

DEAR GUESTS

We are delighted that you have chosen the Räblus for your event. Please announce your visit so that we can discuss your wishes in all tranquillity.

 032 322 40 51

 rest.raeblus@swissonline.ch

We would like to draw your attention to the following points:

NUMBER OF GUESTS

Our banquet menus are served for a minimum of 10 people. Please choose one menu, the same for all, and let us know the exact number of people in your group at least 24 hours before your arrival. *In the event of a no-show, we reserve the right to charge the price of the menus ordered.*

TABLE DECORATIONS

We collaborate with “L’Atelier de Fleurs” in La Heutte who will be delighted to offer you a floral decoration for your tables:

 032 485 12 79 (Mrs. Steiner)

TABLE LAYOUT

Please let us know the desired table layout at least 24 hours in advance and bring us a table plan and cards, if you wish.

EXTENSIONS

Noon: Rooms available until 3 p.m. Extension possible depending on availability for 100.00 CHF/hour.

We are allowed to host events until midnight. We can order an extension until 2 am for 150.00 CHF

Corkage fee 30.00 CHF per bottle

If you bring your own desserts, we will charge 8.00 CHF per person.

Aperitif

Puff pastry 3.00 CHF per pers.

Gougères 3.00 CHF per pers.

Canapés 5.00 CHF per pcs

Menu Suggestion

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1. Menu CHF 58.00

Mixed salad
Salade mêlée

*

Pan fried perch filets with capers,
boiled potatoes

*Filets de perche meunière,
pommes nature*

*

Deep fried perch, boiled potatoes
& Tartar sauce

*Filets de perche frits,
pommes nature & sauce tartare*

*

Frozen fruit parfait
Parfait glacé aux fruits

3. Menu CHF 58.00

Mixed greens
Salade verte

*

Whitefish with tarragon cream sauce, rice

Filets de fêra sauce estragon, riz

*

Deep fried perch filets with potatoes
Filets de perche frits, pommes nature

*

Caramel flan
Flan au caramel

2. Menu CHF 60.00

Mixed salad
Salade mêlée

*

Salmon trout filet
& Tagliatelle with a cream sauce

*Filet de truite saumonée
& Tagliatelles à la crème*

*

Grilled pike perch filets,
vegetables & boiled potatoes

*Filets de sandre grillés,
légumes & pommes nature*

*

Mousse au chocolat

4. Menu CHF 65.00

Deep fried pike with salad
Salade mêlée et brochet frits

*

Whitefish with tarragon cream sauce, rice

Filets de fêra sauce estragon, riz

*

Campari sherbet with Blanc de Noir,
Sparkling wine
*Sorbet au Campari avec Blanc de Noir,
mousseux*

*

Pan fried perch filets with capers,
boiled potatoes

*Filets de perche meunière,
pommes nature*

*

Variety of desserts
Assortiment de desserts

5. Menu CHF 71.00

Mixed greens with deep fried perch filets
Salade verte avec filets de perche frits

*

* Roast Beef English style,
vegetables & potatoe croquettes
Roastbeef à l'anglaise,
légumes & pommes croquettes

*

Frozen parfait with Grand Marnier
Parfait glacé aux Grand Marnier

6. Menu CHF 63.00

Beef carpaccio, parmesan and salad bouquet
Carpaccio de bœuf,
copeaux de parmesan & bouquet de salade

*

* Pork roast with Calvados sauce,
vegetables & potatoe croquettes
Rôti de porc sauce au Calvados,
légumes & croquettes

*

Sherbet with Liqueur
Sorbet + Liqueur

7. Menu CHF 82.00

Mixed salad
Salade mêlée

*

Puff pastry with fish casserole
Feuilleté avec Goujonnette
du lac de Bienne

*

Campari sherbet with Blanc de Noir,
Sparkling wine
Sorbet au Campari avec Blanc de Noir,
mousseux

*

Filet of Beef
vegetables & potatoe gratin
Filet de bœuf,
légumes & gratin

*

Mousse au chocolat

8. Menu CHF 60.00

Räblus wine soup
Soupe au vin du banc du Räblus

*

Deep fried perch filets,
boiled potatoes & Tartare sauce
Filets de perche frits,
pommes naturees & sauce tartare

*

Pan fried chicken breast with a Dijon mustard
sauce, rice & vegetables
Poitrine de poulet à la moutarde,
riz & légumes

*

Vacherin glacé

9. Menu CHF 91.00

Mixed salad with
marinated salmon trout
Salade mêlée avec truite saumonée marinée
*
White fish deep fried, boiled potatoes
Filets de fêra frits, pommes nature
*
* Filet mignon of veal with morel sauce,
vegetables & noodles
*Filet mignon de veau sauce aux morilles,
légumes & nouilles*
*
Variety of desserts
Assortiment de desserts

10. Menu CHF 45.00

Mixed greens
Salade verte
*
Pan fried **or** deep fried pike perch filets
(180gr.),
boiled potatoes
*Filets de sandre meunière **ou** frits (180gr.),
pommes nature*
*
Frozen fruit parfait
Parfait glacé aux fruits

11. Menu CHF 57.00(Vegetarian / *Végétarien*)

Mixed salad with vegetable Tempura
Salade mêlée et Tempura de légumes
*
Seasonal Risotto
Risotto de saison
*
Campari sherbet with Blanc de Noir,
Sparkling wine
*Sorbet au Campari avec Blanc de Noir,
mousseux*
*
Quinoa pancake with a tomato sauce,
vegetables & French fries
*Galette de Quinoa avec une sauce aux tomates,
légumes & pommes frites*
*
Frozen fruit parfait
Parfait glacé aux fruits

12. Menu CH 62.00

Smoked fish Rillettes on toast, with salad
*Rilette de fêra fumé du lac de Bienne sur Toast
et bouquet de salade*
*
Slices of catfish Provençale with tomato sauce,
rice
*Silure du lac de Bienne provençal avec une
sauce au tomate riche, riz*
*
Mousse au chocolat

*Available for group of 10 or more