

marlenaz.com

La Marlénaz  
Café & Restaurant



SALADS AND WORKSHOPS  
for groups of 40 or more

2026



### Salad to share

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Mesclun green salad		6
Mixed salad	10	
Tabouleh salad	13	
Tomato, mozzarella, and basil salad	15	
Greek salad (feta, black olives, cucumber...)	14	
Thai-style salad	15	
Gourmet salad (dried duck breast, gizzards, pine nuts...)	17	
Shepherd's salad (bacon, Swiss Gruyère cheese, eggs...)	17	
Assortment of local charcuterie and cheeses	16	



## ATELIERS

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### Salmon workshop

Salmon marinated in citrus

Salmon marinated in herbs

### Perfect egg workshop

Served in warm verrines with Parmesan cream and mushroom fricassee

*Served with seasonal condiments*

### Tartare workshop

Swiss beef tartare

Vegetable tartare

Salmon tartare

*Served on whole-grain toast*

### Espuma workshop

Cauliflower espuma and fricassee

Celery espuma and parsley-garlic snails

Espuma with seasonal produce

### Rib of beef workshop

With its 3 sauces, roasted new potatoes with herbs, and green salad

### Raclette workshop

Eddy's raclette with dried meat and roasted new potatoes

### Fondue workshop

Assortment of fondues to share