



HOTEL · GSTAAD

Menu suggestions

Menu 1 **Fr. 41.00**

Beef consomé «Celestine»
or green salad

Chicken breast
Mushroom cream sauce
Papardelle noodles
Carrots

Panna Cotta with home made fruit compote

Menu 2 **Fr. 44.00**

Beef consommé with vegetable julienne

Porc roast stuffed with prunes
Gravy
Butter noodles
Braised red cabbage

Mousse made out of seasonal fruit

Menu 3 **Fr. 36.00**

Mushroom cream soup

Home made meat loaf
Persil potatoe mash
Root vegetables

Caramel ice cream
Streussel and whipped cream

Menu 4 **Fr. 49.00**

Mixed salad

Porc tenderloin roast
Mountain herb sauce
Potato gratin
Seasonal vegetable

Dark Toblerone mousse

Menu 5 **Fr. 56.00**

Seasonal green salad

Saanen veal Saltimbocca
Barolo sauce
Tomatoes and zucchini with thyme
Saffron risotto

Crème Brûlée

Menu 6 (pescetarian) **Fr. 49.00**

Lambs lettuce with egg and croutons

Grilled whitefish fillets with champagne sauce
Spinach risotto with Gstaad mountain cheese

Sorbet variation

Menu 7 **Fr. 58.00**

Tomatoes and mozzarella di bufala
Basil pesto

Lamb sirloin in herb crust
Rosemary gravy
Roasted potatoes
Ratatouille vegetables

Meringues with Gruyere double cream

Menu 8 **Fr. 58.00**

Vitello senza Tonno
Thinly sliced Saanen veal roast
Tomatoe – tarragon sauce

Ravioli with seasonal filling

Iced coffee

Hotel | Restaurant

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Menu suggestions

Menu 9 Fr. 88.00

Marinated crayfish with lime vinaigrette
 Rocket and parmesan

Beef consommé with sherry

Roastbeef

Bearnaise sauce

Duchesse potatoes

Variety of vegetables

Pineapple carpaccio with Maraschino

Coconut ice cream

Menu 10 (pescetarian) Fr. 71.00

Beetroot carpaccio with orange fillets

Roasted pine nuts

Thai curry soup

Poached pike-perch fillet

Pinot Noir sauce

Creamy sauerkraut

Fried potatoes

Chocolate mousse

Fruit sauce

Menu 11 Fr. 90.00

Smoked «Alpen» salmon

Fennel salad and blini

Corn cream soup with crostino

Carrée of the Saanen veal

Boletus mushrooms

Spaetzli

Seasonal vegetables

Red berry soup with sour cream ice

Menu 12 Fr. 90.00

Poultry terrine with port wine sauce

Beef tenderloin steak

Gravey

Truffle potatoe mash

Sautéed green beans

Dessert variation

Menu 13 (vegan) Fr. 52.00

Vegetable tartar

Garlic baguette

Red lentil daal with naan bread

Plum sorbet on marinated fruits

Menu 14 (vegetarian) Fr. 50.00

Marinated vegetable salad

Mushroom risotto

Mascarpone and fresh herbs

Yoghurt mousse with berries



We serve these menus for 8 people or more.

- 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 48 hours prior to the event.

Without notice we take the liberty to charge the number of guest according to the confirmation.