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# CUISINE & BOISSONS

## FOOD & BEVERAGE

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GRAND HOTEL  
**SUISSE MAJESTIC**  
MONTREUX



# Aperitif

## FESTIVAL

Including: Fruit punch with and without alcohol, beer, fruit juices, mineral water

Package for 1 hour CHF 20.-/person

For every additional ½ hour CHF 5.-/person

## LAVAUX

Including: local white and red wines, beer, fruit juices, mineral water

Package for 1 hour CHF 22.-/person

For every additional ½ hour CHF 6.-/person

## TRADITION

Including: white and red wines, various traditional aperitifs, beer, fruit juices, mineral water

Package for 1 hour CHF 35.-/person

For every additional ½ hour CHF 8.-/person

## CHAMPENOIS

Including: our selection of champagne, Kir Royal, fruit juices and mineral water

Package for 1 hour CHF 42.-/person

For every additional ½ hour CHF 12.-/person

## OPEN BAR

Including: white and red wines, beer, choice of aperitifs, whisky, gin, vodka, rum, fruit juices, mineral water

Package for 1 hour CHF 39.-/person

For every additional ½ hour CHF 8.-/person

## ALCOHOL FREE

Including: our selection fruit juices, mineral water and soft drinks

Package for 1 hour CHF 12.-/person

All the drinks are accompanied with an assortment of chips and peanuts.

# Drinks

Fruit juices	CHF 6.-/glass
Mineral water	CHF 6.-/bottle
Sodas	CHF 7.-/bottle
Beer	CHF 7.-/bottle
Traditional aperitifs: vermouth, aniseed, porto...	CHF 8.-/glass
Whisky	CHF 12.-/glass
Deluxe whisky	CHF 15.-/glass
Gin	CHF 12.-/glass
Vodka	CHF 12.-/glass

Rum	CHF 12.-/glass
Long Drinks (Gin, Vodka, Rum, Whisky)	CHF 15.-/glass
Liquors (Amaretto, Grappa, Limoncello)	CHF 12.-/glass
Cognac, Armagnac, Calvados VSOP	CHF 13.-/glass
Cocktail (Mojito, Caïpirinha)	CHF 17.-/glass
Champagne Laurent-Perrier	CHF 16.-/glass



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## To compliment your cocktail

### **VAUDOIS** (4 pieces per person)

CHF 8.- /person

Selection of salted "feuilletés" and cheese tartlets

### **FESTIVAL** (5 pieces per person)

CHF 15.- /person

Tuna tartare, wasabi mayonnaise  
Fine ham skewers and balsamic plums  
Avocado cream and ricotta, sweetcorn chips  
Puffed rice, breaded shrimps, curry cream  
Mini double cheese burger

### **HEALTHY** (6 pieces/person)

CHF 17.- /person

Gaspacho  
Marinated tofu  
Preserved vegetables in olive oil  
Artichoke and fresh cheese tartar  
Eggplant caviar  
Mini vegetarian spring rolls

### **TRADITION** (8 pieces per person)

CHF 21.- /person

Fingers of smoked salmon  
Small chunks of mature Gruyère  
Fine raw ham  
Smoked trout tartare, sour apple  
Creamy sweet potatoe soup with coconut milk  
Fingers of candied vegetables  
Malakoff balls  
Tempura of Perch fillet, spicy tartar sauce



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## To compliment your cocktail

### **COMPLET** (12 pieces/person)

CHF 35.- /person

Tuna maki, Wasabi mayonnaise  
Fine ham skewers and balsamic plums  
Gaspacho  
Candied vegetables  
Artichoke and fresh cheese tartar  
Smoked trout tartare, sour apple  
Eggplant caviar  
Marinated tofu  
Mini vegetarian spring rolls  
Puffed rice, breaded shrimps, curry cream  
Malakoff balls  
Mini double cheese burger

### **EMBELLISH YOUR APERITIF**

Price based on 10 persons

Basket of vegetables (selection of sliced vegetables with trio of sauces) CHF 8.- /basket  
Cheese tray (tomme Vaudoise, goat's cheese, Vacherin Fribourgeois) CHF 35.- /slate  
Countryside trayde charcuteries (dry sausage from Gruyère, dry bacon with herbs, spicy chorizo) CHF 35.- /slate

### **SELECTION DE MINI-CLUB**

CHF 6.- /piece

Mini club sandwich with turkey, smoked salmon or vegetarian variation



# Banquet menus

Please choose one dish of each category for the whole group (minimum of 3 courses/person)

3 course menu from CHF 64.–

4 course menu from CHF 74.–

## COLD STARTERS

Caesar salad and marinated chicken skewer	CHF 18.–
Smoked char, sour cream dumplings and crispy vegetable salad	CHF 21.–
Small Alaskan crab cakes, celery remoulade, lamb's lettuce salad with Granny Smith apple	CHF 22.–
Foie gras, fig chutney and warm brioche	CHF 26.–
Majestic gourmet salad (foie gras, crayfish and smoked salmon)	CHF 34.–

## HOT STARTERS

Hearty cream of mushroom soup with hazelnut oil, mushroom stroganoff and crispy toast	CHF 20.–
Herb risotto and slices of smoked duck breast	CHF 22.–
Grilled shrimp skewers with glazed onion puff pastry, fine saffron cream	CHF 24.–
Chicken oysters in pastry baskets, mushrooms and Vacherin Fribourgeois, port jus	CHF 24.–
Half-cooked julienne salmon, candied red endives and cream of Gruyère cheese with citrus fruits	CHF 19.–

## MAIN COURSES - MEAT

Rabbit ground meat, lentils salad and reduction jus	CHF 34.–
Breast of farmyard chicken, potato gratin, braised pak-choï cabbage with reduced jus	CHF 38.–
Grilled fillet of lamb, borlotti beans and roasted grelot onions, thyme jus	CHF 40.–
Oven-roasted loin of veal, polenta cake, mushroom stroganoff, reduction jus	CHF 44.–
Grilled fillet of beef, morel sauce, baby potato skewers, seasonal vegetables	CHF 52.–

## MAIN COURSES - FISH

Fillet of gilthead bream fried in its skin, lemon fennel, couscous, saffron cream	CHF 38.–
Shrimp skewer à la plancha, creamy and cauliflower rosette, coconut curry sauce	CHF 38.–
Trout fillet with almonds and glazed carrots and potato skewers	CHF 39.–
Fried fillet of zander, vegetable rice, crayfish cream	CHF 40.–
Scallops St Jacques with walnuts and parsnip muslin, variety of fresh seafood	CHF 42.–

## CHEESE

3 types (From near and far)	CHF 10.–
5 types (From near and far)	CHF 15.–

## DESSERTS

Lemon tartlet with egg white crest	CHF 12.–
Nut & caramel tartlet	CHF 14.–
Gruyère meringue, double cream and exotic fruits	CHF 15.–
Chocolate dessert	CHF 16.–
Paris-Brest	CHF 16.–

## VEGETARIAN DISHES

Conchiglioni with vegetables	
Aumônière of vegetables with Brussels sprouts cream sauce	
Vegetarian variation (root vegetable cream sauce, choice of seasonal vegetables and polenta cooked with soya milk)	

## INFO

All our menus include coffee and sweets



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## Seated buffet (from 30 people)

### Swiss buffet

CHF 80.- /person

#### STARTERS

Salad basket from the region  
Wieners salad with Gruyère cheese  
Selection of Swiss cold meats  
Deep-fried savoury doughnut  
Smoked fera fish and ramp salad  
Leek and ham quiche from Valais  
Valais Ham

#### MAIN DISHES TO CHOOSE FROM

Choice 1: Chalet soup  
& Zurich-style veal stroganoff with crispy rösti  
or  
Choice 2: Shepherds' macaroni  
& Char, seasonal vegetables, crushed potatoes with butter and herbs  
in a Chasselas sauce

#### CHEESE

Buffet of Swiss cheese (supplement of CHF 8.-/person)

#### AFTERS

Buffet with a selection of desserts  
Coffee and sweets

### Buffet of our neighbours

CHF 80.- /person

#### STARTERS

Quiche Lorraine  
Salad Niçoise  
Antipasti of grilled vegetables  
Potato salad with coarse-grained mustard  
Herb & veal sausage meat salad  
Parma ham and mozzarella, garlic bread

#### MAIN DISHES TO CHOOSE FROM

Choice 1: Penne with pesto and dried tomatoes  
& Roasted cut of beef, reduction jus, sautéed baby potatoes  
and mixed root vegetables  
or  
Choice 2: Chicken breast with mushrooms, sautéed baby potatoes  
and mixed root vegetables  
& Market risotto

#### CHEESE

Buffet of Swiss cheese (supplement of CHF 8.-/person)

#### AFTERS

Buffet with a selection of desserts  
Coffee and sweets



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## Buffet from near and far

CHF 90.- /person

### STARTERS

Deep-fried savoury doughnut  
Antipasti of grilled vegetables  
Quiche Lorraine  
Potato salad with coarse-grained mustard  
Greek-style vegetables  
Oriental tabbouleh  
Thai vegetable salad  
Caesar salad  
Tuny maki  
Sea bass ceviche  
Mezze: Humus, tzatziki, tarama, Melitzana  
Cape Verde salad  
Meat platter  
Coleslaw salad with walnuts

### MAIN DISHES TO CHOOSE FROM

Market risotto included  
Choice 1: Large paella & Roasted chicken from Gruyère,  
oven-baked potatoes and seasonal vegetables  
or  
Choice 2: Cantonese-style shrimps in sake with rice & Papet vaudois

### CHEESE

Buffet of Swiss cheese (supplement of CHF 8.-/person)

### AFTERS

Buffet with a selection of desserts  
Coffee and sweets

### INFO

Please choose your buffet among our 3 selections and select the main course (choice 1 or choice 2).



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# Finger food buffet (from 30 people)

## Choice 1

CHF 60.– /person

### COLD APPETIZERS

Le clouet (roll of toast bread and Parma ham with mustard butter)  
Salmon chunks with horseradish cream  
“Majestic“ beef tartar  
Avocado cream and ricotta, sweetcorn chips  
Fine ham skewers and balsamic plums  
Lentils with tarragon  
Crumbled crab with saffron  
Mini leek quiche

### HOT APPETIZERS

Tempura of Perch fillet, spicy tartar sauce  
Puffed rice, breaded shrimps, curry cream  
Chicken wings, barbecue sauce  
Creamy sweet potatoes soup with coconut milk  
Citrus lobster tail  
Mini ham croissant  
Mini vegetarian spring rolls  
Mini quiche Lorraine

### SWEETNESS

Chocolate mousse  
Lemon tartlet  
Coffee tartlet  
Cream puffs  
Mini cookie  
Mini donuts  
Praline cream  
Fruits mousse





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## Choice 2

CHF 60.- /person

### COLD APPETIZERS

Tuna maki, Wasabi mayonnaise  
Smoked trout tartar, sour apple  
Foie gras, fig chutney  
Crumbled cob with aioli sauce (garlic and olive mayonnaise)  
Seasonal vegetables salad  
Roasted fig and hot goat cheese  
Vegetables tartar and herbal pesto  
Herb & veal sausage meat salad

### HOT APPETIZERS

Spicy beef empanadas  
Chicken wings with mustard  
Shrimps tails barded with shredded potatoes  
Creamy parsnip soup  
Gruyère cheese croquette  
Deep-fried savoury doughnut  
Creamy Squash soup  
Herbal Arancini

### SWEETNESS

White chocolate mousse  
Rice pudding  
Chocolate cream  
Brownies  
Madeleines  
Nuts-caramel tartlet  
Fruit salad  
Macarons

## To compliment your finger food buffet

### Live-cooking

CHF 12.- /person

Risotto with bresaola and rosemary  
Risotto with fine ham, rucola and truffle oil  
Vegetarian risotto  
Dry sausage from Wallis in puff pastry  
Large paella  
Mini burger  
Barbecue and grilled beef, chicken, shrimps, sausages from the region  
(Upon availability)



# Wines

## SWISS WINES - WHITE

### FROM CANTON OF VAUD

Chardonnay, Domaine des Evouettes, Grognuz Frères et Fils	CHF 45.–
Epesses, Les Chapelles, J. Vogel	CHF 47.–
Pinot Blanc, Maison du Moulin, Réverolle	CHF 50.–
Saint-Saphorin, Planète de Château de Glérolles	CHF 51.–
Aigle, Les Murailles, H. Badoux	CHF 54.–
Villeneuve, Les Terreaux, Grognuz Frères et Fils, Sélection Suisse-Majestic MAGNUM	CHF 80.–

## SWISS WINES - RED

### FROM CANTON OF VAUD

Château des Crêtes, Cave Vevey-Montreux	CHF 36.–
Pinot Noir, cuvée du Lézard, H. Badoux	CHF 49.–
Clos du Château, Pinot Noir Merlot, C. Bonvin et Fils	CHF 57.–
Merlot, Domaine de la Pierre Latine, P. Gex	CHF 79.–
Villeneuve Pinot Noir, Grognuz Frères et Fils, Sélection Suisse-Majestic MAGNUM	CHF 90.–

### FROM CANTON OF VALAIS

Pinot Noir, Soleil de Sierre, Imesch	CHF 47.–
FAVI, Assemblage de Cépages Rouges, les Fils de C. Favre	CHF 51.–
Humagne Rouge, C. Bonvin et Fils	CHF 55.–
Cornalin, Grognuz Frères et Fils	CHF 56.–

## FRENCH WINES - RED

Château L'escurac, La Pelouse, Haut-Médoc, 2009	CHF 67.–
Château Clauzet, St-Estèphe, 2009	CHF 76.–
Château d'Aiguilhe, 2009	CHF 110.–
Château Pibran, 2009	CHF 107.–
Château Seguin, 2009	CHF 130.–
Château Seguin, 2009 MAGNUM	CHF 260.–

## CHAMPAGNES

Delamotte Brut	CHF 90.–
Laurent-Perrier Ultra brut	CHF 150.–
Laurent-Perrier Cuvée Rosé	CHF 160.–

## CORKAGE FEE PER BOTTLE

Swiss wine	CHF 20.–
Foreign wine	CHF 30.–
Champagne	CHF 50.–

Quantity and availability of these wines are subject to condition.

# Drink packages

Include swiss wines and mineral water	2 dl of wine	3dl of wine	5dl of wine
Seasonal selection	CHF 15.–	CHF 20.–	CHF 33.–
Suisse Majestic Chasselas & Pinot Noir	CHF 18.–	CHF 25.–	CHF 38.–
Grand Cru The Sommeliers selection	CHF 24.–	CHF 33.–	CHF 49.–

**„A LITTLE STEP MAY BE THE BEGINNING  
OF A GREAT JOURNEY“**

**GRETCHEN RUBIN**

**GRAND HOTEL SUISSE MAJESTIC**

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