

MENU 1 CHF 65

- * Lamb's lettuce salad sesame-crusted Feta cheese
- * Manzo brasato (braised beef) with mashed potatoes and winter vegetables
- * Crème brûlée

MENU 2 CHF 79

- * Winter salad with Chorizo, Parmigiano and walnuts
- * Cream of carrot soup with orange pearls
- * Fillet of pike-perch on lentils with "Meaux" mustard and seasonal vegetables
- * Mousse of passion fruit and coconut with exotic fruits and raspberry sorbet

MENU 3 CHF 89

- * Tartar of beef and tuna fish with Wasabi and Guacamole
- * Cream of celery soup with croutons
- * Breast of Maize chicken with Tajine vegetables and curry froth
- * Apple-citrus fruit tartlet with mascarpone and speculoos ice-cream

MENU 4 CHF 97

- * Carpaccio of sea bass with tomato chutney
- * Red curry soup with black tiger shrimp
- * Entrecote of beef with potatoes au gratin and winter vegetables
- * Tiramisù of gingerbread with oranges and orange sorbet

MENU 5 CHF 114

- * Pan-fried fillet of sea bass with Provence vegetables and lemon sauce
- * Cream of pumpkin soup with star anise and scallop
- * Loin of veal with bean-celery vegetables, polenta with peanut and caramel sauce
- * Small cheese platter
- * Cream of chocolate with mango salad and vanilla ice-cream

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

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

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