# 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)

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 müesli
- Homemade organic granola parfait with mixed berries



LARGE BREAKFAST (Per person)

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 müesli
- · Homemade organic granola parfait with mixed berries

# Catering Premium Package

• Chinaware

12

18

- 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

250

- 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

# Thating 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<sup>V</sup> **CLUB SANDWICH WITH ORGANIC WHEAT BREAD** 

Prosciutto, mozzarella di bufala, basil pesto

• Salmon, Swiss Garantie butter, homemade herbs sauce

• Roasted chicken, quacamole, sour cream, basil pesto

Avocado, guacamole, super seeds<sup>V</sup>

**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)

 Tartine (can be replaced by sandwiches or wraps or club sandwiches)

Salad

70

· Basket of bread

Coffee break dessert

· Homemade drink

Served as a mix on a wooden tray

COCKTAIL MENU (Per person)

 Tartine (can be replaced by sandwiches or wraps or club sandwiches)

Charcuterie and cheese

· Basket of bread

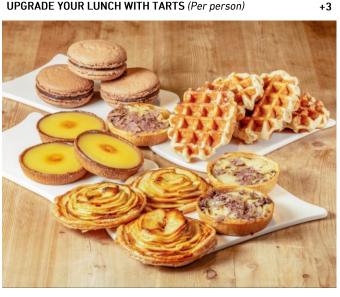
· Mixed salad verrine

· Homemade fresh fruit salad verrine

Homemade drink

Served as a mix on a wooden tray

**UPGRADE YOUR LUNCH WITH TARTS** (Per person)



# Baguette Sandwiches or Wraps

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

**BAGUETTE SANDWICHES** (Per person)

· Roasted chicken, guacamole

Cooked ham, Gruyere, mustard

• Prosciutto, mozzarella di bufala, basil pesto

Salmon, homemade herbs sauce

Avocado, guacamole, super seeds<sup>v</sup>

WRAPS (Per person)

35

40

13

13

· Roasted chicken, quacamole

Cooked ham, mayonnaise, egg

Salmon, homemade herbs sauce

Hummus, raw vegetables, sour cream VG

SALADS (Per person)

• 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<sup>V</sup>

## Desserts

Served as a mix on a wooden tray.

**COFFEE BREAK DESSERT** (Per person)

Blueberry muffin

Chocolate muffin

• Triple chocolate cookie

**GOURMET DESSERT** (Per person)

Raspberry pie

· Chocolate and pear pie

Pistacchio pie

Macaron

· Belgian waffle

V • VEGAN VG • VEGETARIAN