



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

• Botteron	10 - 25 seats
• Caf'Endre	20 - 36 seats
• Rose des vents	20 - 45 seats
• Rose des vents big	50 - 80 seats
• Recorne	20 - 40 seats
• Pouillerel	60 - 80 seats
• Eplatures	100 - 150 seats
• Eplatures big	150 - 250 seats

BOTTERON

Block table max. 18 pers. - in form of U max. 25 pers.



CAF'ENDRE

Block table max. 24 pers. - in form of U max. 36 pers.



ROSE DES VENTS

In form of angle max. 45 pers.



LARGE ROSE DES VENTS, contains the rooms Caf'Endre and Rose des Vents, max 80 pers.

LARGE EPLATURES

Contains the rooms Recorne, Pouillerel and Eplatures
Capacity from 20 to 250 people



STÉPHAN VOGT

Our Chef



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.

SITUATION MAP:



TERMS AND CONDITIONS

MENU'S CHOICE	<p>The suggested menus are only valid for groups of minimum 10 persons.</p> <p>Caring to serve you the best quality in the best conditions, we would ask you to choose 1 menu for all guests. (excepted vegetarians et special diet).</p> <p>The menu's choice has to be communicated minimum 10 days in advance.</p>
MENU CARD'S	<p>We will print the chosen menu on nice cards, if you would like a special inscription on it, concerning your event, please announce it.</p>
ORIGIN OF MEAT	<p>Pork CH / Chicken CH and FR / Beef CH and IE Veal CH / Lamb NZ</p>
NUMBER OF GUESTS	<p>The number of guests has to be confirmed latest 48 hours prior the event.</p>
LATE PROLONGATION	<p>After the official opening hours, it is possible to arrange a prolongation for latest 3.00 a.m. After midnight, additional costs can be charged.</p>
FLOWER DECORATION	<p>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 professional florist and invoice it to the purchasing price.</p>
TABLE DECORATION	<p>We decorate the table for free with small candles. If you would like candelabra with long candles, they will each be charged at CHF 7.00.</p>
TABLECLOTH AND CUTLERY	<p>The tablecloths and napkins are white. The cutlery is in silver.</p>
MUSIC	<p>If you have arranged a musical animation or other entertainment, please announce it.</p>
EVENT PROGRESS	<p>We would be grateful if you could inform the event manager in advance about the progress of the event, games and breaks.</p>
PAYMENT	<p>The settlement has to be done at the end of the event by Cash, Maestro or Postcard.</p> <p>Please note that we do not accept any credit card for the settlement of events. According to a previous agreement, we can send an invoice with a payment form, in this case the payment has to be done within 10 days. Therefore, we require a prepayment.</p>
VISIT AND ADVICES	<p>We would be grateful if you arrange an appointment prior to your visit.</p>

SMALL APPETIZERS FOR APERITIFS

COLD DISHES

Chips	CHF	1.50	per person
Pastries	CHF	3.00	the 5 pieces
Small croissant with ham	CHF	2.00	per piece
Vegetables dips	CHF	2.00	per person
Canapé	CHF	2.70	per piece
Sandwich	CHF	3.40	per piece
Surprise sandwich-bread 48 pieces	CHF	60.00	the bread
Tête de Moine cheese	CHF	49.00	the cheese

WARM DISHES

Cup of soup	CHF	2.00	per piece
Cheese tartlet	CHF	2.70	per piece
Fried pike perch fillet	CHF	2.70	per piece
Mini sprig roll	CHF	2.50	per piece
Tortellini with parmesan sauce	CHF	1.90	per piece
Breaded king prawn	CHF	3.00	per piece
Chicken brochette	CHF	2.80	per piece
Beef roll	CHF	2.10	per piece

SWEET DISHES

Fruit tartlet	CHF	3.20	per piece
Mini cream cornet	CHF	2.30	per piece
Mini puff with cream	CHF	2.30	per piece
Cookie	CHF	2.50	per piece
Mini almond cake	CHF	2.30	per piece
Mini vanilla panna cotta and raspberries coulis	CHF	2.50	per piece
Mini lemon and chocolate tartlet	CHF	1.80	per piece
Mini sweets from the buffet	CHF	3.00	per piece

DRINKS

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



MENU FROM CHF 40.00 TO CHF 50.00

MENU 1 at CHF 43.00

Green salad with eggs and bread cubes
* * *

Pork Cordon bleu rolled
with Sibérien and ham
Potatoes sautés
Choice of vegetables
* * *

Ice-pyramid
With fruits coulis

MENU 2 at CHF 44.50

Green salad with eggs and bread cubes
* * *

Sliced veal
Creamy mushroom sauce
Tagliatelles
Choice of vegetables
* * *

Tirami Su

MENU 3 at CHF 45.50

Chicken escabèche
* * *

Piccata of pork
Tomato coulis
Spaghetti in butter
Choice of vegetables
* * *

Floating island

MENU 4 at CHF 47.00

Vol au vent
* * *

Lamb Quasi
Brown juice
Gnocchi flan
Choice of vegetables
* * *

Absinthe tart

MENU 5 at CHF 47.00

Mixed salad
* * *

Clear soup with Porto
* * *

Sliced chicken with lemon sauce
Rice
Choice of vegetables
* * *

Tart of pears
And vanilla ice-cream

MENU 6 at CHF 47.50

Chicken terrine
And salad
* * *

Boiled ham
Rösti Swiss potatoes
Choice of vegetables
* * *

Meringue with
Ice-cream and chantilly

MENU 7 at CHF 49.00

Pastry with creamy
Mushroom sauce
* * *

Roasted beef with his juice
Mousseline potatoes
Choice of vegetables
* * *

Pâtisseries choice
(3 things)

MENU 8 at CHF 50.00

Green salad with eggs and bread cubes
* * *

Tomato-risotto
* * *

Salmon fillet
Light Champagne-sauce
Steamed potatoes
Choice of vegetables
* * *

Chocolate-mousse white and brown

MENUS FROM CHF 50.00 TO CHF 70.00

MENU 9 at CHF 51.00

Mixed salad
* * *
Pumpkin soup
* * *
Gilt head fillet
Tarragon sauce
Steamed potatoes
Choice of vegetables
* * *
Fresh fruits tart

MENU 10 at CHF 52.00

Chicken terrine
And salad
* * *
Clear soup with Porto
* * *
Escalope of pork
Creamy mushroom sauce
Tagliatelles
Choice of vegetables
* * *
Vanilla panna cotta and raspberry coulis

MENU 11 at CHF 57.50

Salmon carpaccio
With peperoni
* * *
Vegetables soup
* * *
Chicken fillet
With curry and coconut milk
Rice
Choice of vegetables
* * *
Warm chocolate cake
Vanilla ice-cream

MENU 12 at CHF 62.50

Pollo tonato
* * *
Clear soup célestine
* * *
Saltimbocca of veal
Marsala juice
Potatoes gratin
Choice of vegetables
* * *
Black forest cake

MENU 13 at CHF 64.50

Marinated salmon
With dill
* * *
Cauliflower Velouté
* * *
Grilled duck fillet
Orange sweet and sour sauce
Parmesan risotto
Choice of vegetables
* * *
Hot Berry
(Vanilla ice-cream and warm berries)

MENU 14 at CHF 65.50

Tomato carpaccio
Vanilla and Lime-Vinaigrette
Breated shrimps
* * *
Ricotta-spinach tortellini
Parmesan creamy sauce
* * *
Bass fillet
On a light champagne sauce
Basmati rice
Choice of vegetables
* * *
Ice-cream tart

MENUS FROM CHF 70.00 TO CHF 90.00

MENU 15 at CHF 70.00

Mixed salad
* * *
Pike perch fillet
Neuchâtel white wine sauce
Black risotto
* * *
Escalopes of veal
Stroganoff sauce
Tagliatelles
Choice of vegetables
* * *
White chocolate tart

MENU 16 at CHF 73.50

Vitello tonato
* * *
Shrimps-brochette
With olive oil and peperoni
* * *
Pork fillet and his juice
Potatoes gratin
Choice of vegetables
* * *
Caramel flan with chantilly

MENU 17 at CHF 77.50

Gourmet-salad
(smoked duck fillet and salmon
With green salad in a small basket)
* * *
Tomato-risotto
* * *
Filets mignons of pork
Creamy mushroom sauce
Spätzli
Choice of vegetables
* * *
Raspberries bavaois
Vanilla sauce

MENU 18 at CHF 80.00

Beef carpaccio with olive oil
Rucola and parmesan
* * *
Salmon cannelloni
Noilly Prat sauce
* * *
Suprême of spring chicken
creamy morel sauce
Croquettes of rösti
Choice of vegetables
* * *
Grand-Marnier ice parfait

MENU 19 at CHF 86.00

Salmon tartar
Toast and butter
* * *
Breated scallops
Lemon sauce
Black risotto
* * *
Entire entrecôte (warm Roastbeef)
Bordelaise juice
Croquettes potatoes amandines
Choice of vegetables
* * *
Fresh fruits tart

MENU 20 at CHF 89.50

Duck-liver terrine
with Cognac
Warm brioche
* * *
Pastry with calf's sweetbreads
And morels
* * *
Lemon sorbet with Champagne
* * *
Lamb fillet
Polenta flan
Choice of vegetables
* * *
Fruits gratin

MENUS FROM CHF 90.00 TO CHF 115.00

MENU 21 at CHF 96.00

Shrimp cocktail
Calypso sauce
* * *

Pumpkin soup
* * *

Pastry with creamy morel sauce
* * *

Roasted veal
Bordelaise juice
Mousseline potatoes
Choice of vegetables
* * *

Cheese plate
* * *

Fresh fruits salad
with chantilly

MENU 22 at CHF 98.00

Beef tartar
Toast and butter
* * *

Clear soup with Porto
* * *

Bass fillet
Light Champagne velouté
Rice
* * *

Filets mignons of pork
Creamy mushroom sauce
Potatoes sautés
Choice of vegetables
* * *

Cheese plate
* * *

Truffée chocolate tart

MENU 23 at CHF 102.00

Duck-liver terrine with apple
* * *

Clear soup célestine
* * *

Shrimps brochette
Olive oil and peperoni
Rice
* * *

Lemon sorbet with Champagne
* * *

Suprême of spring chicken
Morel creamy sauce
Tagliatelles
Vegetables
* * *

Cheese plate
* * *

Patissiers choice
(4 things)

MENU 24 at CHF 115.00

Smoked salmon
Toast and butter
* * *

Velouté of carrots
* * *

Warm duck-liver
With apple and Calvados
* * *

Sorbet Colonel
(lemon and Vodka)
* * *

Mignons of beef Black & White
Bordelaise & Tarragon sauce
Potatoes gratin
Choice of vegetables
* * *

Dessert buffet

MENUS FROM CHF 115.00 TO CHF 155.00

MENU 25 at CHF 115.00

Tartar - Trio
(beef, salmon and scallops)
* * *

Velouté of cauliflower
* * *

Boned frog legs
On a risotto
* * *

Sorbet Colonel
(Lemon and vodka)
* * *

Lamb fillet
Potatoes gratin
Choice of vegetables
* * *

Cheese plate
* * *

Dessert buffet

MENU 26 at CHF 125.00

Variation of salmon
(smoked, tartar and carpaccio)
* * *

Velouté of carrots
* * *

Lemon risotto
Grilled shrimps
* * *

Sorbet Belle Noce
(Apple and Calvados)
* * *

Filets mignons of veal
Creamy morel sauce
Croquettes of rösti
Choice of vegetables
* * *

Cheese plate
* * *

Dessert buffet

MENU 27 at CHF 130.00

Duck-liver trio
(terrine with duck-liver and apple,
duck-liver from the torchon
and warm duck-liver)
* * *

Tomato soup
And floating island
* * *

Gilt head fillet
Tarragon sauce
Rice
* * *

Sorbet Colonel
(Lemon and Vodka)
* * *

Veal fillet
And his juice
Mousseline potatoes
Choice of vegetables
* * *

Cheese plate
* * *

Dessert buffet

MENU 28 at CHF 155.00

Variation of duck-liver
(duck-liver terrine,
tiramisu with duck-liver mousse,
crème brûlée of duck-liver
and warm duck-liver)
* * *

Clear soup célestine
* * *

Gratinated half lobster
On a creamy risotto
Shellfish juice
* * *

Sorbet Royal
(Lemon and Champagne)
* * *

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

Cheese plate
* * *

Dessert buffet

COLD APPETIZERS

Green salad garnished with eggs and bread cubes	CHF	7.00
Mixed salad	CHF	10.50
Chicken terrine and salad	CHF	15.00
Tomato carpaccio, vanilla and lime vinaigrette, grilled shrimps	CHF	16.00
Pollo tonato	CHF	15.00
Vitello tonato	CHF	20.00
Beef carpaccio with rucola and Parmesan	CHF	20.00
Beef tartar, toast and butter	CHF	20.50
Trio of tartar (beef, duck and salmon)	CHF	21.00
Chicken-escabèche with vegetables vinaigrette	CHF	15.00
Salmon carpaccio with peperoni	CHF	18.00
Trio of carpaccio (beef, salmon and scallops)	CHF	21.50
Smoked salmon, toast and butter	CHF	20.50
Saumon marinated with dill	CHF	18.00
Tartar of salmon, toast and butter	CHF	18.00
Variation of salmon (smoked, tartar and carpaccio)	CHF	21.50
Gourmet-salad : (smoked duck fillet and salmon, with green salad in a small basket)	CHF	18.50
Fish terrine and salad	CHF	14.00
Shrimp cocktail, calypso sauce	CHF	20.00
Duck-liver terrine with apple, warm brioche	CHF	19.50
Duck-liver terrine with Cognac	CHF	22.50
Duck-liver trio : (apple and duck-liver terrine, duck-liver terrine from the torchon and warm duck-liver)	CHF	27.00
Variation of duck-liver : (duck-liver terrine, duck-liver tiramisu, crème brûlée of duck-liver and warm duck-liver)	CHF	31.00

SOUPS

Clear soup célestine	CHF	3.50
Vegetables soup	CHF	3.50
Dubarry cream-soup (cauliflower)	CHF	3.50
Velouté of carrots	CHF	3.50
Tomato cream-soup with a floating island	CHF	3.50
Pumpkin soup	CHF	3.50

WARM APPETIZERS

Lasagne « home-made »	CHF	9.50
Ricotta-spinach tortellini with parmesan creamy sauce	CHF	10.00
Tomato-risotto	CHF	9.00
Mushroom-risotto	CHF	13.00
Lemon-risotto with grilled shrimps	CHF	15.00
Pastry with creamy mushroom sauce	CHF	14.00
Pastry with creamy morel sauce	CHF	18.00
Vol au vent	CHF	15.00
Pastry with calf's sweetbreads and morels	CHF	19.00
Boned frog leg's on a creamy risotto	CHF	23.00
Warm duck-liver with apple and Calvados	CHF	26.00
Salmon fillet on a fine Champagne velouté	CHF	15.50
Pike perch fillet, Neuchâtel white wine sauce	CHF	15.50
Bass fillet with a Champagne velouté	CHF	20.00
Gilt head fillet and tarragon sauce	CHF	20.00
Shrimps-brochette with olive oil and peperoni	CHF	19.50
Half lobster gratinated on a creamy risotto and shellfish juice	CHF	39.00
Breated scallops and lemon sauce	CHF	22.00
Salmon cannelloni with Noilly Prat sauce	CHF	18.00

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
Lemon sorbet and Campari	CHF	5.00
Sorbet Belles Noces (apple sorbet and Prosecco)	CHF	5.00
Served in a cup illuminated for souvenir + CHF 2.50		

FOR CHILDREN

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	16.00
Perch fillets, french fries	CHF	19.00

MEALS

Sliced veal with creamy mushroom sauce	CHF	30.00
Saltimbocca of veal, Marsala juice	CHF	39.00
Escalopes of veal, stroganoff sauce	CHF	39.00
Pork cordon bleu rolled with Sibérien and ham	CHF	30.00
Piccata of pork, tomato coulis	CHF	24.00
Boiled ham	CHF	25.00
Escalope of pork with mushroom sauce	CHF	26.50
Chicken médaillon, mustard sauce	CHF	24.00
Sliced chicken with lemon sauce	CHF	24.00
Chicken fillet with curry and coco nut milk sauce	CHF	26.00
Suprême of spring chicken with mushroom sauce	CHF	30.00
Suprême of spring chicken with morel sauce	CHF	34.50
Duck fillet, orange sweet and sour sauce	CHF	33.00
Lamb quasi	CHF	26.00
Lamb fillet	CHF	34.00
Roasted beef in his juice, bordelaise sauce	CHF	26.00
Mignons of beef Black & White, bordelaise and tarragon sauce	CHF	47.00
Salmon fillet light Champagne velouté	CHF	25.50
Pike perch fillet with Neuchâtel white wine sauce	CHF	27.00
Bass fillet on a fine Champagne velouté	CHF	32.00
Gilt head fillet, tarragon sauce	CHF	32.00

SIDE DISHES VEGETABLES AND 1 STARCHY FOOD

Mousseline potatoes	Rice
Potatoes sautés	Basmati-rice
Croquettes potatoes amandines	
Potatoes gratin	Parmesan risotto
Pommes vapeur	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 54.00
Entire Entrecôte Black Angus (Warm Roastbeef) Bordelaise sauce Potatoes gratin Choice of vegetables	CHF 42.00
Fillet of pork with his juice Mousseline potatoes Choice of vegetables	CHF 28.00
Roasted veal Bordelaise sauce Potatoes gratin Choice of vegetables	CHF 38.00
Veal fillet and his juice Rösti Swiss potatoes Choice of vegetables	CHF 50.00
Fillet mignons of veal with morel creamy sauce Croquettes potatoes amandines Choice of vegetables	CHF 54.00
Fillet mignons of pork with creamy mushroom sauce Potatoes sautés Choice of vegetables	CHF 40.00

SPECIALITIES

Flambéed « Pendu, hung » fillet of beef (Black Angus) Café de Paris, pepper and home-made stroganoff sauce Rice Mixed salad	CHF 60.00
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 10 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 25.50

CHEESE

Cheese plate (Tête de moine, Tomme, Gruyère, Sibérien, Bleuchâtel)	CHF	9.00
Cheese buffet (15 varieties)	CHF	11.00

SWEETS

ALL DESSERTS ARE HOME-MADE

Tart of fruits	CHF	4.00
Supplement 1 scoop of ice-cream	CHF	3.50
Ice-cream pyramid with fruit coulis	CHF	6.00
Gratinated fruits	CHF	9.00
Caramel flan with chantilly	CHF	6.00
Meringue with ice-cream and chantilly	CHF	7.50
Floating island in custard sauce	CHF	6.50
Tiramisu	CHF	7.50
Fresh fruits cocktail with chantilly	CHF	8.00
2 chocolates mousses (white and brown)	CHF	8.00
Warm chocolate cake and vanilla ice-cream	CHF	10.00
Vanilla panna cotta with raspberries coulis	CHF	6.00
Hot berry (vanilla ice-cream and warm berries)	CHF	10.00
Patissiers choice (3 things)	CHF	9.00
Patissiers choice (4 things)	CHF	12.00
Truffée chocolate cake	CHF	6.50
White lady tart	CHF	5.00
Raspberry bavarois with vanilla cream	CHF	6.00
Ice parfait with Grand-Marnier	CHF	7.50
Ice parfait with Absinthe	CHF	7.50
Cream slices	CHF	5.50
Cream slices with raspberries	CHF	6.00
Strawberry tart	CHF	5.00
Absinthe tart	CHF	6.00
Fresh fruit tart	CHF	5.00
Black forest Kirsch cake	CHF	5.00
Ice-cream tart	CHF	7.50
Big dessert buffet	CHF	15.00

With inscription
and party decoration

COLD AND WARM BUFFET

ABOUT 20 PERSONS

APPETIZERS BUFFET - COLD DISHES

CHF 33.00 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
Chicken terrine
Small vegetables

MAIN COURSE BUFFET - WARM DISHES

CHF 46.00 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
Choice of vegetables

COLD & WARM BUFFET - STARTER & MAIN

CHF 70.00 PER PERS.

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

