

LE BUSINESS LUNCH

The week from 12th to 16th of May 2025

STARTER 14.00

WARM GOAT CHEESE SALAD

With honey, mini ratatouille

MAIN COURSE 25.00

LEMON THYME CHICKEN SUPREME

Tagliatelle, and garden vegetables

VEGETARIAN 25.00

CELERY TRIO

Purée, chips and veggie steak

DESSERT 14.00

TIRAMISU

Lemon and cardamom

Le
Modern

BRASSERIE DU MODERN TIMES HOTEL

FULL MENU

45.00

STARTER + MAIN

OR

MAIN+ DESSERT

36.00

TRADITIONAL BEEF TARTARE

Beef tartare with wild garlic
and parmesan crisps

36.00

BURGER OF THE MOMENT

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

36.00

Meat origin : Beef, chicken - 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