



LE LION D'OR

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Cold salted cocktail pieces

	la pièce
Beef and wasabi maki	5.-
Sea bream and wakame seaweeds maki	5.-
Pickles-style vegetable rolls	5.-
Foie gras like a calisson	5.-
Parmesan and hummus shortbread	5.-
Smoked salmon and fresh mango	5.-
Origami apple and shizo	5.-
Vinaigrette leeks	5.-
Crab and avocado tartlet	5.-
Tuna and sesame tataki	5.-
Smoked duck, potato slices	5.-
Green peas and verbena dome	5.-
Guacamole shortbread	5.-
Puffed tapioca and haddock tile	5.-
Mini club sandwich with chicken or salmon	5.-
Seasonal gaspacho	5.-





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Hot salted cocktail pieces

	la pièce
Haddock choux	5.-
Gruyere gougere	5.-
Mini croque-monsieur	5.-
Mini cheese-burger	5.-
Furikaké king prawn	5.-
Feta and spinach cake	5.-
Fallafel saté sauce	5.-
Crispy langoustine and basil	5.-
Cod acras	5.-
Barbajuan ricotta and spinach	5.-

Prestige cocktail pieces

Gougere with black truffle	8.-
Mini croque-monsieur and black truffle	8.-
Foie gras poêlé	10.-
Quail egg, tarama and caviar	12.-
Smoked salmon and caviar	12.-
Vinaigrette leeks and black truffle	10.-
Lobster, pressed caviar and citrus fruits	10.-
King crab merus, apple, shizo	(prices on request)

Caviar boxes 30gr / 50gr / 125gr from Icône ou Petrossian,
blinis, dill cream, potato slices, mimosa egg

(prices on request)





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Sweet cocktail pieces

	la pièce
Macarons	4.-
Passion fruit and coconut roll	4.-
Exotics fruits tartlet	4.-
Nuts and chocolat rocher	4.-
Lemon meringue tartlet	4.-
Almonds financier	4.-
Valrhona chocolate crisp	4.-
Milk chocolate and tonka bean lolly-pop	4.-
Choux pastries: Paris-Brest style or vanilla	4.-
Mont-Blanc style entremets	4.-
Apple and quince Tarte Tatin	4.-



Live cooking

Whether it's a seafood bar, flambéed prawns, parmesan risotto or hay smoked meat, our kitchen team will put on a memorable show for your guests, making your evening unforgettable. Please contact us for more information.



GENERAL CONDITIONS

DELIVERY RATE:

Geneva city : 40.-

Canton of Geneva : 80.-

Outside the canton of Geneva, prices on request

HOURLY RATE FOR STAFF :

Service and kitchen staff are charged 50.00 per hour of presence at the customer's premises and 50.00 per trip.

Chefs and headwaiters are charged 70.00 per hour on site and 70.00 per trip.

CHANGES AND CANCELLATIONS :

Any request to modify the quote (change of dishes, number of participants, location of the event, etc.) or to cancel must be made by e-mail. Allergies, special diets and intolerances must be communicated in advance of the event.

For any modification of the number of participants, higher than the initial estimate, the final billing will take into account the number of guests present on the day of the event.

The number of persons must be confirmed 3 working days before the date of the event. After this time it will be used as the basis for invoicing, even if the actual number is lower. If the actual number is higher than the one announced, the final number will be taken into consideration.

Any other modification of the quote less than 48 hours before the date of the event will incur additional costs.

INVOICES

The invoice will be issued once the service has been provided and payment is due within 30 days net.

