



Château de Bossey
Hotel and Conference Centre

Festive Menu

94.00 CHF

Minimum 30 people
Room rental and service included

Apéritif

Glass of Prosecco
Orange juice, mineral water
Shrimp tail with spiced guacamole and ginger
Tomato and mozzarella bruschetta

Starter

King prawns fricasse and its bisque
served on a nest of green tagliatelle

or

Wild mushroom puff pastry

Main

Roasted sea bass fillet with white butter sauce,
wild rice & vegetable julienne

or

Supreme of capon stuffed with morel mushrooms,
Carrot millefeuille, potato gratin with chestnuts

Dessert

A three chocolate crispy dessert

or

Vacherin meringue ice-cream with red berry sauce

Drink selection

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