

DéCi Comptoir Gourmand

Catering service

BISTRONOMIC COCKTAIL RECEPTION

Our "Vaudoiseries"

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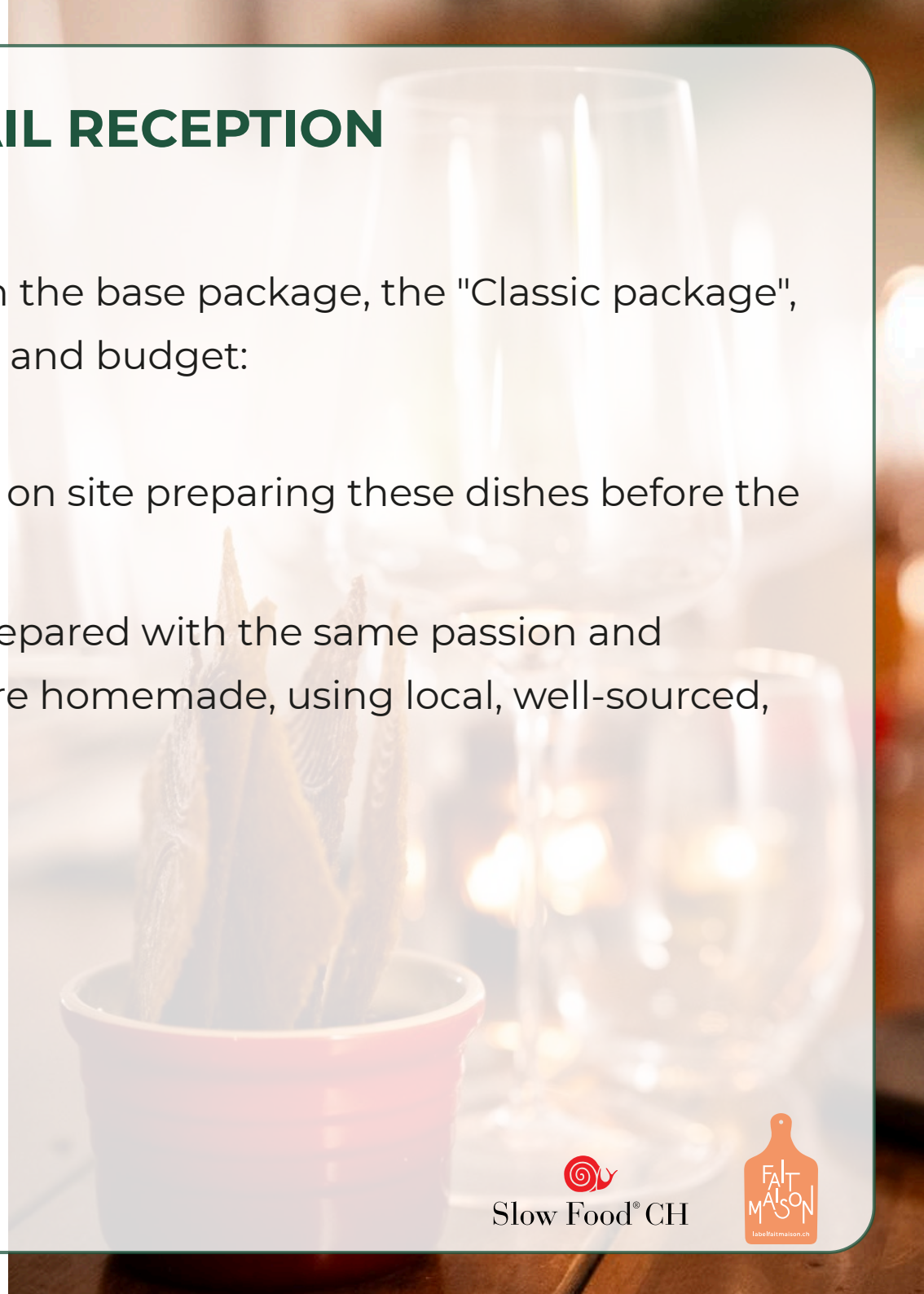
BISTRONOMIC COCKTAIL RECEPTION

Our "Vaudoiseries"

You can **build your drinks reception** with the base package, the "Classic package", and **add various bites** to suit your wishes and budget:

- "**Upgrades**", with no mandatory service;
- "**Live cooking**" experiences, with a chef on site preparing these dishes before the guests' eyes.

Our vaudoiseries are our cocktail bites, prepared with the same passion and creativity as our restaurant dishes. They are homemade, using local, well-sourced, carefully reared ingredients.



CLASSIC PACKAGE

30 CHF per person, from 10 people

On-site service optional

Homemade savoury bricelet

Cottens chickpea hummus

Peanut oil from the Moulin de Sévery

Garden of crunchy local vegetables

Fresh goats' cheese from Gimel

Seasonal pickles | Toast from the Bread Store

Vegetable tartlet

"Market return" | Mustard caviar

Homemade rillettes

Pickles | Zebra bread from the Bread Store

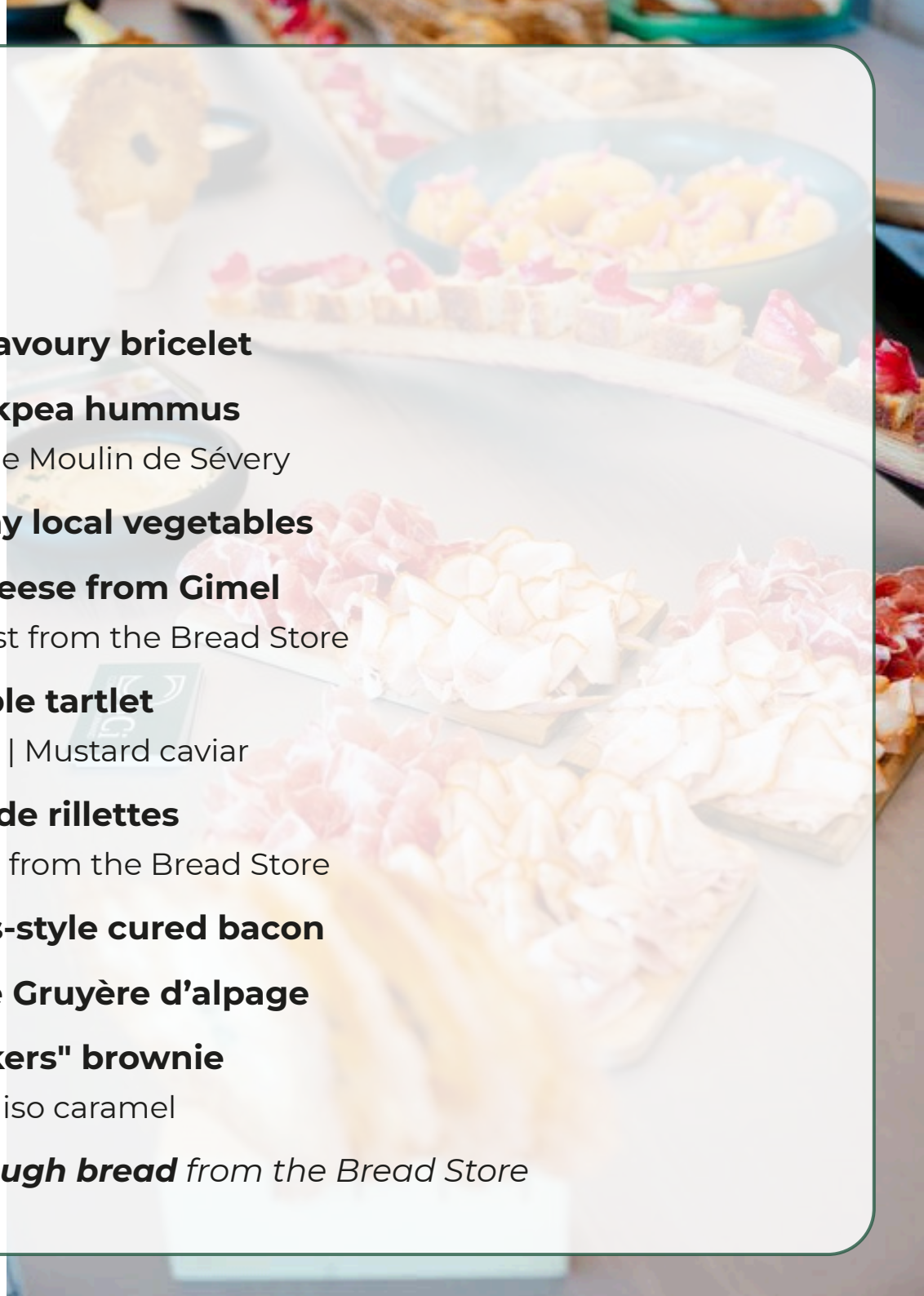
Platter of Begnins-style cured bacon

Platter of mature Gruyère d'alpage

Small "Snickers" brownie

Peanut | Miso caramel

*All served with delicious **sourdough bread** from the Bread Store*



UPGRADES

In addition to the Classic package

Vionnaz trout gravlax

Tangy condiment | Focaccia

6 CHF / piece

Swiss beef tataki

Mitsu soy & sesame sauce | Lacto-fermented chilli condiment

6 CHF / piece

Signature pâté en croûte

110 CHF for half a pâté en croûte

200 CHF for a whole pâté en croûte

Choice of mini tartlets

Lemon meringue | Vanilla cream & fresh fruit | Chocolate

3 CHF / piece

Homemade mini baba

Absinthe | Citrus

3 CHF / piece



LIVE COOKING EXPERIENCES

In addition to the Classic package

A chef prepares these dishes on site, before the guests' eyes

Choice of gourmet filled buns

Crayfish roll

Hot dog | Veal sausage | Homemade mayonnaise

Organic Vaudois tofu | Mitsu soy & sesame sauce

7.50 CHF / piece

Homemade baos

Goma miso sauce

The famous steamed stuffed buns

Meat or vegetarian option

7.50 CHF / piece

Vaudois Gruyère malakoff

Mustard caviar

A deep fryer is required: rental 35 CHF

4 CHF / piece

Vegetable cappuccino

Hazelnut emulsion

4 CHF / piece

Swiss lamb kefta

Tahini | Roasted peppers

Homemade, always pork-free

6 CHF / piece

LIVE COOKING EXPERIENCES

Desserts

A chef prepares them on site, before the guests' eyes

White chocolate

Puffed rice | Wheat beer

Dessert assembled to order

6 CHF / piece

Homemade sorbet or ice cream

Prepared to order

Choice of flavour: chocolate, vanilla, caramel, strawberry or lemon

45 CHF for a 2-litre churn





DRINKS MENU

Only opened bottles are charged

DRINKS MENU

Soft drinks, beers and cider

Mineral waters

Henniez mineral water 1L — **CHF 6.00**
Green and Blue

Soft drinks

Shorle 33cl - Sparkling apple juice — **CHF 5.00**
Les Vergers de Féchy (VD)

Apple juice 33cl — **CHF 5.00**
Les Vergers de Féchy (VD)

Organic lemonade 33cl - grapefruit or lemon — **CHF 6.00**
Les Pétillantes (VD)

Organic kombucha 33cl - hibiscus/lemongrass — **CHF 6.00**
Urban Kombucha (VD)

Vivi Kola 33cl - regular or zero — **CHF 5.00**
Vivi Kola (ZH)

Beers and cider

L'Horizon 33cl, Blonde Ale — **CHF 7.00**
Brasserie des Vagabonds (VD)

Yéti 33cl - Wheat beer — **CHF 7.00**
Brasserie des Vagabonds (VD)

La Vagabonde 33cl - Soft IPA — **CHF 7.00**
Brasserie des Vagabonds (VD)

Pure cider 33cl - 100% apple cider — **CHF 7.00**
Les Vergers de Féchy (VD)

Prices include VAT.

DRINKS MENU

Sparkling and rosé wines

Sparkling wines

La Bulle en Rose - Château de Crans (VD) — **CHF 38.00**
Rosé sparkling wine from pinot noir, gamay & garanoir, 75cl

De Facto 2023 - Domaine La Colombe (VD) — **CHF 48.00**
Naturally sparkling Chasselas, Demeter, 75cl

Cuvée Louis Rosé - Bujard Vins (VD) — **CHF 48.00**
Blanc de noirs, Brut, AOC Vaud, 75cl

Rosé wines

Blanc & Noir 2023 - Domaine Henri Cruchon (VD) — **CHF 33.00**
Pinot blanc and pinot noir, AOC La Côte, 75cl

Le Rosé 2023 - Domaine de Penloup (VD) — **CHF 30.00**
Pinot noir, gamay & pinot blanc, AOC La Côte, 75cl

Prices include VAT.



DRINKS MENU

White wines

White wines

Le Morget 2024 - Château de Crans (VD) — **CHF 30.00**
Chasselas Demeter, AOC La Côte, 75cl

Chasselas Grand Cru 2024 - Domaine Es Cordelière (VD) — **CHF 31.00**
Organic Chasselas, AOC La Côte, 75cl

La Colombe 2024 - Domaine La Colombe (VD) — **CHF 34.00**
Chasselas Demeter, AOC La Côte, 75cl

Chardonnay 2024 - Domaine Henri Cruchon (VD) — **CHF 41.00**
Chardonnay Demeter, AOC La Côte, 75cl

Viognier 2024 - Château de Crans (VD) — **CHF 49.00**
Viognier, AOC La Côte, 75cl

Pinot Blanc 2023 - Château de Crans (VD) — **CHF 44.00**
Pinot blanc, AOC La Côte, 75cl

Prices include VAT.

DRINKS MENU

Red wines

Red wines

Mélodine 2024 - Domaine Henri Cruchon (VD) — **CHF 36.00**
Gamay & gamaret, AOC La Côte, 75cl

Cuvée Rouge 2024 - Domaine Penloup (VD) — **CHF 39.00**
Pinot noir, gamay & garanoir, organic, AOC La Côte, 75cl

Accord Majeur Rouge 2024 - Château de Crans (VD) — **CHF 45.00**
Pinot noir, gamay & garanoir, organic, AOC La Côte, 75cl

Pinot noir 2024 - Domaine La Colombe (VD) — **CHF 45.00**
Pinot noir, AOC La Côte, 75cl

Les Paulins 2024 - Domaine Chaudet (VD) — **CHF 49.00**
Pinot noir, gamay, gamaret & garanoir, AOC Lavaux, 75cl

Clos d'Aspre 2022 - Domaine de Maison Blanche (VD) — **CHF 54.00**
Malbec, AOC Aubonne Grand Cru, 75cl

Merlot Bujard 2024 - Bujard Vins (VD) — **CHF 55.00**
Merlot, AOC Vaud, 75cl

Is there a particular drink you would like that isn't on our list? Please don't hesitate to ask us for personalised advice.

Prices include VAT.



SERVICE, TABLE LINEN AND DECORATION

SERVICE, TABLE LINEN, EQUIPMENT AND DECORATION

Service

Allow 1 waiter per 25 guests. Only actual hours worked are billed. Without live cooking, waiting staff are not mandatory.

Waiter **45 CHF / hour**

With live cooking, a chef is present: 1 chef per 25 guests.

Chef **45 CHF / hour**

Table linen

On request, we lay white cloth tablecloths. Only the tablecloths used are billed.

White tablecloth **25 CHF / item**

Floral arrangement

Floral arrangements can be ordered on request.

Floral arrangement **approx. 50 CHF / item**

Equipment

Glassware hire **1.50 CHF / person**
Cleaning included

High table hire **25 CHF / item**





TERMS AND CONDITIONS

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- Unless agreed by both parties, once the quote has been accepted, it may no longer be modified.
- Should any clause of this quote change, this modification is subject to the agreement of both parties.
- Any modification must be notified at least 7 days before the date of the event.
- Without a request for modification from the client within the allotted time, the service will be carried out and invoiced according to the details in this quote.
- Any cancellation must be notified at least 15 days before the event. Otherwise, 50% of the total quote amount will be invoiced.
- Once the quote has been accepted and signed, the client agrees to pay a deposit of 50% of the total quote amount 15 days before the event.

