

Menu suggestions

Menu 1 **Fr. 36.50**

Clear soup farmer's style
or green salad

Chicken stew with spicy curry sauce (CH)
garnished with fruits
Rice Creole style

Caramel custard with whipped cream

Menu 2 **Fr. 37.50**

Clear vegetable soup with garlic croutons

Pork escalope with cream sauce (Saanenland)
Butter noodles
Vegetables

Dark and white chocolate mousse

Menu 3 **Fr. 40.50**

Lamb's lettuce with bacon and croutons

Roast beef Burgundian style (CH)
Tagliatelle
Seasonal vegetables

Coupe Jacques

Menu 4 (vegetarian) **Fr. 36.50**

Tomato-mozzarella with basil dressing

Vegetable strudel with feta cheese
Courgettes sautéed

Chocolate mousse

Menu 5 **Fr. 38.50**

Soup of the day
or green salad

Roast pork Swedish style (CH)
Stuffed with plums
House made dumplings
Broccoli with almonds

Panna cotta with red berries

Menu 6 **Fr. 41.50**

Lamb's lettuce with bacon and croutons

Pork saltimbocca (Saanenland)
Marsala sauce
Risotto and thyme courgettes

Ice-parfait Grand-Marnier

Menu 7 (Fish) **Fr. 42.50**

Forest mushroom terrine on salad bouquet

Fera fillet with freshwater-crayfishes
Boiled potatoes
Vegetable rosette

Burned custard grandmother style

Menu 8 **Fr. 41.50**

Mixed salad

Pork and veal roast (Saanenland)
Morel Sauce
Potato gratin
Seasonal vegetables

Tiramisu

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arc-en-ciel
HOTEL · GSTAAD

Menu 9 (Fisch) Fr. 54.00

Tomato-mozzarella with basil dressing

Clear soup with port-wine

Gilthead bream fillet with olive tapenade
Basmati rice
Ratatouille

Tarte Tatin (warm apple cake)
with vanilla ice cream

Menu 10 Fr. 72.00

Shrimp cocktail with avocado

Green pepper soup garnished with figs

Roasted beef sirloin (CH)
Bearnaise Sauce
Potato gratin
Endives

Pineapple carpaccio with maple syrup
and yoghurt ice cream

Menu 11 Fr. 84.50

Cress soup with coconut flavour

King prawns on pepper risotto
and garden rocket

Loin of veal with herb jus (Saanenland)
Spinach dumplings
Vegetables

Sorbet variation garnished with fruits

Menu 12 Fr. 88.50

Tartar of smoked and marinated salmon with
honey-mustard sauce

Clear tomato soup with sliced basil pancakes

Beef fillet wrapped in a Périgord truffle mousse
Potato beignets
Vegetable chopsticks

Trilogy of burned custards:
Plums with Armagnac, passion fruit
and Bourbon vanilla

These menus are served for a minimum of 10 persons.

- With pleasure we submit you further proposals.
- Flower arrangements and special decoration will be charged separately.
- It will be our pleasure to suggest you a corresponding wine to your menu.

Please confirm the definite number of guests 24 hours prior to the event. Without notice we take the liberty to charge the number of guest according to the confirmation.

