

Menu suggestions

Menu 1 **Fr. 41.00**

Clear soup «celestine» with pancake stripes
or green salad

Chicken breast

Riesling mushroom cream sauce

Pappardelle

Carrots

Panna cotta with fruit salad

Menu 2 **Fr. 44.00**

Clear vegetable soup
with carrots, leek and celery

Pork roast (Saanenland)

filled with plums and apples

Noodles with butter

Braised red cabbage

Raspberry-passion fruit mousse

Menu 3 **Fr. 48.00**

Lamb's lettuce «Arc-en-ciel»

Turkey Piccata «Milanese»

Spaghetti with tomato sauce

Broccoli

Coupe Danmark

Menu 4 **Fr. 52.00**

Mixed salad

Pork and veal roast (Saanenland)

Morel sauce

Potato gratin

Vegetables

Baileys mousse with vanilla-chocolate sauce

Menu 5 **Fr. 58.00**

Lamb's lettuce with balsam vinegar

Sautéed scallops

Veal Saltimbocca (Saanenland)

Marsala sauce

Saffron risotto

Tomatoes and zucchini with thyme

Lemon ice-parfait with meringue
and Amarena cherries

Menu 6 (Fish) **Fr. 54.00**

Lamb's lettuce with chopped eggs and croutons

Pikeperch fillet gratinated with basil sauce

Tagliatelle

Tomato sauce

Sautéed spinach

Sorbet variation with lily liquor and fresh fruits

Menu suggestions

Menu 7 **Fr. 58.00**

Sliced tomatoes and mozzarella, basil dressing

 Lamb entrecôte in herb crust
 Rosemary gravy
 Rösti
 Ratatouille

 Vanilla ice cream and fresh fruit salad

Menu 8 **Fr. 88.00**

Shrimp cocktail with avocado
 Mustard dressing

 Clear soup royal

 Beef entrecôte
 Bernaise sauce
 Potatoes «Williams»
 Vegetables

 Ananas carpaccio with maraschino liquor
 Coconut ice cream

Menu 9 (Fish) **Fr. 66.00**

Lamb's lettuce with sautéed boletus

 Curry soup «thai style» with king prawns

 Sea bass fillet with anise and dill
 Tomato risotto
 Vegetables

 Toblerone mousse with raspberry-sauce

Menu 10 **Fr. 98.00**

Smoked and basted salmon
 Rösti and wodka dill cream

 Sorrel soup with chicken dumplings

 Veal loin fillet (Saanenland)
 with boletus
 Spaetzle
 Vegetables

 Pineapple carpaccio with coconut ice cream
 and maraschino

Menu 11 **Fr. 114.00**

Duck foie gras terrine with port wine jelly

 Grilled salmon fillet
 Saffron risotto

 Beef fillet Rossini
 Tagliatelle or mashed potatoes with truffle
 Vegetables

 Dessert variation

Menu 12 (vegetarian) **Fr. 46.00**

Sliced tomatoes and mozzarella, basil dressing

 Lamb's lettuce
 with cauliflower and curry-dumplings

 Risotto with fried mushrooms and mascarpone

 Yoghurt mousse with wild berries

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.