

Aperitif and cocktail suggestions

Appetizer 1

24.00

Grissini and olives
Lavosh crackers
Pastry puffs
Spiced puff pastry flutes

Appetizer 2

32.00

Beef tartar on wheat bread
Lobster canapé with whiskey
Smoked salmon with dill crème fraîche on pumpernickel
Gruyère with dried tomato

Aperitif and cocktail suggestions

Cocktail menu 1

48.00

Cold

Antipasti with herbs and olive oil

Smoked salmon served on pumpernickel bread with Pommery mustard sauce

Gruyère cheese with sun-dried tomatoes served on a baguette

Warm

Cream of potato soup with truffle

Ravioli with truffled goat cheese and Tuscan honey

Salmon and spinach jalousie

Roast quail with wild mushroom risotto

Sweet

Trifle with elder cream

Chocolate mousse with croquant

Cocktail menu 2

64.00

Cold

Sweet and sour mushroom salad with herbs

Tuna with sesame, cucumber and wasabi

Parma ham with herb cheese served on a crostini

Warm

Carrot-ginger soup

Flamed tarte Alsace style

Grilled scampi with green pea salsa

Oxtail praliné with warm potato-rocket salad

Chicken-Satay skewers with two dips

Sweet

Fruit salad with mint and Tahiti vanilla

Tiramisu with biscotti

Panna cotta with berries

All prices in Swiss francs (CHF) including value-added tax, service and other taxes.

Aperitif and cocktail suggestions

Cocktail menu 3

74.00

Cold

Octopus carpaccio with herb salad

Fourme d'Ambert cheese with walnuts served on pear bread

Smoked breast of duck with apricot chutney

Warm

Mango soup with shrimps

Risotto praliné with Taleggio cheese

Fillet of beef served on polenta

Grilled char served on spinach leaves

Corn-fed chicken on balsamic lentils

Sweet

Jellied fruit in rum served with mint

Lemongrass crème brûlée

Chocolate walnut brownie

Aperitif and cocktail suggestions

Small bites	each
Egg tartar with coriander on Graham bread	5.00
Gruyère with dried tomatoes on baguette	5.50
Fourme d'Ambert cheese with walnuts on dried pear loaf	6.00
Vegetable tartar with smoked scallop	7.00
Smoked salmon with dill crème fraîche on pumpernickel	6.00
Graved lachs with Pommery mustard sauce on blini	6.00
Beef tartar on wheat bread	7.00
Parma ham with herb-flavoured cheese on mini Schlumberger	5.50
Grisons air-dried beef on nut loaf	6.00
Cold delights	each
Tomato variation in a shot glas	5.50
Goat's cream cheese praline with dried tomato on nut loaf	6.50
Antipasti with buffalo mozzarella	4.50
Tuna with sesame, cucumber and wasabi	8.50
Bruschetta with avocado mousse and crab salad	9.50
Octopus carpaccio with balsamic vinegar	8.50
Bruschetta with Serrano ham and goat's cheese	7.50
Beef entrecôte with chilli and coriander	9.50
Salmon tartar with cucumber	8.50
Parma ham with strawberry curry and basil	8.00
Ceviche of perch with lime, chilli and coriander	8.00

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Mini rolls	each
Olive roll with tomatoes, mozzarella and basil	5.00
Nut roll with Gruyère	4.50
Dried pear loaf with Taleggio cheese and black nuts	5.00
Valais roll with roast beef and Pommery mustard mayonnaise	5.50
Lye roll with Grisons air-dried beef	5.50
Mini Schlumberger with ham and gherkins	4.50
Sesame roll with gravled lachs and mustard sauce	5.00
French bread with tuna	5.50
Mini bagel with smoked salmon and herb cream cheese	5.00
Finger sandwiches	each
Grilled vegetables with olive tapenade	4.50
Grisons air-dried beef with Gorgonzola cheese	5.50
Parma ham with dried tomatoes	5.50
Salami with goat's cheese	4.50
Smoked salmon with horseradish foam	5.50
Tuna with red onions	5.00
To dip	per person
Tempura-fried vegetable sticks or raw vegetables with different dips	15.00 / 9.50
Tomato-and-basil salsa	
Blue Cheese dip	
Cocktail sauce	

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Warm delights	each
Ricotta ravioli with sage butter	8.50
Risotto praliné with Taleggio cheese	8.50
Gnocchi with truffle foam	8.50
Beef entrecôte with mashed sweet potatoes	10.50
Quail breast with thyme polenta	10.00
Chicken-Tandoori on Dal-Curry	8.50
Mini hamburger	8.50
Oxtail praliné with potato-pesto salad	9.50
Scallop with Salicorn and saffron	10.50
Salmon-and-spinach jalousie	8.50
Sea bass with tomato risotto and spinach	10.50
Shrimp with garlic Aioli sauce	8.50
Fillet of perch in frying batter with saffron mayonnaise	8.50
From the bakery	each
Quiche Lorraine	6.50
Tarte flambée	5.50
Ham croissant	5.00
Olive madeleine	4.50
Mini pizza Napoli	4.50
Onion tarte	5.00
Soups	each
Tomato essence with basil	6.50
Potato soup with truffle	7.50
Carrot-ginger soup	6.50
Lime-coconut soup with sugar peas	6.50
Mango soup with shrimps	7.50
Cream of ceps with croûtons	8.50

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Live cooking stations

per person

Smoked salmon station with garnishes	14.00
Bruschetta with various garnishes	16.00
Gran Riserva risotto with black truffles	18.00
Ricotta ravioli with sage butter	12.00

Sweets

each

Vanilla Napoleon	5.00
Fruit tartlet	4.50
Lemongrass crème brûlée	3.50
Chocolate cake	4.50
Caramel panna cotta	3.50
Jellied fruit in rum served with mint	5.00
Passion fruit mousse shot	5.00
Fruit salad with mint and Tahiti vanilla	5.00

Product declaration

Beef:	Ireland, USA
Veal:	Switzerland
Pork :	Switzerland
Lamb :	Australia, New Zealand
Poultry:	Switzerland, France
Fish:	Switzerland, Canada, United Kingdom, France
Seafood:	South Africa, Vietnam, USA

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