

BUSINESS LUNCH

The week from 16th to 18th of June 2025



BRASSERIE DU MODERN TIMES HOTEL

STARTER 12.00

BAKED APPLE

Burrata, tomatoes, zucchini

MAIN COURSE 23.00

CHICKEN SUPREME

Crushed potatoes,
Tarragon cream sauce

VEGETARIAN 23.00

RICOTTA-SPINACH RAVIOLI

Arugula-infused cream sauce

DESSERT 12.00

MANGO PANNA COTTA

FULL MENU

42.00

STARTER + MAIN

OU

MAIN + DESSERT

33.00

TARTARE OF THE WEEK

Thai-style beef tartare,
Flavored with miso, sesame,
Ginger and lime

36.00

BURGER OF THE MOMENT

Beef, onion mayonnaise,
Philadelphia with bell Pepper coulis,
Arugula and chorizo

36.00

Meat origin : Beef - Switzerland, Chicken - France;
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