

Breakfast

Start the day with fresh and wholesome ingredients
and enjoy the simple pleasure of life.

TEA OR COFFEE BARISTA BOX 3L 30

FRESH ORANGE JUICE 2L 50

BASKET OF SEASONAL FRUITS 30

SMALL BREAKFAST (Per person) 12

Choice of pastries served on a tray :

- Butter croissant
- Pain au chocolat
- Brioche

Choice of verrines served on a tray :

- Homemade fresh fruit salad
- Homemade organic bircher muesli
- Homemade organic granola parfait with mixed berries



LARGE BREAKFAST (Per person) 18

Fresh orange juice 3dl

Choice of pastries served on a tray :

- Butter croissant
- Pain au chocolat
- Brioche

Choice of verrines served on a tray :

- Homemade fresh fruit salad
- Homemade organic bircher muesli
- Homemade organic granola parfait with mixed berries

Catering Premium Package

250

- Chinaware
- Service carried out on trays
- Coffee or tea thermos (3Lt approx. 10 people)
- Extra staff CHF 80.-/hour (min. 2 hours)

Private Events

Our restaurants are at your disposal for
your private events during the day or evening.

MORNING & LUNCH EVENTS

FROM 300

- Private room 4 to 18 people
- Every day of the week

EVENING BUFFET

FROM 1000

- Privatization of the restaurant for your event 20 to 100 people
- Qualified staff available to serve you
- Hot and cold buffet, drinks, alcohol and cocktail bar

CATERING

WWW.TARTINESCO.CH

**All orders must be received at least 48 hours in advance
and for a minimum amount of CHF 300.**

CATERING@TARTINESCO.CH

Sharing is caring

Served as a mix on a tray.

CHARCUTERIE & CHEESE (8 to 10 people) 75

Accompanied by a basket of bread

TARTINES WITH ORGANIC WHEAT BREAD 70

(choice of 3 types)

- Roasted chicken, guacamole, sour cream, basil pesto
- Prosciutto, mozzarella di bufala, basil pesto
- Salmon, Swiss Garantie butter, homemade herbs sauce
- Avocado, guacamole, super seeds^V

CLUB SANDWICH WITH ORGANIC WHEAT BREAD 70

- Roasted chicken, guacamole, sour cream, basil pesto
- Prosciutto, mozzarella di bufala, basil pesto
- Salmon, Swiss Garantie butter, homemade herbs sauce
- Avocado, guacamole, super seeds^V

VEGETABLES AND DIPS 50

Cauliflower, broccoli, carrot, cucumber, radish, celery, cherry tomato, hummus & fresh cheese dip^{VG}

Cold Beverages

	3DL	2L
FRESH MINT LEMONADE	6	40
RED BERRIES & HIBISCUS ICED TEA	6	40
GINGER LEMONADE	6	40
STILL OR SPARKLING WATER (5DL)	5	40

Lunch Menu

All our salads are prepared on the spot.

We try to use as many organic and local products as possible.

CORPORATE MENU (Per person) 35

- Tartine
(can be replaced by sandwiches or wraps or club sandwiches)
- Salad
- Basket of bread
- Coffee break dessert
- Homemade drink

Served as a mix on a wooden tray

COCKTAIL MENU (Per person) 40

- Tartine
(can be replaced by sandwiches or wraps or club sandwiches)
- Charcuterie and cheese
- Basket of bread
- Mixed salad verrine
- Homemade fresh fruit salad verrine
- Homemade drink

Served as a mix on a wooden tray

UPGRADE YOUR LUNCH WITH TARTS (Per person) +3



Baguette Sandwiches or Wraps

Served as a mix on a tray and cut into 4 pieces.

BAGUETTE SANDWICHES (Per person) 13

- Roasted chicken, guacamole
- Cooked ham, Gruyere, mustard
- Prosciutto, mozzarella di bufala, basil pesto
- Salmon, homemade herbs sauce
- Avocado, guacamole, super seeds^V

WRAPS (Per person) 13

- Roasted chicken, guacamole
- Cooked ham, mayonnaise, egg
- Salmon, homemade herbs sauce
- Hummus, raw vegetables, sour cream^{VG}

SALADS (Per person) 16

- Roasted chicken, Parmigiano Reggiano AOP, croutons, Caesar sauce
- Salmon, homemade herbs sauce
- Tomato, mozzarella di bufala, basil pesto^{VG}
- Raw vegetables, super seeds, ginger, apple^V

Desserts

Served as a mix on a wooden tray.

COFFEE BREAK DESSERT (Per person) 6

- Blueberry muffin
- Chocolate muffin
- Triple chocolate cookie

GOURMET DESSERT (Per person) 7

- Raspberry pie
- Chocolate and pear pie
- Pistacchio pie
- Macaron
- Belgian waffle