



Maison Décotterd





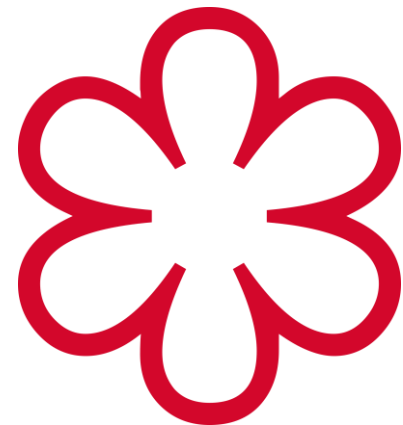
Gault&Millau



NOUVEAU
RESTAURANT



MAISON
D É C O T T E R D



Maison Décotterd – Route de Glion 111 – 1823 Montreux
+41 (0) 79 762 32 97 – reservations.decotterd@glion.edu
maisondecotterd.com

Maison Décotterd has been accepted into the Relais & Châteaux association, joining a network of 580 unique hotels and restaurants throughout the world.

The Relais & Châteaux restaurants



All around the world the Relais & Châteaux restaurants strive for the same goal: to offer thrilling, memorable meals. Their selection of ingredients, honed techniques, perceptive associations of flavours all combine to create an art of true excellence in perfect harmony with an idyllic setting.



Opening Hours

SSD

GASTRONOMY

Maison Décotterd Philosophy

It is the study of the relationship between food and culture, the art of preparing and serving rich or delicate and appetizing food, the cooking styles of particular regions, and the science of good eating.

-Oxford Dictionary

Stephane Décotterd's Philosophy

The Terroir, the Prealps and Lake Geneva are at the heart of the course of chef Stephane Décotterd. His cuisine is resolutely local, responsible and daring, but it is never frozen, like the waters of this lake that inspires him so much.

What to Expect?

100% local gastronomy. It is alongside farmers, gatherers, fishermen, breeders and winegrowers that the chef engages in a sustainable approach daily with flawless traceability.

His cuisine is in perfect harmony with this magnificent Swiss terroir.



MAISON DÉCOTTERD

Opening Hours

Maison Décotterd
Website

STÉPHANE DÉCOTTERD RESTAURANT TUESDAY-SATURDAY

Lunch: 12:00–14:00
(last order 13:00)

Dinner: 19:00–22:30
(last order 20:00)

Dress Code : Business Professional

Reservation Required : +41 21 964 35 25 ou
stephanie.decotterd@glion.edu

LOUNGE BAR TUESDAY-SATURDAY

11:30–23:00

Dress Code : Business Smart

No reservation : first come, first served

LE BISTRO TUESDAY-SATURDAY

Lunch: 12:00–14:00
(last order 13:30)

Dinner: 19:00–22:30
(last order 20:45)

Dress Code : Smart Casual

Reservation recommended

BISTRO BAR TUESDAY-SATURDAY

09:00–23:00

Dress Code : Business Smart

No reservation : first come, first served

25% discount is deducted from the bill if you pay with your student card

Student Dining Spaces & Reservations

Access & Circulation

- **11:30-15:00 & after 18:30:** Access to upper floors via exterior without a reservation. Bring an umbrella if it rains.
- Students are welcome in all spaces, **25% discount** when paying with Student Card.

Restaurant Gastronomique:

- Reservation required.
- Groups of 6+ must select a single menu.
- **Dress Code:** Business Smart.

Lounge Bar:

- No reservations, open from 11:30 for lunch or drinks.
- **Dress Code:** Business Smart.

Bistro:

- Reservations recommended.
- Groups of 7+ seated separately if needed.
- **Dress Code:** Smart Casual.

Lobby Bar "Telmont"

- Open from 9:00 all day.
- Not a waiting area, but for coffee, snacks, or drinks.
- **No reservations.**
- **Dress Code:** Smart Casual.



Maison Décotterd Team

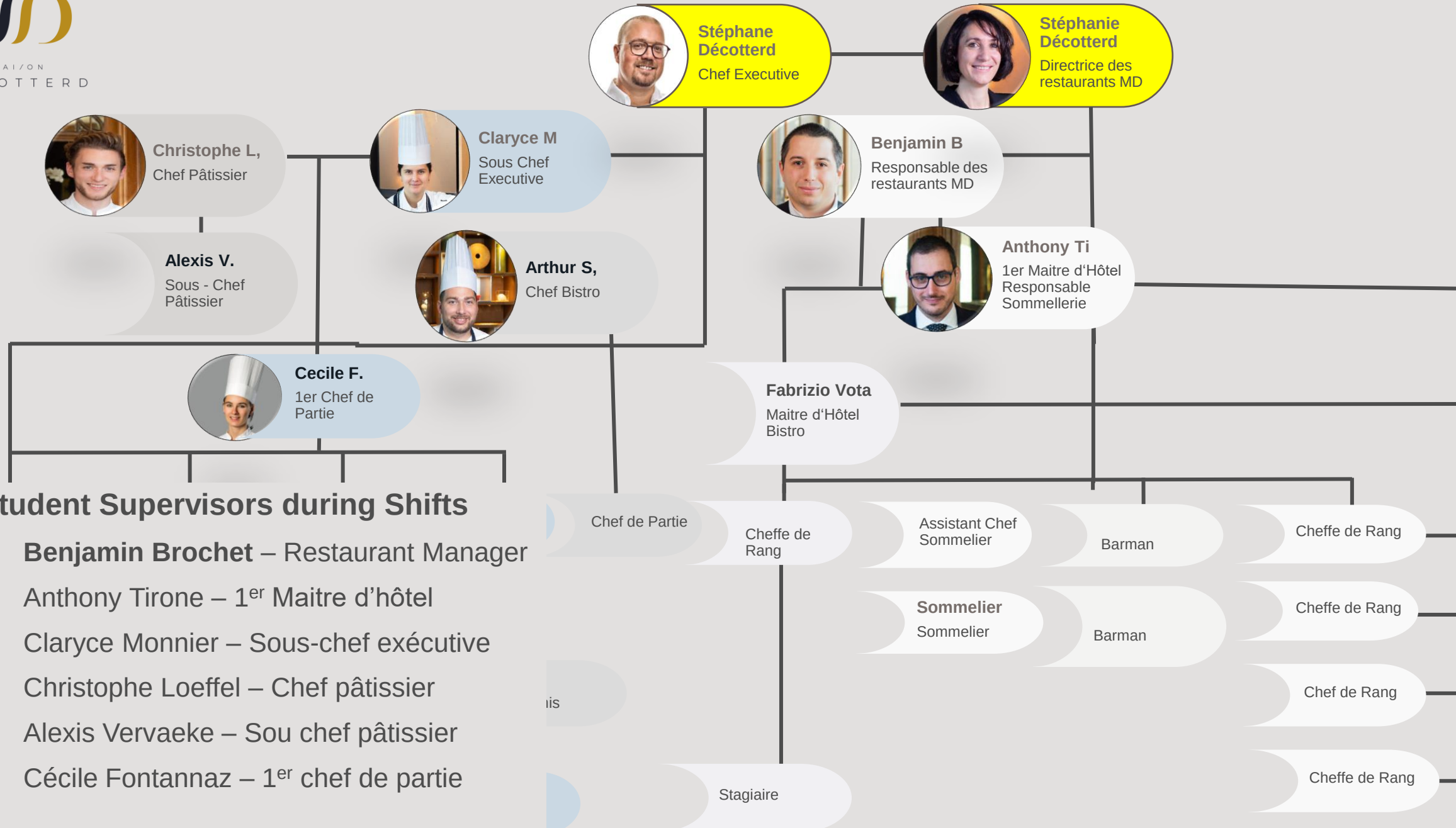


Meet the Team



Stephane Décotterd
Executive Chef of Maison Décotterd

Stephanie Décotterd
Maison Décotterd Restaurant Director





Expectations

SSD

Gastronomic Restaurant **KITCHEN** **JOB** **DESCRIPTION**

YOUR MISSION

Carrying out preliminary preparations (peeling vegetables, stocks, short broths, etc.)

Realization of simple dishes

Workstation organization

Training, distribution

Maintenance of the kitchen and ancillary premises

Listening to the Chef de Partie and scrupulously following the instructions

OBJECTIVES

Show curiosity about all cooking activity, have a sense of observation

Consider the logical sequence of tasks

Carry out activities on time and at the right times

Adapt to the variety of tasks and work rhythms

Become part of a hierarchical team

SERVICE

Knowing the menu and the dishes perfectly, origin of products, highlighting the terroir...

Cleaning of premises and equipment after use

YOUR QUALITIES

Allure, distinction and perfect mastery of customer relationship codes

Discretion

Dynamism

Easily integrate into a team

Gastronomic Restaurant **SERVICE** **JOB** **DESCRIPTION**

YOUR MISSION

Provide service in the restaurant or bar

Client well-being

You will be brought under the responsibility of the Chef de Rang

MISE EN PLACE

Cleaning of premises and equipment

Checking the cutlery (shine the burnisher cutlery)

Checking the glasses (steaming)

Checking the dishes

Table setting

SERVICE

Knowing the menu and the dishes perfectly, origin of products, highlighting the terroir...

Table service according to the directives

Adaptation of the course of the service according to the simultaneous constraints of the room and the kitchen

Pay attention to the basic rule, never empty glass

Table clearing

Caring about customer satisfaction

YOUR QUALITIES

Allure, distinction and perfect mastery of customer relationship codes

Discretion

Dynamism

Easily integrate into a team

Shift Rules

Punctuality:

- No late arrivals will be tolerated. Arrive on time for your shift.

Phone Policy:

- Phones must not be visible after badging in.
- If a phone is seen during the shift, the student will be dismissed.
- Phones can be safely stored in a designated box in the office.

Dress Code:

- Follow the appropriate dress code & uniform based on your assigned location



Uniforms & Hygiene



Maison Decotterd Gastronomic Uniform

Mandatory Uniform Includes :

FEMALE

- Nametag
- White Shirt
- Jacket
- Trousers or Skirt
- Black Service Shoes
- Scarf/Twilly
- White Gloved (Table setting)

MALE

- Nametag
- White Shirt
- Jacket
- Trousers
- Belt
- Black Service Shoes
- Tie
- White Gloves (Table Setting)

Note:

1. Everything should be ironed every morning
2. Aprons and Kitchen Hat should not be worn out of service



Bistro & Bar Service Uniform

Mandatory Uniform Includes :

FEMALE

- Nametag
- White Shirt
- Trousers or Skirt
- Black Service Shoes
- Apron
- White Gloved (Table setting)

MALE

- Nametag
- White Shirt
- Trousers
- Belt
- Black Service Shoes
- Apron
- White Gloves (Table Setting)

Note:

1. Everything should be ironed every morning
2. Aprons will be handed out before your shift



Glion

Appearance & Grooming

FEMALE

- Hair must be kept neat and tidy.
- Hair must be tied back during service.
- Make-up must be natural and discreet
- Nail polish of classic soft tones or none
- Non-obtrusive jewelry

MALE

- Hair needs to be styled and well-kept
- Hair must be cut above the collar or tied back
- Clean shaven if no facial hair and daily up-keep
- Nails must be always clean

NOT GLION STANDARDS

- | | |
|--|--|
| <ul style="list-style-type: none">• Visible tattoo• Visible piercings• Flashy Nail polish or gel | <ul style="list-style-type: none">• Visible tattoo• Visible piercings• Nail polish• Earrings• Jewelry (bracelet, necklace, rings etc.) |
|--|--|



Kitchen Uniform

Mandatory Uniform Includes :

- Kitchen Jacket
- Kitchen Pants
- Safety Shoes
- Apron
- Kitchen Hat

Note:

1. Everything should be ironed every morning
2. Aprons and Kitchen Hat should not be worn out of service



Kitchen

Appearance & Grooming

FEMALE

- Hair must be kept neat and tidy
- Hair must be tied up during service
- Nails must be always clean

MALE

- Hair must be cut above the collar and well-kept
- Clean shaven if no facial hair and daily up-keep
- Nails must be always clean

NOT GLION KITCHEN STANDARDS

- Visible tattoo
- Visible piercings
- Nail polish or gel
- Earrings
- Wristwatch
- Jewelry (bracelet, necklace, rings etc.)

- Visible tattoo
- Visible piercings
- Nail polish or gel
- Earrings
- Wristwatch
- Jewelry (bracelet, necklace, rings etc.)



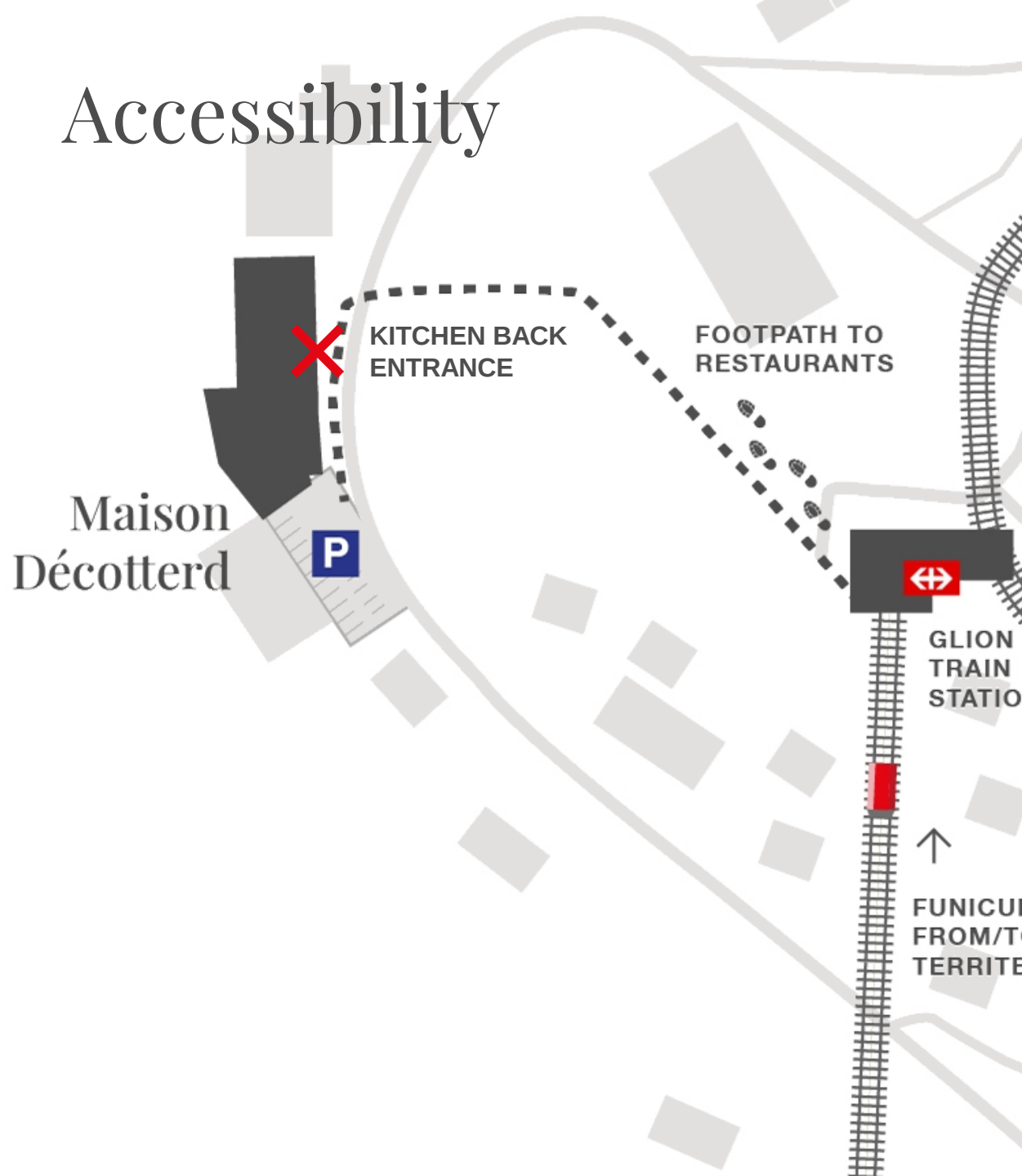




Accessibility



Accessibility



Access:

- Students are to arrive directly at the **kitchen back entrance** to report duty for their Practical Arts sessions with Maison Décotterd
- Students are to **arrive in the correct uniform** for their assigned service (Kitchen, Bistro or Gastronomic Restaurant uniform)
- Students **cannot use the main building** entrance nor walk around in the main building during restaurant service hours

WC:

- Students are to use the service restrooms located down the stairs near the kitchen back entrance

Kitchen Entrance & WC





Workshop Allocation & Grading



Gastronomic Restaurants Module – 4 weeks



Bistro Bar & Lounge



Bistro Restaurant



Gastronomic Restaurant
Kitchen



Gastronomic Restaurant
Restaurant

GRADING
80 % Practical Application
Evaluation
20 % Reflective Forum

4 CREDITS



Questions ?

For any further questions, you can contact

PRACTICAL.ARTS@GLION.EDU