



GRAND HOTEL
LES ENDROITS

EVENTS

MENU
PROPOSITION

Informations and reservations :

GRAND HÔTEL LES ENDROITS SA - FAMILLE VOGT
Bd des Endroits 94-96
2300 La Chaux-de-Fonds Suisse
T +41 32 9 250 250 F +41 32 9 250 350
contact@lesendroits.ch www.lesendroits.ch

ROOMS

ROOM CAPACITIES

- Blaise Cendrars 12 - 32 seats
- Monique St-Héliér 24 - 50 seats
- Chevrolet 8 - 16 seats
- Chevrolet big 50 - 100 seats
- Recorne 20 - 40 seats
- Pouillerel 60 - 80 seats
- Eplatures 100 - 150 seats
- Eplatures big 150 - 250 seats

CHEVROLET

Table bloc max. 12 seats – simples max. 16 seats



BLAISE CENDRARS

Table bloc max. 22 seats – simples max. 32 seats



MONIQUE ST-HÉLIER

Table bloc max. 22 seats - simples max. 50 seats



BIG CHEVROLET, contains the rooms Blaise Cendrars, Chevrolet and Monique St-Héliér.

LARGE ROOM EPLATURES

contains the rooms Recorne, Pouillerel and Eplatures
20 - 250 seats



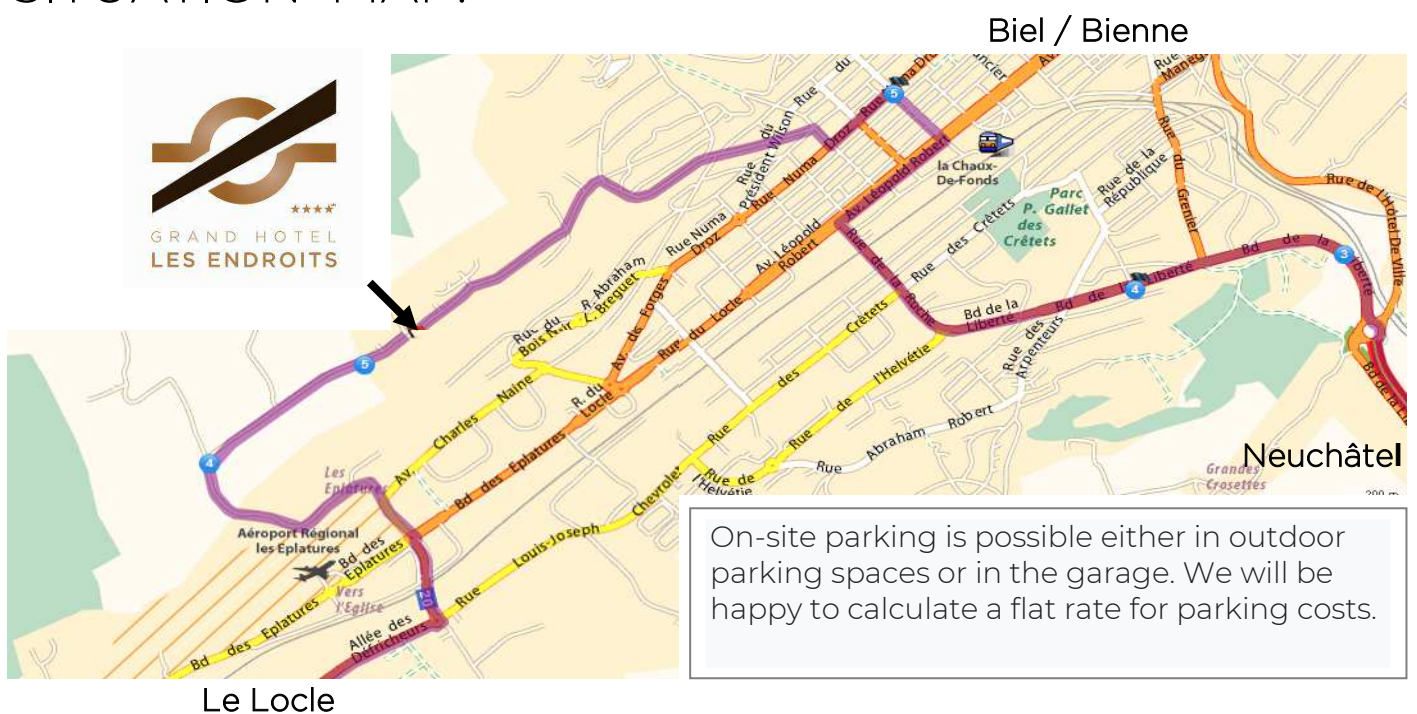


Dear Organizer,

These proposals only represent a sample of our services and we are at your disposal to prepare an offer tailored to your desires and budget as well as an on-site visit. With pleasure, we will help you arranging your event, give professional advices and take care of all organizational problems. Do not hesitate to contact us for further information.

Family Vogt & Team Les Endroits

SITUATION MAP:



TERMS AND CONDITIONS

MENU CHOICE	The suggested menus are only valid for groups of min. 10 persons . Caring to serve you the best quality, we would ask you to choose 1 menu for all guests . (excepted vegetarians et special diets). The menu choice has to be communicated minimum 14 days in advance .
NUMBER OF GUESTS	The number of guests has to be confirmed 72 hours prior the event
VISIT AND ADVICES	Only with an appointment . Phone number +41 32 9 250 250
MENU CARD'S	We will print the choosen menu on nice cards, if you would like a special inscription on it, concerning your event, please announce it.
ORIGIN OF MEAT	Pork CH / Chicken CH and FR / Beef CH and IE / Veal CH / Lamb NZ
FLOWER DECORATION	On request, we will place some little flowers on the tables for free, which will naturally stay the good of the hotel. To flower your event tables with flower arrangements, that will be your good, we gladly take orders for our florist and invoice it to the purchasing price.
TABLE DECORATION	We decorate the table for free with small candles. If you would like candelabra with long candles, we will charge a fee of CHF 7.00 per piece
ROOM DECORATION	Our rooms are new and it is forbidden to nail or tape your decoration on the walls or ceilings. Therefore we advise you to bring your standers to hold your decoration. All eventual damages are going to be charged.
CHAIR COVER	On request, we will put white covers on the chairs. The price for cleaning and location is CHF 8.00 per chair cover.
TABLECLOTH AND CUTLERY	The tablecloths and napkins are white. The cutlery is in silver.
MUSIC	If you have arranged a musical animation or other entertainment, please announce it.
EVENT PROGRESS	We would be grateful if you could inform the event manager in advance about the progress of the event, games and breaks.
LATE PROLONGATION	After the official opening hours, it is possible to arrange a prolongation for latest 3.00 a.m. Past midnight, additional costs will be charged
PAYMENT	The settlement has to be done at the end of the event by Cash, Maestro or Postcard . Please note that we do not accept any credit cards for the settlement of events.
PREPAYMENT AND GUARANTEE	To guarantee and confirm your reservation, we request one or more prepayments

SMALL APPETIZERS FOR APERITIFS

COLD DISHES

Chips	CHF	1.50	per persons
Pastries	CHF	3.00	the 5 pieces
Eclair with cottage cheese	CHF	2.30	the piece
Mini puff with salmon mousse	CHF	2.30	the piece
Vegetables dips	CHF	2.00	per person
Canapé	CHF	3.00	the piece
Sandwich	CHF	3.50	the piece
Surprise sandwich-bread 48 pieces	CHF	65.00	the bread
Tête de Moine cheese	CHF	18.00	the 100 grams
Air-dried sausage	CHF	18.00	the 100 grams

WARM DISHES

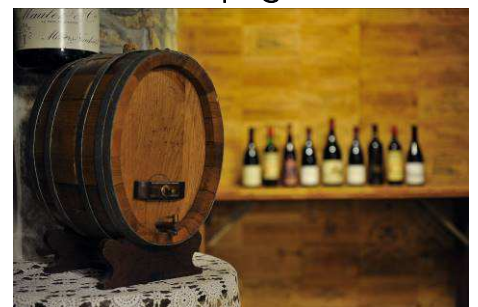
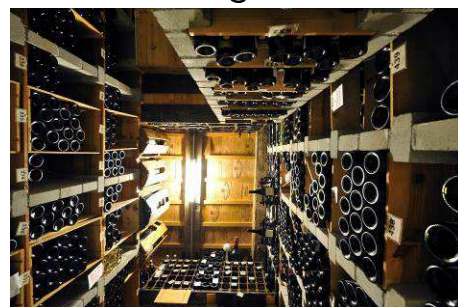
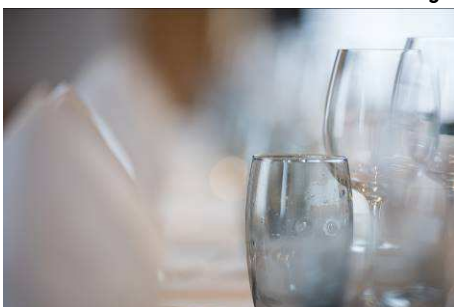
Cup of soup	CHF	2.00	the piece
Small croissant with ham	CHF	2.70	the piece
Cheese tartlet	CHF	3.00	the piece
Fried pike perch fillet	CHF	3.00	the piece
Mini sprig roll	CHF	2.70	the piece
Tortellini with parmesan sauce	CHF	2.30	the piece
Breaded king prawn	CHF	3.20	the piece
Chicken brochette	CHF	3.00	the piece
Mushroom risotto	CHF	3.00	the piece

SWEET DISHES

Fruit tartlet	CHF	3.50	the piece
Mini puff with cream	CHF	2.30	the piece
Mini almond cake	CHF	2.30	the piece
Mini vanilla panna cotta and raspberries coulis	CHF	2.50	the piece
Lemon and chocolate tartlet	CHF	3.50	the piece
Sweets from the buffet	CHF	3.50	the piece

DRINKS

In our wine list you will find a large choice of wines and champagnes.



MENUS FROM CHF 30.00 TO CHF 60.00

MENU 1 at CHF 33.00

Neuchâtel
Cheese Fondue
Bread

Absinthe cake

MENU 2 at CHF 39.50

Green salad garnished
with eggs and bread cubes

Sliced chicken with lemon sauce
Pilaf rice
Choice of vegetables

Ice-cream pyramid with fruit coulis

MENU 3 at CHF 47.00

Season salad

Sliced veal with
creamy mushroom sauce
Rice
Choice of vegetables

2 chocolates mousses

MENU 4 at CHF 56.50

Tomato salad and burratina

Clear soup with Porto

Chicken médaillon, mustard sauce
Mousseline potatoes
Choice of vegetables

Hot berry
(vanilla ice-cream and warm berries)

MENU 5 at CHF 58.50

Mixed salad

Ricotta-spinach tortellini
with parmesan creamy sauce

Fillet of pork with his juice
Croquettes potatoes amandines
Choice of vegetables

White lady tart

MENU 6 at CHF 59.00

Terrine and salads

Dubarry cream-soup (cauliflower)

Roasted beef
bordelaise sauce
Potatoes gratin
Choice of vegetables

Pâtisseries choice (3 things)

MENUS FROM CHF 60.00 TO CHF 90.00

MENU 7 at CHF 67.00

Gourmet-salad
Smoked duck fillet and salmon
With season salad

Vegetables soup

Lamb fillet
Brown juice
Polenta flan
Choice of vegetables

Vanilla panna cotta
with raspberries coulis

MENU 8 at CHF 80.00

Tomato carpaccio
Vanilla and lime vinaigrette
Grilled shrimps

Mushroom-risotto

Bass fillet
on a fine Champagne velouté
Squid Ink tagliatelles
Choice of vegetables

Patissiers choice (4 things)

MENU 9 at CHF 84.50

Tartar of salmon
Toast and butter

Puff pastry with
creamy mushroom sauce

Duck fillet
Orange sauce
Parmesan risotto
Choice of vegetables

Hot berry
(vanilla ice-cream and warm berries)

MENU 10 at CHF 87.50

Chicken-escabèche
Vegetables vinaigrette

Pike perch fillet
Neuchâtel white wine sauce
Pilaf rice

Roasted veal
Bordelaise sauce
Mousseline potatoes
Choice of vegetables

Ice-cream tart

MENUS FROM CHF 90.00 TO CHF 125.00

MENU 11 at CHF 93.00

Beef tartar
Toast and butter

Salmon fillet
Light Mauler velouté
Steamed potatoe

Saltimbocca of fillet of veal
Marsala juice
Polenta
Choice of vegetables

Black forest Kirsch cake

MENU 12 at CHF 99.00

Beef carpaccio
with parmesan

Bass fillet on a
fine Champagne velouté
Rice

Suprême of spring chicken
with morel sauce
Tagliatelles
Choice of vegetables

Cheese plate

Truffée chocolate cake

MENU 13 at CHF 115.50

Duck-liver terrine with apple
Warm brioche

Clear soup célestine

Shrimps-brochette
Mediterranean style
Rice

Fillet mignons of pork
with creamy mushroom sauce
Potatoes sautés
Choice of vegetables

Cheese plate

Patissiers choice (3 things)

MENU 14 at CHF 123.00

Smoked salmon
Toast and butter

Velouté of carrots

Pastry with calf's sweetbreads
and morels

Sorbet Colonel
(lemon sorbet with Vodka)

Mignons of beef Black & White
Bordelaise and tarragon sauce
Potatoes gratin
Choice of vegetables

Dessert buffet

MENUS FROM CHF 125.00 TO CHF 145.00

MENU 15 at CHF 128.00

Duck-liver terrine
with Armagnac

Dubarry cream-soup (cauliflower)

Boned frog leg's
on a creamy risotto

Sorbet Colonel
(lemon sorbet with Vodka)

Lamb fillet
Potatoes gratin
Choice of vegetables

Cheese buffet

Dessert buffet

MENU 16 at CHF 138.00

Variation of salmon
(smoked, tartar and carpaccio)

Velouté of carrots

Lemon-risotto
Grilled shrimps

Sorbet Belles Noces
(apple sorbet and Prosecco)

Fillet mignons of veal
Morel creamy sauce
Croquettes of rösti
Choice of vegetables

Cheese buffet

Dessert buffet

MENU 17 at CHF 135.00

Trio of tartar
(beef, duck and salmon)

Clear soup célestine

Puff pastry with
Creamy morel sauce

Sorbet Royal
(lemon sorbet with Champagne)

Fillet of beef Black Angus
Pepper sauce and
stroganoff home-made sauce
Croquettes potatoes amandines
Choice of vegetables

Cheese buffet

Dessert buffet

MENU 18 at CHF 144.00

Trio of duck-liver
(Duck-liver terrine with apple,
Duck-liver terrine naturel
and duck-liver Tiramisu)

Tomato cream-soup
with a floating island

Breasted scallops
Lemon sauce

Rice

Sorbet Belle Dame
(strawberry sorbet and Prosecco)

Veal fillet and his juice
Mousseline potatoes
Choice of vegetables

Cheese buffet

Dessert buffet

COLD APPETIZERS

Green salad garnished with eggs and bread cubes	CHF	7.00
Mixed salad	CHF	10.50
Chicken terrine	CHF	15.00
Tomato carpaccio, vanilla and lime vinaigrette, grilled shrimps	CHF	17.50
Tomato salad and burratina	CHF	15.50
Vitello tonato	CHF	22.00
Beef carpaccio with parmesan	CHF	22.00
Beef tartar, toast and butter	CHF	25.00
Trio of tartar (beef, duck and salmon)	CHF	27.00
Chicken-escabèche with vegetables vinaigrette	CHF	17.00
Salmon carpaccio	CHF	19.50
Smoked salmon, toast and butter	CHF	22.00
Tartar of salmon, toast and butter	CHF	19.50
Variation of salmon (smoked, tartar and carpaccio)	CHF	24.50
Gourmet-salad : (smoked duck fillet and salmon, with season salad)	CHF	20.00
Shrimp cocktail, calypso sauce	CHF	20.00
Duck-liver terrine with apple, warm brioche	CHF	25.00
Duck-liver Tirami su	CHF	24.50
Duck-liver terrine with Armagnac	CHF	26.00
Trio of duck-liver : (Duck-liver terrine with apple, Duck-liver terrine naturel and duck-liver Tirami su)	CHF	29.50

SOUPS

Clear soup célestine	CHF	4.00
Clear soup with Porto	CHF	5.00
Vegetables soup	CHF	4.00
Dubarry cream-soup (cauliflower)	CHF	4.00
Velouté of carrots	CHF	4.00
Tomato cream-soup with a floating island	CHF	4.00
Pumpkin soup	CHF	4.00

WARM APPETIZERS

Lasagne « home-made »	CHF	12.50
Ricotta-spinach tortellini with parmesan creamy sauce	CHF	11.50
Tomato-risotto	CHF	10.50
Mushroom-risotto	CHF	15.00
Lemon-risotto with grilled shrimps	CHF	18.50
Pastry with creamy mushroom sauce	CHF	19.00
Pastry with creamy morel sauce	CHF	22.50
Vol au vent	CHF	21.00
Pastry with calf's sweetbreads and morels	CHF	25.00
Boned frog leg's on a creamy risotto	CHF	27.00
Salmon fillet on a fine Mauler velouté	CHF	20.00
Pike perch fillet, Neuchâtel white wine sauce	CHF	20.50
Bass fillet with a Champagne velouté	CHF	21.50
Gilt head fillet and tarragon sauce	CHF	21.50
Shrimps-brochette mediterranean style	CHF	21.50
Breasted scallops and lemon sauce	CHF	24.50
Salmon cannelloni with Noilly Prat sauce	CHF	22.00

ENTREMETS

Sorbet Royal (lemon sorbet with Champagne)	CHF	5.00
Sorbet citron with Champagne and rose petal	CHF	5.50
Sorbet Colonel (lemon sorbet with Vodka)	CHF	5.50
Sorbet Belles Noces (apple sorbet and Prosecco)	CHF	5.00
Served in a cup illuminated for souvenir + CHF 3.50		

FOR CHILDREN

You have the possibility to order half portions of your menu

Portion of french fries, ketchup	CHF	7.00
Tagliatelles bolonaise	CHF	9.50
Chicken nuggets, french fries	CHF	12.50
Escalope of veal, café de Paris, tagliatelles	CHF	18.00
Perch fillets, french fries	CHF	19.00

MEALS

Sliced veal with creamy mushroom sauce	CHF	31.00
Saltimbocca of fillet of veal, Marsala juice	CHF	43.00
Escalopes of fillet of veal, stroganoff sauce	CHF	43.00
Boiled ham	CHF	25.50
Escalope of fillet of pork with mushroom sauce	CHF	27.50
Chicken médaillon, mustard sauce	CHF	26.00
Sliced chicken with lemon sauce	CHF	26.00
Chicken fillet with curry sauce	CHF	28.00
Suprême of spring chicken with mushroom sauce	CHF	33.00
Suprême of spring chicken with morel sauce	CHF	37.50
Duck fillet, orange sauce	CHF	36.00
Lamb fillet	CHF	36.50
Roasted beef in his juice, bordelaise sauce	CHF	30.00
Mignons of beef Black & White, bordelaise and tarragon sauce	CHF	51.50
Salmon fillet light Mauler velouté	CHF	28.50
Pike perch fillet with Neuchâtel white wine sauce	CHF	32.50
Bass fillet on a fine Champagne velouté	CHF	34.50
Gilt head fillet, tarragon sauce	CHF	34.50

SIDE DISHES

VEGETABLES AND +1 STARCKY FOOD

Mousseline potatoes	Rice
Potatoes sautés	Basmati-rice
Croquettes potatoes amandines	
Potatoes gratin	Parmesan risotto
Steamed potatoes	7 cereals risotto
Croquettes of rösti	Ebly risotto
Rösti Swiss potatoes	
	Spätzli
Tagliatelles	
Spaghetti	Polenta flan

MAIN COURSE (WHOLE PIECE OF MEAT)

Fillet of beef Black Angus Pepper sauce and stroganoff home-made sauce Croquettes potatoes amandines Choice of vegetables	CHF	55.00
Fillet of pork with his juice Mousseline potatoes Choice of vegetables	CHF	30.00
Roasted veal Bordelaise sauce Potatoes gratin Choice of vegetables	CHF	42.00
Veal fillet and his juice Rösti Swiss potatoes Choice of vegetables	CHF	52.00
Fillet mignons of veal with morel creamy sauce Croquettes potatoes amandines Choice of vegetables	CHF	57.00
Fillet mignons of pork with creamy mushroom sauce Potatoes sautés Choice of vegetables	CHF	45.00

SPECIALITIES

Flambéed « Pendu, hung » fillet of beef (Black Angus) Café de Paris, pepper and home-made stroganoff sauce Rice Mixed salad	CHF	62.00
Fondue chinoise · cubes of fillet of beef 200 gr Variation of 10 home-made sauces French fries	CHF	45.00
Supplement 100 gr	CHF	15.00
Fondue chinoise special · cubes of fillet of beef 150 gr 3 salmon · 3 shrimps · 3 scallops Variation of home-made sauces Rice or french fries	CHF	57.00
Supplement 100 gr fillet of beef	CHF	15.00
Supplement fish 2 pieces of each	CHF	15.00
Neuchâtel Cheese Fondue	CHF	26.50

CHEESE

Cheese plate (Tête de moine, Galait du Mont Crosin, Gruyère, Sibérien, Bleuchâtel)	CHF	10.00
Cheese buffet (15 varieties)	CHF	14.00

SWEETS

ALL DESSERTS ARE HOME-MADE

Tart of fruits	CHF	5.00
Supplement 1 scoop of ice-cream	CHF	3.50
Ice-cream pyramid with fruit coulis	CHF	6.50
Caramel flan with chantilly	CHF	6.00
Floating island in custard sauce	CHF	6.50
Tiramisu	CHF	7.50
Fresh fruits cocktail with chantilly	CHF	9.00
2 chocolates mousses (white and brown)	CHF	8.00
Warm chocolate cake and vanilla ice-cream	CHF	12.00
Vanilla panna cotta with raspberries coulis	CHF	6.50
Hot berry (vanilla ice-cream and warm berries)	CHF	10.00
Patissiers choice (3 things)	CHF	10.00
Patissiers choice (4 things)	CHF	13.00
Truffée chocolate cake	CHF	6.50
White lady tart	CHF	6.50
Raspberry bavaois with vanilla cream	CHF	6.00
Ice parfait with Grand-Marnier	CHF	8.50
Ice parfait with Absinthe	CHF	8.50
Cream slices	CHF	6.50
Cream slices with raspberries	CHF	7.00
Strawberry tart	CHF	6.00
Absinthe tart	CHF	6.50
Fresh fruit tart	CHF	6.00
Black forest Kirsch cake	CHF	5.00
Ice-cream tart	CHF	8.00
Big dessert buffet	CHF	15.00

} with inscription
and party decoration

COLD AND WARM BUFFET

ABOUT 20 PERSONS

APPETIZERS BUFFET – COLD DISHES

CHF 38.00 PER PERS.

Choice of salads
Tomatoes with mozzarella
Tabbouleh
Cold meat
Air dried beef of Grisons
Beef carpaccio with parmesan
Vitello tonato
Smoked salmon
Duck-liver terrine
Chicken-escabèche
Shrimp cocktail, calypso sauce
Salmon fillet
Duck terrine
Small vegetables

MAIN COURSE BUFFET – WARM DISHES

CHF 55.00 PER PERS.

Roastbeef
Pork fillet
Sliced chicken fillet in creamy sauce
Veal fillet
Fried pike perch fillets
Potatoes gratin
Ricotta and spinach tortellini in parmesan sauce
Vegetables

COLD & WARM BUFFET – STARTER & MAIN

CHF 87.00 PER PERS.

To complete your menu with cheese and sweets, have a look on the previous page.

