

LE BUSINESS LUNCH

The week from 5th to 9th of May 2025

STARTER 14.00

GRATINATED ONION SOUP

MAIN COURSE 25.00

PARISIAN-STYLE RIBEYE STEAK

béarnaise sauce, french fries,
seasonal vegetables,
five-pepper sauce

VEGETARIAN 25.00

VEGETABLE GRATIN

Parisian-style, béchamel sauce
and parmesan

DESSERT 14.00

HOMEMADE TARTE TATIN

with a scoop of vanilla ice cream

Le
Modern

BRASSERIE DU MODERN TIMES HOTEL

TRADITIONAL BEEF TARTARE

Traditional tartare

36.00

FULL MENU

45.00

STARTER + MAIN

OR

MAIN+ DESSERT

36.00

BURGER OF THE MOMENT

Swiss beef steak,
Mariland sauce, salad,
tomatoes, bacon, gruyère

36.00

Meat origin : Beef - Switzerland;
Prices in CHF, incl. service and VAT

Modern Times Hotel | 1806 Blonay- St-Légier
Réservations 021 925 22 22 | www.moderntimeshotel.ch

moderntimes
HOTEL
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TRIBUTE PORTFOLIO