



Château de Bossey  
Hotel and Conference Centre

# End of Year Grand Menu

★ 106.00 CHF

*A glass of Champagne with dessert,  
Domaine Jean Vesselle, Brut Prestige*

Minimum 30 people.  
Room rental and service included.

## Apéritif

Kir Royal vineyard peach flavour  
Orange juice, mineral water

Small raw ham rolls stuffed with fresh cheese  
Bruschetta of fresh crunchy vegetables  
Smoked salmon cannelloni with ricotta cheese

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## Amuse-Bouche

Lobster-lemongrass ravioli

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## Starter

Marbled of smoked duck fillet and foie gras, with figs in syrup  
or

Half-cooked tuna, roasted cedar pine nuts, arugula with truffle oil

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## Main

Haunch of venison, lingonberry & five pepper sauce,  
cardon gratin & Anna potatoes

or

Fillet of veal in a crust with morel mushrooms, pumpkin flan,  
mashed potatoes tossed in olive oil

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## Dessert & Champagne

Gourmet platter

or

Toblerone Christmas log with exotic fruits

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## Drink Selection

Regional Chasselas or Gamay wines (3 dc per person),  
mineral and sparkling water, tea and coffee