF 2.00
Fresh cheese with fresh chives	pro piece	CHF 3.00
Tomato and basil	pro piece	CHF 2.00
Air-dried beef tartar	pro piece	CHF 5.00
Parma ham	pro piece	CHF 5.00
Scottish smoked salmon	pro piece	CHF 6.00
Shrimp tartar	pro piece	CHF 7.00
Goose liver terrine (10g)	pro piece	CHF14.00

Asian Appetizer

Vegetables spring roll	pro Portion	CHF 7.00
Samosa with vegetables and shrimps	pro Portion	CHF 7.00
Prawns with red Thai curry	pro Portion	CHF18.00
Tom Kha Gai soup with catch of the day from our house lake	pro Portion	CHF12.00

Cold Appetizer

Ice-Gazpacho soup	pro Portion	CHF 4.50
Cold melon soup	pro Portion	CHF 4.50
Tomatoes-Mozzarella with balsamic and olive oil	pro Portion	CHF 4.50
Fresh salmon tartar with sesame oil and fresh coriander	pro Portion	CHF 6.00

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Warm Appetizer

Assorted cheese tartlets	pro Portion	CHF 4.00
Scallop with red wine reduction	pro Portion	CHF10.00
Pan-fried goose liver with apple puree	pro Portion	CHF18.00
Risotto with sea bass	pro Portion	CHF18.00
Ravioli seasonal	pro Portion	CHF 8.00

Sweet Appetizer

Homemade petit fours	pro piece	CHF 2.50
Homemade chocolates truffle	pro piece	CHF 3.00
Fruit paste	pro piece	CHF 3.00
Small fruits tartlet	pro piece	CHF 5.00

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WARM & COLD STARTERS

Veal tartar with pickled celery, Focaccia bread and Tuscan olives paste	CHF46.00
Melon fan with San Daniele ham and jumbo shrimp	CHF38.00
Salmon roulade with garden herbs marinated and Tom Kha Gai mousse	CHF36.00
Beef carpaccio with Guacamole and bell pepper	CHF45.00

SOUP DISHES

Cold potato-leek soup with air dried beef strips	CHF22.00
Tomato essence with ricotta-basil ravioli	CHF22.00
Celery cream with truffles	CHF24.00
Green peas soup and marinated duckling breast	CHF22.00

FISH DISHES

Fera filet with boiled potatoes, vegetables in season and Tom Kha Gai	CHF48.00
Tiger prawns with yellow Thai curry and basmati rice	CHF52.00
Pan-seared sea bass with braised vegetables and rosemary potatoes	CHF68.00
Poached pike-perch on Pak-Choi with Kikkoman sauce and sesame oil	CHF52.00

MEAT DISHES

Veal steak from Simmental with parmesan potatoes, fresh wild mushrooms and vegetables	CHF52.00
Swiss Prim roast beef tenderloin in a mustard-pepper crust, potato galettes and vegetables bouquet	CHF65.00
Lamb rack with thyme, Kenya beans, cherry tomatoes and rosemary gnocchi	CHF58.00
Poullard breast with mushrooms risotto and Port wine juice	CHF42.00

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VEGETARIAN DISHES

Green and white asparagus with heart of palm and Treviso (seasonal)	CHF42.00
Fennel-apple salad with mustard vinaigrette, fennel puree and apple chips	CHF38.00
Cold tomato soup with avocado and coriander-tartar	CHF32.00
Red and green pear salad with Belgian endive, walnuts and blue cheese (seasonal)	CHF32.00
Potato-celery cake with caramelized onions and Jura truffles	CHF38.00
Penne with garden rocket, Mozzarella, Kalamati olives and Pelati tomatoes	CHF35.00
Baked polenta with artichoke-tomato ragout	CHF32.00
Mushrooms risotto with garden rocket	CHF28.00

CHEESE & DESSERTS

Bitter chocolate cake with raspberries and wild berries sorbet	CHF22.00
Half frozen chocolate cake with ice cream or sorbet of your choice	CHF25.00
Seasonal fruit salad with its sorbet	CHF22.00
Cheese from the region	CHF26.00

The listed prices are based on a three-course menu of your choice. If you opt for more than three courses, we are very happy to reduce the listed prices by 10%.

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SPRING-MENU

(April until June)

Duo from rhubarb, fine sliced Serrano ham

Asparagus cream soup with lobster and fresh cheese ravioli

Pike-perch from lake of Murten with orange and fennel salad

Swiss Prim veal fillet on asparagus-peas-ragout with sautéed morels and bear's garlic

Strawberry tartlet with white chocolate and sour ice cream

Petits fours

à CHF 158.00 per person

SUMMER-MENU

(June until September)

Light jellied Gazpacho with veal tartare

Duo from Scotch salmon and South African scampi on Mediterranean vegetables

Sea bream fillet on Paella « Le Vieux Manoir »

Beef entrecote with crispy anchovies on potatoes strudel and young spinach

Caramelized pineapple with blood orange and Aperol

Petits fours

à CHF 158.00 per person

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FALL-MENU

(September until November)

Mille feuille from duck liver and quinces with field salad and hazelnut-vinaigrette

Game-consommé with ravioli from chanterelle and pumpkin

Canaroli-Risotto with boletus and truffle oil

Saddle of deer from Bavarian forest on "Ofenschlupfer", black salsify and spring beans

Warm poppy seeds soufflé with white chocolate ice cream and must apple

Petits fours

à CHF 158.00 per person