THE OLYMPIC MUSEUM

MENUS

Put together your own menu from our selection of starters, main courses and desserts. Choose a unique menu for all your guests. Please remember to inform us of any dietary restrictions that you are aware of.

« Vancouver 2010 » menu
CHF 42 (lunch time only)

Starters
- Seasonal soup
- Rocket salad with confit tomatoes and parmesan shavings
- Seasonal salad and vegetable samosa

Main courses
- Crayfish risotto with seafood sauce
- Roast chicken breast, rosemary jus, potato mille-feuilles and seasonal vegetables
- Fillet of salmon with sesame seeds, pan-fried vegetables and parsley potatoes

Desserts
- Mini Lemon tart
- Chocolate brownie
- Cheesecake

« London 2012 » menu
CHF 52 (lunch time only)

Starters
- Italian-style beef tartare with rocket
- Smoked trout and Puy green lentils with horseradish cream
- Smoked duck breast Caesar salad

Main courses
- Sea bass fillet with a light pea mousse and baby vegetable quinoa
- Sweet and sour prawn stir fry, vegetable chop suey and fragrant rice
- Creamy parmesan risotto and chicken oyster

Desserts
- Chocolate feuillantine
- Iced nougat and red berry coulis
- Apple strudel with vanilla ice cream
THE OLYMPIC MUSEUM

« Sydney 2000 » menu
CHF 68

Starters
- Bluefish tuna tataki and crunchy vegetables with coriander
- Curry prawn, avocado and mango salad
- Crispy Vaud tomme cheese salad with wild mushrooms

Main courses
- Roast sirloin of beef in a Pinot noir sauce, potato gratin and pan-fried vegetables
- Roast Challans duck breast with mild spices in an orange sauce, potato pressé and seasonal vegetable
- Pikeperch fillet with saffron. Crushed potatoes and vegetable confit

Desserts
- Chocolate feuillantine
- Pear and salted butter caramel delight
- Passion fruit and mango dessert

« Beijing 2008 » menu
CHF 72

Starters
- Beef carpaccio with virgin olive oil, rocket and parmesan shavings
- Fillet of sea bass pressed with basil and sun-dried tomatoes
- Gourmet salad (foie gras, green beans, duck breast, mixed salad, wild mushroom terrine)

Main courses
- Guinea fowl breast with morel mushrooms. Potato cake with vegetables
- Gilthead bream fillet with squid ink risoni and braised vegetables
- Provence-style lamb fillet. Polenta with Mediterranean vegetables

Desserts
- Tarte tatin with cinnamon ice cream
- Chocolate cake with vanilla ice cream
- Yuzu dessert
« Paris 2024 » menu
CHF 82

Starters
- Scottish salmon gravlax with fennel
- Scallop gratin salad with passion fruit vinaigrette
- Escalope of pan-fried duck foie gras with elderberry vinegar and mango chutney

Main courses
- Pinot noir beef fillet, potato gratin and seasonal vegetables
- Oven-roasted veal with wild mushroom risotto
- Fillet of sea bass with coconut milk and coriander, sweet potato and crunchy vegetables

Desserts
- Crunchy dome cake with a raspberry centre
- Chocolate & orange dessert
- Coffee and chocolate gateau

« Rio de Janeiro 2016 » menu
CHF 105

Cold starters
- Marble slice of duck foie gras glazed in red port
- Maine lobster with artichokes and sweet bell peppers

Warm starters
- Turbot fillet with parsley cream sauce
- Braised lemon sole fillet with mushrooms

Main courses
- Roast marjoram veal fillet, pesto risotto and tomato confit
- Morel beef fillet, potato gratin and mixed seasonal vegetables

Desserts
- Dessert of your choice (select from any of the other menus)
THE OLYMPIC MUSEUM

BUFFET

« Tokyo 2020 » buffet
CHF 90 (minimum 50 people)

Cold dishes
- Seasonal raw vegetables
- Cream of pumpkin soup, cream of asparagus soup or Andalusian gazpacho (in season)
- Tuna penne salad with olives and sun-dried tomatoes
- Taboulé with fresh mint
- Greek salad
- Caesar salad
- Tomato and mozzarella with basil oil
- Beef carpaccio with black pepper
- Smoked salmon

Hot dishes
- Sichuan chicken stir fry
  or
- Roast sirloin of beef in a Pinot noir sauce
  ***
- Fillet of sea bass braised on a bed of fennel
  or
- Scottish salmon “en croute” with herb stuffing
  ***
- Parmesan risotto with white truffle oil
  or
- Vegetable and fresh coriander couscous

Cheese
- Selection of fresh, mature cheeses

Desserts
- Dessert buffet
«Five-continent» buffet

CHF 110 (evening only, minimum 100 people)
Price includes buffet décor with various objects representing the five continents.

Asia
- Hosomaki
- Mini spring rolls with sweet and sour sauce
- Shanghai salad
- Vegetable gyoza, soya sauce
- Crunchy vegetable prawn stir fry, sautéed noodles (buffet)

Europe
- Greek salad
- Stuffed vine leaf
- Confit vegetable focaccia
- Vitello tonnato
- Spanish tortilla
- Parmesan risotto (buffet)

America
- Quinoa salad and organic tofu
- Cheese-stuffed jalapenos and paprinos
- Spicy guacamole and nachos
- Beef empanadas
- Mini-burger (buffet)

Africa
- Hummus
- Lebanese bread
- Moutabal
- Mini kebab in pitta bread
- Fattoush salad
- Chicken mafé with peanut butter and ginger

Oceania
- Fish tartare with mango and ginger
- Sea bass with vanilla and coconut milk
- Kangaroo brochette with Tasmanian pepper and sweet potatoes (buffet)

Desserts
- Dessert's selection