

Menu suggestions

MENU 1

Beef consome «Celestine»
 •••
 Roasted chicken breast
 Mushroom cream sauce
 Papardelle noodles | Carrots
 •••
 Panna Cotta with homemade fruit compote
 43.00

MENU 5

Carrot and ginger cream soup
 •••
 Grilled beef paillard
 Béarnaise sauce
 Potato wedges | Seasonal vegetables
 •••
 Apple pie with vanilla sauce
 50.00

MENU 2

Vegetable consommé with julienne
 •••
 Pork roast stuffed with plums
 Gravy
 Butter noodles | Braised red cabbage
 •••
 Café glacé
 47.00

MENU 6

Seasonal green salad | Sauce Arc-en-ciel
 •••
 Saanen veal Saltimbocca
 Barolo sauce | Saffron risotto
 Tomato and zucchini with thyme
 •••
 Crème brûlée
 59.00

MENU 3

Mushroom cream soup
 •••
 Homemade meatloaf (beef and veal)
 Parsley potatoe mash
 Root vegetables
 •••
 Caramel ice cream
 Crumble and whipped cream
 40.00

MENU 7 | PES CETARISCH

Lamb's lettuce | chopped egg | croutons
 •••
 Grilled whitefish fillets
 Almond butter
 Fregola Sarda with Gstaad cheese
 •••
 Sorbet Variation
 53.00

MENU 4

Mixed salad | Sauce Arc-en-ciel
 •••
 Porc tenderloin roasted in bacon
 Mountain herb sauce
 Potato gratin | Seasonal vegetable
 •••
 Dark Toblerone mousse with fruits
 49.00

MENU 8 | VEGETARIAN

Tofu ratatouille wrap
 •••
 Mushroom risotto
 Mascarpone and fresh herbs
 •••
 Yoghurt mousse
 with berries
 52.00

Menu suggestions

MENU 9 | PES CETARIAN

Beetroot carpaccio with orange fillets
 Roasted pine nuts
 •••
 Thai curry soup
 •••
 Poached pike-perch fillet
 Pinot Noir sauce
 Fried potatoes | Creamy sauerkraut
 •••
 Chocolate mousse | Fruit sauce

 75.00

MENU 12

Smoked trout fillet from Neirivue
 Lime and cream cheese pumpernickel
 •••
 Beetroot cream soup | Parmesan
 •••
 Beef entrecôte
 Bearnaise sauce | Duchesse potatoes
 Variety of vegetables
 •••
 Tarte Tatin | Caramel-butter sauce

 91.00

MENU 10

Smoked "Swiss" salmon
 Fennel salad | Blini
 •••
 Corn cream soup with crostino
 •••
 Roasted quail (without bones)
 Vinegar-honey sauce
 Redwine risotto | Savoy cabbage
 •••
 Red berry soup with sour cream ice

 87.00

MENU 13

Tomatoes and buffalo mozzarella
 Basil pesto
 •••
 Lamb entrecôte in herb crust
 Rosemary jus
 Melting potatoes
 Ratatouille
 •••
 Meringues
 Double cream from Gruyère

 58.00

MENU 11

Poultry terrine | port wine sauce
 •••
 Beef tenderloin steak
 Gravy | Truffled potato mash
 Sautéed green beans
 •••
 Dessert variation

 92.00

MENU 14 | VEGAN

Vegetable tartar
 Garlic baguette
 •••
 Red lentil daal | Naan bread
 •••
 Plum sorbet
 Marinated fruits

 53.00

We serve these menus for 10 people or more.
 With pleasure we submit you further proposals.

Flower arrangements and special decoration will be charged separately.