



Snacks and Menu Options 2010

for 10 or more people



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APPETISERS

TITBITS „LOLLIPOP“ (only assorted available)	each	4.00
<ul style="list-style-type: none"> • Turkey and feta cheese • Carrot and ginger in black bread • Fresh cheese in saffron • Sandwich roll with olive fresh cheese • Duet of fish and seafood in coco • Smoked salmon and wasabi • Goose liver crunchy crackers 		
ANTIPASTI VARIATION	portion / 5 pieces	7.50
<ul style="list-style-type: none"> Black olive filled with fresh cheese Green olive filled with fresh cheese Spicy peppers Involtini “Caprese” Artichoke bottom 		
CANAPÉS topped with	each	4.80
<ul style="list-style-type: none"> • Smoked salmon • Vegetable tartar 		
LAUGENGIPFEL (Savoury croissant) filled with	each	4.00
<ul style="list-style-type: none"> • Smoked salmon • Air dried ham grisons style • Brie 		
BRUSCHETTE with	each	3.00
<ul style="list-style-type: none"> • Dried tomato - pesto • Artichoke cream • Olive tartar 		
SALTY SNACKS		
• Potato chips		free
• Salted almonds	portion (50g)	2.50
• Green and black olives	portion (50g)	2.50
• “Parmesanmöckli” (small pieces of Parmesan cheese)	portion (50g)	2.50

VEGETARIAN

- SPRING ROLLS
with Asian vegetables each 3.00
- VEGETABLE DIP
carrots, cucumber, radish,
celery and chicory
with three dipping sauces serving (100g) 5.00

FISH

- BLACK TIGER PRAWNS
with a potato crust each 4.00

MEAT

- YAKATORI SKEWERS
in a soy marinade each 4.00
- BEEF SKEWERS each 4.00

SALADS

GREEN LEAF SALAD with roasted pumpkin seeds and balsamic dressing	9.00
MIXED SALAD with sun-dried tomato vinaigrette	11.00
ROCKET SALAD with balsamic dressing and shaved Parmesan cheese	14.00
LAMB'S LETTUCE (seasonal November to May) with French dressing	14.00
• and sliced egg	+ 2.00
• and bacon and croûtons	+ 3.00
ICEBERG SALAD with Thousand Island dressing, garnished with sunflower seeds	14.00
BUFFALO MOZZARELLA on basil tomatoes with balsamic dressing	19.00

C O L D S T A R T E R S

BEEF CARPACCIO	20.00
finely sliced beef fillet on rocket salad, drizzled with olive oil, garnished with shaved Parmesan cheese	
AIR-DRIED HAM with honey melon	24.00
(May – September)	
FRIED DICED CHICKEN BREAST	19.00
marinated in a curry sauce on leaf salad with balsamic dressing and diced mango	
MARINATED KING PRAWNS	20.00
in mango chutney on salad tips with raspberry - wasabi vinaigrette	
SMOKED FISH DUET	22.00
smoked salmon and trout fillets with horseradish mousseline and leaf salad	
SMOKED ALASKAN SALMON	22.00
with horseradish mousseline and salad with balsamic vinegar	

SOUPS

CONSOMMÉ

- with diced vegetables 7.50
- with diced egg custard 8.50
- with pancake strips 8.50
- with sherry 8.50

TOMATO CREAM 9.50
with basil pesto

PUMPKIN CREAM SOUP (September – February) 9.50
with a dash of pumpkin oil and a swirl of cream

MUSHROOM CREAM SOUP 9.50
with croûtons

ASPARGUS CREAM SOUP (May - June) 9.50
with a touch of whipped cream

CARROT – GINGER SOUP 10.50
with green curry and coconut milk

CURRY – COCONUT SOUP 12.50

COLD GAZPACHO 9.50
with garlic crostini

COLD CUCUMBER DILL SOUP 9.50
with a touch of yoghurt

ICED MELON SOUP 9.50

HOT STARTERS

TAGLIATELLE with courgettes and eggplant in a tomato sauce	16.00
VEAL RAVIOLI with herb mousseline	16.00
ROCKET RAVIOLI with tomato coulis	16.00
GRILLED PIKE PERCH FILLET in a pink pepper sauce on potato slices	24.00

VEGETARIAN

VEGETABLE CURRY in rice ring	24.00
TAGLIATELLE with courgettes and eggplant in a tomato sauce	16.00

FISH

DORADO ROYALE FILLETS roasted with butter	39.00
PIKE-PERCH FILLET from the grill in saffron sauce	42.00
SAUTEED KING PRAWNS with olive oil, garlic and herbs	46.00
GRILLED WHITE FISH FILLETS with olive oil, lemon and capers	44.00

M E A T

CORN-FED CHICKEN BREAST in a Pommery - mustard sauce	32.00
PRIME ROAST PORK CHOPS with rosemary gravy	36.00
PORK PICCATA pork cutlet with a Parmesan-egg coating	32.00
PORK FILLET wrapped in bacon with balsamic sauce	42.00
SHOULDER OF ROAST VEAL on a red wine sauce	38.00
CROWN OF VEAL with morel sauce	59.00
VEAL SCHNITZEL from the grill on lemon sauce	42.00
VEAL STEAK on morel cream sauce	59.00
ROAST BEEF from the grill medium-rare with Café de Paris butter	48.00
BEEF WELLINGTON beef fillet wrapped in air-dried ham and baked in a puff pastry casing served with Béarnaise sauce	55.00
LAMB CHOPS in olive crust with rosemary sauce	46.00
TWO FILLETS beef fillet with Béarnaise sauce veal fillet with morel cream sauce	64.00

**ALL MAINS SERVED WITH TWO
SIDE DISHES OF YOUR CHOICE**

OPTIONAL SIDE DISHES

POTATO GRATIN
POTATO CROQUETTES
BOILED POTATOES
FRIED POTATOES with rosemary
BOILED POTATOES with parsley

PILAW RICE
BASMATI RICE

LINGUINE (narrow pasta ribbons)
PAPPARDELLE (broad pasta ribbons)

ADDITIONAL SIDE DISHES

- extra charge per person 3.50

VEGETABLES

VEGETABLE ASSORTMENT (broccoli, turnip cabbage and carrots)
BUTTERED LEAF SPINACH
CAULIFLOWER "POLONAISE"
(butter, breadcrumbs and chopped egg)
BEAN PARCELS wrapped in bacon

ADDITIONAL VEGETABLE OPTION

- extra charge per person 4.50

CHEESE

CHEESE PLATTER (8 varieties) per person 16.00
selection of hard and soft cheeses
garnished with pears, grapes and nuts,
served with pear bread and a selection of breads and butter

DESSERT

FRESH FRUIT SALAD (seasonal fruit)	9.00
• with whipped cream	10.50
• with ice cream flavour of your choice	12.00
• with Kirsch or Maraschino	12.00
CARAMELKÖPFLI (crème caramel) garnished with fruit and whipped cream	10.00
PANNA COTTA with raspberry sauce and whipped cream	10.00
DARK CHOCOLATE MOUSSE on mango carpaccio	12.00
TIRAMISU DI SARONNO garnished with fruit	12.00
LUKEWARM APPLESTRUDEL with vanilla ice cream und whipped cream	12.00
SORBET SELECTION with stuffed baby pineapple	14.00
“LUEGETEN” PLATTER a selection of desserts	16.00
DESSERT BUFFET (FOR 20 OR MORE PEOPLE) Tiramisu, white and dark chocolate mousse, panna cotta, crème brulée, fruit salad, fruit tartlets fruit platter with seasonal fruit, layered cream slice, various flavours of ice cream and sorbet, whipped cream	18.00
BRING YOUR OWN CAKES/GATEAUX for cakes/gateaux you bring to the restaurant, a service charge per guest applies	3.50

SET MENU OPTIONS

SET MENU 1 **81.50**

BEEF CARPACCIO

finely sliced beef fillet on a rocket salad,
drizzled with olive oil, garnished with shaved Parmesan cheese

CONSOMMÉ with diced vegetables

VEAL SCHNITZEL from the grill

on lemon sauce

served with pappardelle and a vegetable assortment

DARK CHOCOLATE MOUSSE

on mango carpaccio

SET MENU 2 **66.50**

GREEN LEAF SALAD

with roasted pumpkin seeds and a balsamic dressing

TOMATO CREAM SOUP

with basil pesto

SHOULDER OF ROAST VEAL

in a red wine sauce,

served with potato gratin and cauliflower "Polonaise"

CARAMELKÖPFLI (crème caramel)

garnished with fruit and whipped cream

SET MENU 3 **92.00**

ROCKET SALAD

with a balsamic dressing

and shaved Parmesan cheese

VEAL RAVIOLI

with herb mousseline

ROAST BEEF from the grill

medium-rare, with Café de Paris butter

served with potato croquettes and spinach leaves

SORBET SELECTION

with stuffed baby pineapple

SET MENU 4 **83.50**

SMOKED ALASKAN SALMON
with horseradish mousseline and salad

CURRY – COCONUT SOUP

DORADO ROYALE FILLETS
roasted with butter
served with polenta and leave spinach

PANNA COTTA
with raspberry sauce and whipped cream

SET MENU 5 **129.50**

MARINATED KING PRAWNS
in mango chutney on salad tips
with raspberry wasabi vinaigrette

CARROT – GINGER SOUP

GRILLED PIKE PERCH
in a pink pepper sauce on potato slices

CROWN OF VEAL
with morel sauce, served with linguine
and bean parcels wrapped in bacon

“LUEGETEN” PLATTER
a selection of desserts

SET MENU 6 **63.50**

LAMB’S LETTUCE
with egg and balsamic dressing

MUSHROOM CREAM SOUP
with croûtons

VEGETABLE CURRY **0**
in rice ring

DARK CHOCOLATE MOUSSE
on mango carpaccio

PRICES SUBJECT TO CHANGE
ALL PRICES ARE IN SWISS FRANCS (CHF)
AND INCLUDE 7.6% VAT.

BUFFET OPTIONS

TETE-A-TETE GRILL **65.00**

(for 40 or more people, from May - September)

Various leafy salads, carrot, cucumber,
Tomato, beetroot, celery, corn, bean and potato salads
Melon with raw ham
with French or balsamic dressing
Garnishes: onions, chopped eggs, chive and croûtons

Veal sausage
Spare ribs
Premium beef patties
Chicken breast
Baked potatoes with sour cream
Barbecue sauce, herb butter and ketchup

Tiramisu, white and dark chocolate mousse,
Panna cotta, crème brûlée, fruit salad, fruit tartlets
Fruit platter with seasonal fruit, layered cream slice,
Various flavours of ice cream and sorbet, whipped cream

MEDITERRANEAN BUFFET **88.00**

(for 40 or more people)

Grisons air – dried beef with grapefruit slices
Raw ham with honey melon
Beef carpaccio, Vitello tonnato
Seafood salad, smoked salmon
Antipasti – vegetables, tomato – mozzarella
Salad greek style, leaf salad

Shoulder of roast veal
Tuna steak, king prawns
Rosemary potatoes, ratatouille vegetable

Tiramisu, white and dark chocolate mousse,
Panna cotta, crème brûlée, fruit salad, fruit tartlets
Fruit platter with seasonal fruit, layered cream slice,
Various flavours of ice cream and sorbet, whipped cream

OKLAHOMA BUFFET**96.00****(for 50 or more people, May - September)**

Various leaf salads, carrot, cucumber,
tomato, beetroot, celery, corn, bean, cheese,

Rice and potato salads
with French or balsamic dressing

Raw ham, sliced veal with tuna sauce, beef carpaccio

Pickled vegetables

served from the Oklahoma grill

Shoulder of roast veal

Pork crown

Roast beef, turkey breast

Spare ribs

Baked potatoes and grilled vegetables

Barbecue sauce, herb butter, rosemary jus and ketchup

Tiramisu, white and dark chocolate mousse,

Panna cotta, crème brûlée, fruit salad, fruit tartlets

Fruit platter with seasonal fruit, layered cream slice,

Various flavours of ice cream and sorbet, whipped cream