

## Menu suggestions

### Menu 1 Fr. 38.00

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. 40.00

Clear vegetable soup  
with carrots, leek and celery  
\*\*\*  
Pork roast (Saanenland)  
Mushroom cream sauce  
Butter noodles  
Vegetables  
\*\*\*  
Toblerone mousse

### Menu 3 Fr. 45.00

Lamb's lettuce «Arc-en-ciel»  
\*\*\*  
Beef stew Burgundian style (CH)  
Spaetzli  
Seasonal vegetables  
\*\*\*  
Coupe Jacques  
(Vanilla ice cream and fruits)

### Menu 4 (vegetarian) Fr. 44.00

Tomato-mozzarella with basil dressing  
\*\*\*  
Risotto with fried forest-mushrooms  
and truffled Pecorino  
\*\*\*  
Baileys mousse with chocolate sauce

### Menu 5 Fr. 45.00

Mixed salad  
\*\*\*  
Pork and veal roast (Saanenland)  
Morel Sauce  
Saisonal vegetables  
Potato gratin  
\*\*\*  
Coupe Danemark

### Menu 6 Fr. 49.00

Lamb's lettuce with dried meat  
\*\*\*  
Veal saltimbocca (Saanenland)  
Marsala sauce  
Risotto and thyme courgettes  
\*\*\*  
Walnut ice-parfait with spiced cherries

### Menu 7 (Fish) Fr. 49.00

Lamb's lettuce with pear and mushrooms  
\*\*\*  
Pike-perce fillet  
Cucumber with pommery-mustard  
White wine sauce  
Pappardelle with vegetables  
\*\*\*  
Burned custard



## Menu suggestions

### Menu 8 Fr. 54.00

Soup of the day or mixed salad

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Grilled pork fillet medallions (Saanenland)

Cassis sauce

Broccoli with almonds

Potato gratin

\*\*\*

Yoghurt-forest berries mousse



### Menu 9 (Fisch) Fr. 63.00

Tomato-mozzarella with basil dressing

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Clear soup with port-wine

\*\*\*

Gilthead bream fillet

Ratatouille

Thyme potatoes

\*\*\*

Vanilla ice cream with hot berries

### Menu 10 Fr. 89.00

Shrimp cocktail with avocado

\*\*\*

Green pepper soup garnished with figs

\*\*\*

Roasted beef sirloin (CH)

Bearnaise Sauce

Seasonal vegetables

Potato gratin

\*\*\*

Pineapple carpaccio with coconut-ice cream  
and Maraschino

### Menu 11 Fr. 95.00

Tartar of smoked and marinated salmon with  
honey-mustard sauce and small roesti

\*\*\*

Cress soup with prawns

\*\*\*

Beef with Barolo sauce (CH)

Spring onion

Forest mushrooms in potato nest

Risotto with white wine

\*\*\*

Chocolate mousse with small fruits and berries  
sauce

### Menu 12 Fr. 108.00

Clear tomato soup with sliced basil dumplings

\*\*\*

Monkfish medallion with Chablis sauce

Linguine with fresh herbs

\*\*\*

Roasted broad of veal with truffle-butter (CH)

Seasonal vegetables

Potato strudel

\*\*\*

Tiramisu with seasonal fruits



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.