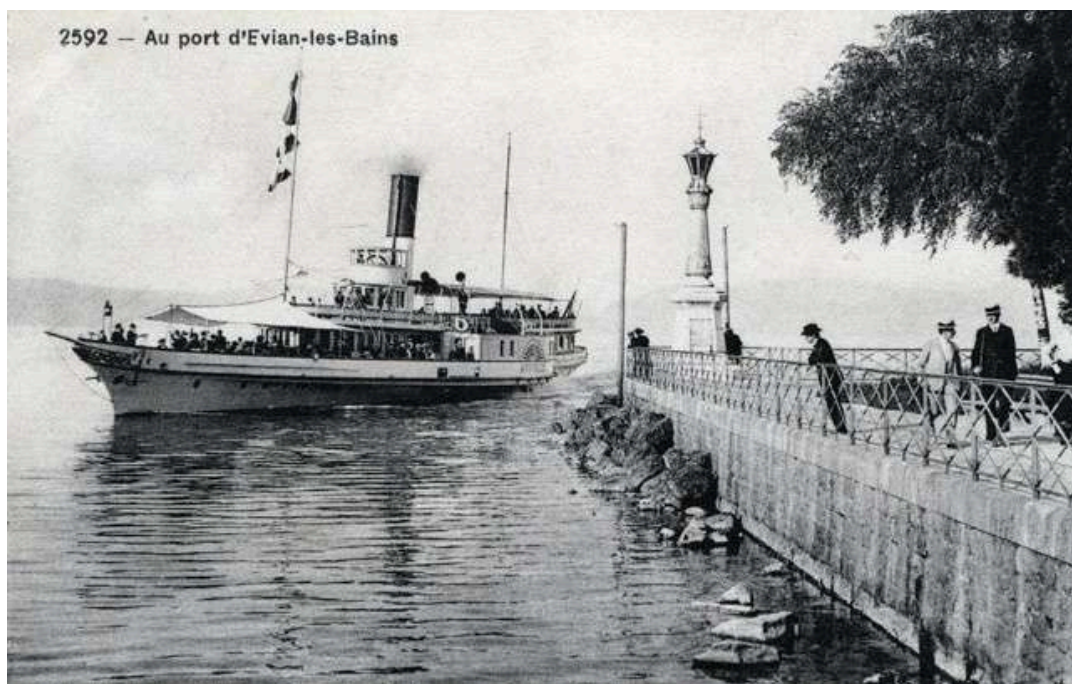


" Montreux " 1904

Fine Fourchette The quest for excellence

With more than ten years' experience in catering and event organisation, Fine Fourchette has acquired exemplary expertise that it wishes to share with all its guests.

To ensure that its services are worthy of its demanding clientele, Fine Fourchette is constantly renewing its expertise and keeping up to date with the latest trends in the world of gastronomy and events.



Our rates

"Grand-Lac" Formula

*Cold starters buffet - Main dish
Cheese platter - Dessert buffet*

Chf 88.- adult / Chf 45.- child 6-12 yrs

"Haut-Lac" Formula

*Cold starters buffet - Cheese platter
Dessert buffet*

Chf 72.- adult / Chf 38.- child 6-12 yrs

Children under 6 years are free of charge

*All our dishes are home-made
and preferably with regional products*



*The components of the buffets may change according
to the availability of seasonal products*

Cold starters buffet

*Marinated salmon from the Grisons
Tartine of papet vaudois revisited and saucisson vaudois
Country terrine
Trout terrine with crunchy vegetables
Belleveue-style trout from Eviannaz
Arctic char, parsley root purée and tangy sauce
Ballatine of poultry and foie gras
Beef tartare with fresh herbs
Various salads (vegetarian choice available)
Burrata, vegetable tartare and sauce vierge
Radishes in iodised soil
Various bread rolls and other seasonal surprises...*

Main dish

*Mignon of veal with morel mushroom sauce
Seasonal vegetables
Hay-infused mousseline and aromatic herbs*

or

*Poached Arctic char
Sauce vierge
Crispy polenta with olives
Seasonal vegetables*

Cheese platter

Cheeses from here and abroad and their accompaniments

Dessert buffet

*Tiramisu
White ganache with verbena
Strawberries and pistachio financier
Milky caramel chocolate mille-feuille
Pear and almond tart
Lemon kalamansi tart
Seasonal fruit tart*



Cocktails

Aperol Spritz - CHF 12.00
Aperol, sparkling water, Prosecco

Fine Fourchette Cocktail - CHF 13.00
Prosecco, raspberry liqueur

Moscow Mule - CHF 14.00
Vodka, Organics Ginger Beer, lime

Hugo - CHF 14.00
Elderflower cordial, sparkling water
Prosecco, lime, fresh mint

Gin Tonic - CHF 14.00
Gin, Organics tonic water, lime

Our prices are in Swiss Francs - Tva 8.1%



Wine list

White wines

10 cl

75 cl

Switzerland

Maurice Gay 1883, Petite Arvine, Valais AOC

8.50

58.00

Tahannisberg "Mi-doux", Valais AOC

8.00

52.00

Aigle les Murailles, Chablais AOC

8.00

52.00

L'Arbalète, Dézaley Grand Cru AOC

10.00

62.00

France

Chablis AOC, Henri de Villamont

60.00

Rosé wine

Switzerland

Henri 1908, Vaud AOC

6.00

42.00

Red wines

Switzerland

Maurice Gay 1883, Humagne Rouge, Valais AOC

6.50

49.00

Murailles Rouge, Chablais AOC

8.00

52.00

Prestige Malbec/Cabernet Franc barrique, Lavaux AOC

12.00

82.00

Champagne & Prosecco

Italy

Prosecco HENRI D.O.C. White extra dry

8.00

44.00

France

Champagne Duval-Leroy, Brut Réserve

15.00

99.00

Beer

30 cl/33 cl

50 cl

Boxer draught beer

5.50

8.00

Boxer bottled beer

6.50

Alcohol-free beer

5.50



Drinks

Mineral water and soft drinks

<i>Freniez green - blue</i>	<i>50 cl</i>	<i>5.00</i>
<i>Pivella red</i>	<i>50 cl</i>	<i>5.50</i>
<i>Coca cola / Coke Zero</i>	<i>50 cl</i>	<i>5.50</i>
<i>Red Bull Energy Drinks, Red Bull sugarfree</i>	<i>25 cl</i>	<i>5.50</i>
<i>Fanta</i>	<i>50 cl</i>	<i>5.50</i>
<i>Sprite</i>	<i>50 cl</i>	<i>5.50</i>
<i>Organics Tonic Water, Organics Ginger Beer,</i>	<i>25 cl</i>	<i>5.50</i>
<i>Organics Bitter Lemon</i>		
<i>Ice tea, peach/lemon</i>	<i>50 cl</i>	<i>5.50</i>
<i>Sar bitter</i>	<i>10 cl</i>	<i>5.50</i>
<i>Nectar Iris Swiss fruit juice (apricot, apple, tomato.)</i>	<i>25 cl</i>	<i>7.50</i>
<i>Ramseier applejuice</i>	<i>50 cl</i>	<i>5.00</i>

Aperitifs and Spirits

<i>White wine kir</i>	<i>10 cl</i>	<i>8.00</i>
<i>Ricard</i>	<i>2 cl/4 cl</i>	<i>4.50/7.50</i>
<i>Martini white / red</i>	<i>4 cl</i>	<i>7.50</i>
<i>Campari</i>	<i>4 cl</i>	<i>7.50</i>
<i>Williamine, abricotine, kirsh Morand 43%</i>	<i>2 cl</i>	<i>12.00</i>
<i>Cognac Remy Martin 40%</i>	<i>2 cl</i>	<i>12.00</i>
<i>Calvados Marin 40%</i>	<i>2 cl</i>	<i>12.00</i>
<i>Grappa Fiar di Vite 40%</i>	<i>2 cl</i>	<i>8.00</i>
<i>Limancella 25%</i>	<i>4 cl</i>	<i>8.00</i>
<i>Amaretto, Disaranna 28%</i>	<i>4 cl</i>	<i>8.00</i>
<i>Gin Hendricks 41.4%</i>	<i>4 cl</i>	<i>15.00</i>
<i>Rhum Havana Club, 7 ans 40%</i>	<i>4 cl</i>	<i>15.00</i>
<i>Whisky Ballantines 40%</i>	<i>4 cl</i>	<i>15.00</i>
<i>Vodka Absolut 40%</i>	<i>4 cl</i>	<i>15.00</i>

Hot drinks

<i>Coffee / Decaffeinated coffee / Tea</i>	<i>4.50</i>
<i>Double expresso</i>	<i>7.00</i>
<i>Espresso</i>	<i>4.50</i>
<i>Cappuccina</i>	<i>5.50</i>
<i>Renversé</i>	<i>5.50</i>
<i>Hot chocolate</i>	<i>5.50</i>
<i>Hot chocolate/ Coffee with whipped cream</i>	<i>6.50</i>
<i>Glass of Swiss milk</i>	<i>3.00</i>

Our prices are in Swiss francs - Tva 8.1%





GROUPEVENTS

DÉCOUVRIR, BOUGER & DÉGUSTER

Discover our other establishments:

MOB
RESTAURANT DES
ROCHERS-DE-NAYE



MOB
CAFÉ
LE QUAI 10



MOB
RESTAURANT
LES PLÉIADES



**BADOUX
THÈQUE**

Follow us and share your memorable moments with us!



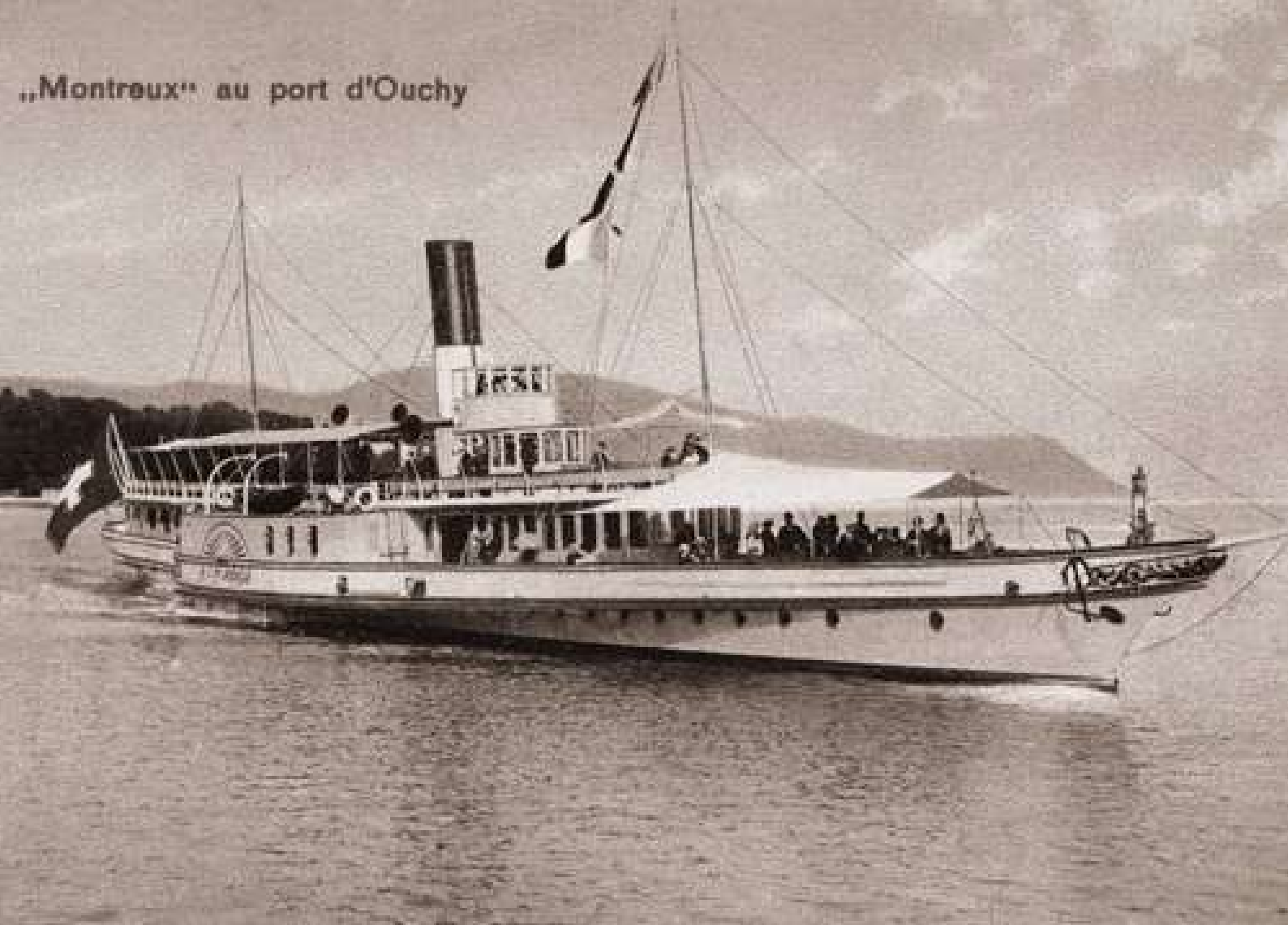
[finefourchette.au.fil.de.leau](https://www.finefourchette.au.fil.de.leau)



Fine Fourchette - Au fil de l'eau



„Montreux“ au port d'Ouchy



*Bon appétit
and enjoy
your cruise!*