



LE LION D'OR

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STARTERS

Cauliflower cream, vanilla fragrance and cabbage cooked meunière	22.-
Leeks with truffle vinaigrette, egg mimosa from Le Lignon	26.-
Fine gravlax Jura trout, carpaccio of turnip flavoured with Sichuan pepper	28.-
Macaroni gratin with Nantua sauce and fresh crayfish	32.-
Sea bass ceviche, leche de tigre, puffed quinoa	32.-
Seasonal pâté en croûte with condiments	18.-
Entrecôte of local beef in fine gravlax, sweet mustard condiment, fresh herbs	28.-
Swiss poultry agnolotti, old gruyère cream and strong juice	30.-
South-West foie gras like a calisson, seasonal fruit jelly and chutney of the moment	32.-
Lobster, Thermidor style	<i>(prices on request)</i>

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

(prices on request)





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DISHES

Fishes

Sea bass fillet, seasonal vegetables and potatoe mousseline	40.-
King prawns, orecchiette, vegetables, curcuma sauce	42.-
Monkfish medallion, cauliflower cooked meunière and red curry sauce	44.-
Roast turbot, confit potatoes, bouchot mussels and capucines flowers	52.-
Scallops, champagne sauce, smoked risotto	56.-

Meets

Swiss poultry vol au vent, chicken sauce and roasted wild mushrooms	38.-
Jussy pig's breast, seasonal mushrooms	42.-
15-hour beef confit with black cumin carrots	44.-
Shoulder lamb with spices, glazed in its own juices, pressed seasonal vegetables	54.-
Veal steak, artichokes barigoule style and taggiasche olives	58.-

Our meat and fish dishes can be accompanied by a potato mousseline and a seasonal vegetable casserole, according to your wishes.





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DESSERTS

Cheeses from our mountains and elsewhere by Bruand cheese dairy 18.-



Fresh mango, mango coulis, lemon-shizo sorbet 14.-

Mont-Blanc and blackcurrant Pavlova, chestnuts ice cream 14.-

Seasonal fruit tart with sorbet of the moment 14.-

Crunchy Valrhona 70% chocolate and double cream entremets, fromage blanc sorbet 14.-

Classic Paris-Brest 14.-

Fresh seasonal fruit salad 14.-

Coconut mousse, passion fruit coulis, exotic fruit sorbet 14.-

The three mignardises 6.-



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.- per hour of presence at the customer's premises and 50.- per trip.

Chefs and headwaiters are charged 70.- per hour on site and 70.- 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.

