

### MENU 1 CHF 65

- \* Seasonal salad with asparagus tips and mushroom vinaigrette
- \* Pan-fried fillet of maize chicken with Mediterranean vegetables and lemongrass sauce
- \* Crème brûlée

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### MENU 2 CHF 78

- \* Spring salad with Provence vegetables and tomato Bruschetta
- \* Cream carrot and ginger soup with sautéed black tiger shrimps
- \* Oven-baked fillet of sea bass on mashed peas with vanilla froth and asparagus tips
- \* Vanilla-Tiramisù with marinated strawberries and pistachio ice-cream

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### MENU 3 CHF 85

- \* Duet of tartar and poached salmon with a salad of asparagus tips
- \* Entrecôte of beef with browned potatoes and glazed vegetables
- \* Prosecco-strawberries with vanilla mousse and white chocolate ice cream

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### MENU 4 CHF 87

- \* Spring salad with Parmigiano, Chorizo and pine nuts
- \* Cream of pea soup with marinated citrus fruit and pan-fried scallop
- \* Manzo brasato with mashed potatoes and market vegetables
- \* Chocolate tartlet almond cream, glazed cherries and Speculoos ice-cream

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### MENU 5 CHF 105

- \* Fillet of gilthead with tomato vinaigrette on Greek salad of saffron and fennel
  - \* Cream of asparagus soup with Gravlax
- \* Lamb entrecote with bell peppers, Provence vegetables, sautéed rosemary-potatoes
  - \* Compote of rhubarb with strawberries and curd cream

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Upon request we can prepare as well steak of veal, fillet of beef or bison as well as turbot or other fish specialties.

Of course you have the choice to mix and alter the different menu components or courses. We will calculate the price for you.

*The announced number of persons 48 hours before the event will be charged.*