

NEW IN LAUSANNE

Live Cooking with lake views at Château d'Ouchy: the dream!

Château d'Ouchy is pleased to present its new restaurant, 57° Grill: Lausanne's hottest new eatery with a social and refreshing live cooking experience.

The young, relaxed team at 57° guide you through a smart yet cozy space inspired by a New York apartment. The kitchen's Klein Blue grabs our attention and sets the scene!

Meat, fish and seafood are all cooked on the grill, skewer or roasted! The team perform for the diners in the open-plan kitchen and handle the heat with flair, starting with the famous 57°, the ideal temperature for tender beef that's cooked to perfection.

Obviously, there are secrets to their art and the kitchen staff will keep them, but the origin of their products is no secret and that's a promise! Lots of local produce with protected origin status selected on the basis of the simple requirement that they are the best quality: Gruyère chicken, Alpine beef, Swiss free-range veal, Valais lamb, Swiss bison etc.

Since quality means flavor, the 57° team use their expertise to serve the most "natural" possible dishes. No fuss and no frills... the menu couldn't be clearer with the likes of "roast chicken - mashed potato": the kind of dishes we've been wanting to see again for years!

The 57° Grill menu includes the best of our childhood food memories with American steakhouse signature dishes. Home-style sharing food that's hearty and fuss-free. It's delicious, enjoyable and honest.

PROFILE: A lakeside terrace you won't be able to live without! SO NAT: Chef has concocted seriously delicious vegetarian dishes

570

Place du Port CH - 1006 Lausanne

Open daily

Reservations: 57grill@chateaudouchy.ch +41 21 706 57 57

SANDOZ FOUNDATION HOTELS Public Relations and Partnerships

Elisabeth de Pins +41 79 309 55 46

Pauline Lioté +41 21 613 33 17

press@sandoz-hotels.ch

Link to menu

https://www.chateaudouchy.ch/fileadmin/documents/chateaudouchy.ch/pdf/Carte 57 Grill.pdf

