

Menu suggestions

Menu 1 Fr. 42.00

Beef consome «Celestine»
Or seasonal green salad

Roasted chicken breast
Mushroom cream sauce
Papardelle noodles
Carrots

Panna Cotta with home made fruit compote

Menu 2 Fr. 46.00

Vegetable consommé with julienne

«Alpen» pork roast stuffed with plums
Gravy
Butter noodles
Braised red cabbage

Café glacé

Menu 3 Fr. 40.00

Mushroom cream soup

Homemade meatloaf (beef and «Alpen» pork)
Parsley potatoe mash
Root vegetables

Caramel ice cream
Crumble and whipped cream

Menu 4 Fr. 49.00

Mixed salad

«Alpen» porc tenderloin roasted in bacon
Mountain herb sauce
Potato gratin
Seasonal vegetable

Dark Toblerone mousse with fruits

Menu 5 Fr. 56.00

Carrot and ginger cream soup

Grilled beef paillard
Béarnaise sauce
Potato wedges
Seasonal vegetables

Apple pie with vanilla sauce

Menu 6 (pescetarian) Fr. 59.00

Seasonal salad with sauce of your choice

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

Crème brûlée

Menu 7 Fr. 53.00

Lamb's lettuce with chopped egg and croutons

Grilled whitefish fillets with almond butter
Fregola Sarda with Gstaad mountain cheese

Sorbet variation

Menu 8 Fr. 58.00

Tomatoes and buffalo mozzarella
Basil pesto

Lamb entrecôte in herb crust
Rosemary jus
Melting potatoes
Ratatouille

Meringues with double cream from Gruyère

Menu suggestions

Menu 9 Fr. 90.00

Marinated crayfish with lime vinaigrette
Rocket and parmesan

Beetroot soup with sour cream

Roastbeef

Bearnaise sauce

Duchesse potatoes

Variety of vegetables

Tarte Tatin on caramel-butter sauce

Menu 10 (pescetarian) Fr. 74.00

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

Menu 11 Fr. 86.00

Smoked "Swiss" salmon

Fennel salad and blini

Corn cream soup with crostino

Roasted quail (without bones)

Vinegar-honey sauce

Redwine risotto

Savoy cabbage

Red berry soup with sour cream ice

Menu 12 Fr. 92.00

Poultry terrine with port wine sauce

Beef tenderloin steak

Gravey

Truffled potatoe mash

Sautéed green beans

Dessert variation

Menu 13 (vegan) Fr. 53.00

Vegetable tartar

Garlic baguette

Red lentil daal with naan bread

Plum sorbet on marinated fruits

Menu 14 (vegetarian) Fr. 52.00

Marinated vegetable salad

Mushroom risotto

Mascarpone and fresh herbs

Yoghurt mousse with berries



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.
- 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.