

Le
Modern

BRASSERIE DU MODERN TIMES HOTEL

LE BUSINESS LUNCH

Semaine du 3 au 7 mars 2025

ENTRÉE

14.00

ASPERGES BLANCHES TIÉDIES

Sauce mousseline au yuzu,
Saumon fumé

PLAT

25.00

SALTIMBOCCA DE VEAU À LA SAUGE

Jus maison, épinards poêlés,
Gnocchi à la romaine

VÉGÉTARIEN

25.00

ORECCHIETTE AUX FÈVES, TOMATES SÉCHÉES

Roquette et pecorino

CAFÉ GOURMAND DU JOUR 14.00

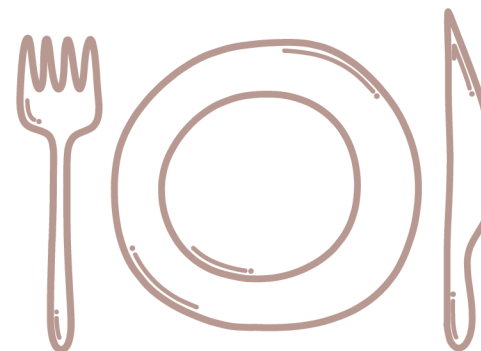
MENU COMPLET

45.00

ENTRÉE + PLAT

PLAT + DESSERT

36.00



MENU COMPLET

45.00

ENTRÉE + PLAT

PLAT + DESSERT

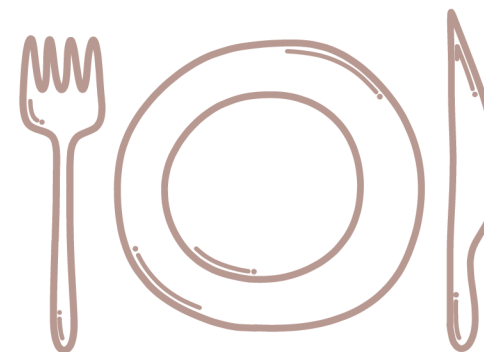
36.00

Le
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BRASSERIE DU MODERN TIMES HOTEL

BUSINESS LUNCH

The week from March 3rd to 7th 2025



STARTER

14.00

WARM WHITE ASPARAGUS

Yuzu mousseline sauce,
Smoked salmon

MAIN COURSE

25.00

VEAL SALTIMBOCCA WITH SAGE

Jus maison, pan-fried spinach,
Romaine gnocchi

VEGETARIAN

25.00

ORECCHIETTE WITH BROAD BEANS, SUN-DRIED TOMATOES

Arugula and pecorino

CAFÉ GOURMAND OF THE DAY

14.00

FULL MENU

45.00

STARTER + MAIN

MAIN + DESSERT

36.00

FULL MENU

45.00

STARTER + MAIN

MAIN + DESSERT

36.00

Meat origin : Pork, veal: Switzerland - Salmon: Scotland

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

moderntimes
HOTEL
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TRIBUTE PORTFOLIO