

RESTAURANTS

Four Restaurants to Suit Every Mood

The selection of restaurants at the Lausanne Palace & Spa constitute an undeniable lure to all food lovers. From the refinement of the top gastronomy to more rustic fare, the variety of the menus and cuisines reflect one and only credo: healthy cooking based on first-rate products. The creativity of the famous Chef Edgard Bovier who is originally from the canton of Valais exudes a « joie de vivre », a taste for the essential and the southern sun: « I love Nice, its small markets, its bistro's. I love the colourful and lilted ambiances of Italy. »

La Table d'Edgard

La Table d'Edgard is the Palace's «Creative Laboratory». Ensuring an exceptional cuisine, it boasts all the characteristics of a five-star hotel while remaining faithful to the inviting and convivial soul of the Lausanne Palace & Spa. In the image of the Palace, this gourmet restaurant offers uncompromised quality whilst favouring a warm and individualized welcome. «Although it is one of Switzerland's greatest Tables, one feels just like at home»: A Mediterranean-inspired cuisine, which follows the waltz of seasons and the golden rules of dietary balance. Be it with short cooking methods or time-consuming stews, the inventiveness of the Chef and his team expresses itself in a refined and light manner: organic, cold-pressed extra virgin olive oil replace cream and butter sauces which honours the organically grown meat and seafood prepared to perfection. An exclusive pleasure crowned by a unique view of Lake Geneva and the Alps, as well as a beautiful terrace for long summer nights. La Table d'Edgard awarded one Michelin star and 18 Gault Millau points.



La Table d'Hôtes de la Table d'Edgard

Enjoy a menu specially created for by Chef Edgard Bovier, while admiring the excitement and effervescence of his team in the heart of the action. Front row seats at the Table D'Hôtes directly overlook the glamorous kitchen of the gourmet restaurant, this privileged space allows VIP guests to experience the show «live», while preserving their intimacy.

The Côté Jardin



A feast for the senses in the land of flavours, with a veranda and large panoramic terrace, bathed with sunlight, this Mediterranean restaurant gets its inspiration from the Colours of the South as well as more exotic influences, while being accompanied at night by the notes of a piano player. A touch of Italy with its typical fresh pasta specialties, a look towards the Sea or the rustic countryside: the cuisines of Nice and Spain mingle with North-African, Asian or Indian inspired compositions. And the lavish buffet of antipasti, cheeses and desserts always echoes the rich diversity of variations that are offered. The generous Sunday Brunch is a cornucopia of superb

meats, poultry and fish, carved at the buffet with freshly baked breads and Danish pastries make the guests travel to the local market in the countryside every time at the Côté Jardin. Le Côté Jardin was awarded 14 points Gault Millau. A feast for the senses in the land of flavours, with a veranda and large panoramic terrace, bathed with sunlight, this Mediterranean restaurant gets its inspiration from the Colours of the South as well as more exotic influences, while being accompanied at night by the notes of a piano player. A touch of Italy with its typical fresh pasta specialties, a look towards the Sea or the rustic countryside: the cuisines of Nice and Spain mingle with North-African, Asian or Indian inspired compositions. And the lavish buffet of antipasti, cheeses and desserts always echoes the rich diversity of variations that are offered. The generous Sunday Brunch is a cornucopia of superb meats, poultry and fish, carved at the buffet with freshly baked breads and Danish pastries make the guests travel to the local market in the countryside every time at the Côté Jardin. Le Côté Jardin was awarded 14 points Gault Millau.

The Brasserie Grand Chêne

The only typical Parisian Brasserie in Lausanne, the Grand-Chêne immerses guests in the atmosphere of the 1930s as they browse through the *Gazette*, which boasts of ever-popular traditional dishes such as the Alsatian Sauerkraut, the Café de Paris entrecôte, mussels and fries, rich stews or Shellfish platters. Regardless of the vast choice, freshness and quality are always on call. The Brasserie du Grand-Chêne welcomes guests every day of the week in a setting reminiscent of the bustling and buoyant Parisian life: green leather wall seats, copper ornaments and tags of celebrities who are restaurant regulars. At all times of the day, the kitchen will honour guests' order, although they may simply wish for a drink at the bar, ranging from the inevitable draft beer to a choice of classical wines, worthy of the best brasseries. La Brasserie du Grand Chêne was awarded 13 points Gault Millau.



Palace Sushi Zen



Palace Sushi-Zen offers truly authentic Japanese cuisine. A Japanese team of sushi masters from the Land of the Rising Sun join the Lausanne Palace & Spa bringing all of their expertise and commitment to quality food. Dishes are prepared in an open kitchen, providing guests with a unique show. Palace Sushi Zen offers all the specialities of the traditional Japanese cuisine revisited. Authentic sushi comes together with refined French dishes offering a unique gastronomic experience.

BARS

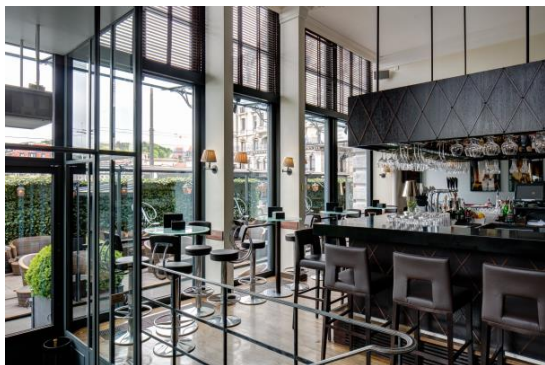
Three bars unlike the other

Meeting spot or relaxation haven, each bar of the Lausanne Palace & Spa has its own distinct personality their common denominator is always a personalized service, this atmosphere that makes guests feel perfectly at ease in luxurious settings each with its unique design identity. Fresh cold starters, salads and signature burgers are available daily stemming from the Hotels kitchens.

1915

Our Bar 1915 is located at the center of our Lobby. Fresh Coffee and pastries are offered throughout the day.





LP's Bar

A gathering spot much-favored by locals, the LP's Bar animates the city thanks to its contemporary spirit. Its rustic elegance paired with an equestrian inspiration, its dynamic personality & multi-cultural identity that make it the place to be both guests and locals. With its contemporary and colonial design fusion, the LP's Bar gives to the city of Lausanne a breath of fresh air boasting with a panoramic terrace with views across Lake Geneva. The LP's Bar serves a small but mighty menu through the day as well as hot and cold beverages, accompanied by laid back live music in

the evenings.

Habana Bar

Cuban cigar bar for aficionados of both cigars and authentic Cuban liquors. It's wooden tones, live piano music and original photography make guests feel like they are in Habana City. The menu offers prestigious spirits and a cigar selection fit for connoisseurs.



THE CELLAR

The Cellar: an exclusive Cave

20'000 bottles and 800 wine references: the Cellar of the Lausanne Palace & Spa conceals a true Wine heritage. « We select wines that reflect with the highest authenticity possible the place they stem from », the Sommelier, explains the basic criteria of his various choices. It all begins with a large panel of wines representative of the whole Switzerland, despite a special emphasis on the Romandie regions of Lavaux and Valais. On the other hand, the Bordeaux assortment comprises the best vintages, all selected at premium age. The Bourgognes come from acclaimed producers and owners, while the New World is represented by New-Zealand,



South Africa, California and Chile. Because the passion for wine inevitably calls upon creativity, the Lausanne Palace & Spa has reserved a parcel of its sunny terrace with its own vineyard in mind, where Merlot reigns exclusively. This exclusive production stems from 300 stocks and results in a single barrel. In order for Epicureans to have the privilege of discovering the treasures of its Cellar, the Lausanne Palace & Spa has created an inviting space in the heart of this one-of-a-kind storage room. Upon request, the Sommelier gladly organizes wine tasting sessions complete with paired local cheese and cured meat degustation or antipasti following the theme of your choice. Legendary vintages go hand in hand with the conviviality of this exclusive setting.