



## Menu suggestions autumn

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### MENU 1 CHF 68

Home marinated, smoked Gravlax with lamb's lettuce  
Manzo brasato with mashed potatoes and market vegetables  
Chestnut vermicelli with chocolate ice-cream

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### MENU 2 CHF 78

Autumnal salad with sesame-coated feta cheese and marinated beetroot  
Cream of fennel soup with grilled scallop  
Saddle of cod oven-baked on green lentils with mustard and seasonal vegetables  
Apple-citrus fruit cake with mascarpone and orange sorbet

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### MENU 3 CHF 83

Tartar of beef and tuna fish and fennel salad with Granny Smith apples  
Soup of pumpkin and curry with almonds and black tiger shrimp  
Breast of duck glazed with spices, mashed carrots and savoy cabbage with ginger  
Panna cotta with lemon froth and vanilla-ice-cream with "Szechuan"-pepper

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### MENU 4 CHF 98

Fillet of sea bass bream on potato mousseline and lamb's lettuce with marinated citrus fruit  
Cream of carrot and ginger soup with orange tapioca and scallop  
Venison entrecote with autumnal garnish  
Tiramisù with marinated plums and cinnamon ice-cream

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### MENU 5 CHF 105

Lamb's lettuce with chorizo and Parma ham  
Soup of red curry with coconut milk and sautéed shrimps  
Pan-fried fillet of gilt head bream on Provence vegetables and white tomato sauce  
Entrecote of beef with potatoes au gratin and ragout of celery and bean  
Chocolate tartlet with mandarin sauce and vanilla ice-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.*