



Menu suggestions summer

MENU 1 CHF 67

Seasonal salad with marinated Provence vegetables
Manzo brasato with mashed potatoes and market vegetables
Cold almond soup with chocolate cake and glazed cherries

MENU 2 CHF 83

Carpaccio of sea bass with basil and olio verde
Gazpacho with eggplant-caviar
Breast of maize chicken with olive crust, Provence vegetables and coarse-grained
Polenta
Tiramisù with marinated summer fruit and white peach sorbet

MENU 3 CHF 85

Marinated summer vegetables with buffalo mozzarella and basil pesto
Cream of green peas with sautéed shrimps and peppermint froth
Saddle of cod oven-baked on green lentils with mustard and Noilly Prat sauce
Mousse of coconut and passion fruit with exotic fruit and banana-passion fruit sorbet

MENU 4 CHF 97

Duet of beef and tuna fish tartar with wasabi and asparagus tips
White tomato soup with fillet of sea bass
Entrecôte of lamb gratinated with paprika, rosemary broth and Provence vegetables
Summer fruits with Mascarpone and strawberry sorbet

MENU 5 CHF 109

Summer salad with Parma ham and Parmigiano
Pan-fried fillet of sea bass on eggplant-caviar and Gazpacho vinaigrette
Red curry soup with black-tiger shrimp
Entrecôte of beef with glazed vegetables and sauce Béarnaise
Chocolate mousse „Grand cru“ with exotic fruit cream and Speculoos ice-cream

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.