

MENU PROPOSALS

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PLEASURABLE BUSINESS LUNCHEONS

POULTRY B 111.1

Light cream of corn soup with pesto croutons

Fitness plate with sautéed chicken breast and herb butter

Colorful mixed leaf lettuce with melon and

roasted sunflower seeds

Fruit skewer

Quark mousse with forest berry ragout

CHF 56.00

POULTRY B 112.1

Colorful leaf lettuce with sautéed mushrooms and fresh herbs

Sautéed breast of corn fed chicken with mango chutney and air-dried ham

Almond coated croquette potatoes

Colorful vegetable bouquet

Grand Cru chocolate tartlet, sour cream ice cream and raspberry purée

CHF 65.00

POULTRY B 113.2

Slice of hot smoked Asia salmon

Marinated cucumber salad and wasabi nuts

Green boneless Thai chicken curry

Perfumed rice

Wok-Vegetables

Mini-pineapple marinated in ginger with poached coconut flan

CHF 63.00

FISH B 114.1

Smoked salmon, smoked trout and smoked whitefish
with a small salad bouquet and horseradish foam

"Surf & Turf"

Pan-fried jumbo shrimp and chicken breast
with mild red curry sauce and pineapples

Jasmine rice

Homemade Grand-Marnier ice cream parfait with orange sauce

CHF 71.00

VEAL B 115.1

Zucchini-eggplant antipasto
with small marinated Mozzarella balls

Veal scallop coated in Parmesan

Herb risotto

Colorful mixed vegetables

Mascarpone-coffee mousse and pistachio biscuits

CHF 73.00

VEAL B 116.1

Colorful leaf lettuce with vegetarian mini-spring rolls
and balsamic dressing

Rolled veal, stuffed with spinach and air-dried ham with mushroom ragout

Buttered potato gnocchi

Broccoli with almonds

Mango cheesecake with fruit sauce and raspberry sherbet

CHF 69.00

LAMB B 117.1

Herb cream soup with cocktail shrimp

Sautéed cubes of lamb saddle with balsamico vinegar jus

Buttered roast potatoes

Bacon wrapped beans

Caramelized apple pie, walnut ice cream

and orange foam

CHF 68.00

PORK B 119.1

Seasonal leaf lettuce with chopped hard-boiled egg

Croutons and balsamic vinegar

Medallions of pork tenderloin with Calvados cream sauce

"Taglierini" pasta

Vegetables in season

Berry slice with sour cream ice cream

CHF 68.00

PORK B 120.1

Beef Carpaccio with olive oil and Parmesan cheese

Double ribeye steak, gratinated with herb crust

"Schnupfnudeln" (noodles)

Vegetable garnish

Grand Cru praline tartlet with white chocolate sauce

CHF 75.00

BEEF B 121.1

Smoked salmon with horseradish foam, brioche toast and lemon

Sirloin strips "Stroganoff"
in a creamy paprika sauce with sweet pepper and cucumber strips
Buttered egg noodles

White and dark "Grand Cru" chocolate mousse with raspberry purée

CHF 75.00

BEEF B 122.2

Marinated Mozzarella and basil

Roastbeef with Sauce Béarnaise
Potatoes au gratin
Seasonal vegetables

Warm nut cake
with Mocca ice cream and crispy biscuits

CHF 79.00

BEEF B 123.1

Mixed leaf lettuce with balsamic vinegar
Julienne of dried tomatoes and Parmesan cheese

Pot roast with crispy bacon bits, croutons
and pearl onions
Mashed potatoes with herbs
Glazed carrots

Vanilla ice cream with chocolate rasps
and apple fritters with cinnamon sugar

CHF 68.00

VEGETARIAN COMPONENTS (V)

For your vegetarian guests we gladly replace the meat components of our menus with the below listed vegetarian items.

FIRST COURSES

Zucchini Carpaccio on parsley salad with raspberry vinaigrette	- CHF 14.00
Salad bouquet with grilled vegetables and Feta cheese	- CHF 15.00
Mixed salad with small Mozzarella balls and basil dressing	- CHF 14.00
Warm vegetable salad with soy-sesame dressing	- CHF 14.00

SOUPS

Cream of tomato soup with finely chopped basil	- CHF 12.00
Cold sweet pepper soup with roasted sunflower seeds	- CHF 12.00

MAIN COURSES

Sautéed potato pancakes, garnished
with tofu and vegetable strips and
served with tomato ragout
CHF 27.00

Mushroom risotto with garden vegetables
CHF 24.00

Potato gnocchi with vegetable strips, spinach
and small cheese-eggplant rolls
CHF 28.00

Mild vegetable curry with fruits, almonds and
perfumed rice
CHF 27.00

PARTY - AND GALA MENUS

FROM THE HERB GARDEN AND THE ORCHARD F 311.1

Mousse terrine with garnishes and a small salad

"SwissPrim" veal steak, roasted whole, with pesto "au jus"

Potatoes au gratin

Colorful vegetables in season

"Toblerone" chocolate mousse with crisp almond cookies

and fruit sauce

CHF 78.00

FROM THE HIGHLANDS F 312.1

Scottish fjord salmon, marinated according to our house recipe,
with salmon tartar

Herb bouillon with cheese croutons

Roast beef with Béarnaise sauce

Potato terrine

Colorful vegetable garnish

Warm almond cake

with butterscotch sauce and vanilla ice cream

CHF 89.00

without soup CHF 81.00

AROUND THE WORLD F 313.1

Shrimp cocktail with brioche toast

Cream of carrot soup with crisp croutons

Sautéed medallions of pork tenderloin with morel mushroom sauce

Potatoes au gratin

Colorful vegetable bouquet

Grand Cru chocolate crescent with coconut ice cream

CHF 87.00

without soup CHF 79.00

NEW ZEALAND F 314.1

Beef tartar with grilled olive bread

Boletus mushroom consommé with crispy bacon ravioli

Rack of lamb with thyme "au jus"

Corn creation

Garnish of grilled vegetables

Blue cheese perfumed with Port wine
and fresh pear pieces

Apple ice cream parfait with caramel sauce

CHF 92.00

without cheese CHF 84.00

without soup and cheese CHF 78.00

THE CLASSIC F 315.1

Leaf lettuce with sautéed French duck's breast
and Sherry vinaigrette

Small tomato soup with pesto foam

Sautéed beef and veal medallions
with a hearty Barolo red wine sauce

Crispy croquette potatoes

Colorful vegetables

French Brie with dried fruit preserves

Italian Tiramisu with white coffee sauce

CHF 103.00

without cheese CHF 95.00

without soup and cheese CHF 89.00

"BUONGIORNO ITALIA, BONJOUR LA FRANCE" F 316.1

"Vitello tonnato", finely sliced veal in a creamy tuna sauce with a salad bouquet

Double beef bouillon
with vegetable julienne and Sherry

Small shrimp ragout with light puff pastries

Beef tenderloin, roasted whole, with truffle butter sauce
"Duchesse" potatoes

Fresh market vegetables

Orange-chocolate Tiramisu

"Straciatella" ice cream and fruit cocktail with mint

CHF 114.00

without shrimp ragout CHF 98.00

WITH A LITTLE BIT OF FANTASY F 317.1

Shrimp-vegetable terrine, smoked tuna fish
and cucumber-Sushi with soy glaze

Bouillon with vegetable julienne

Homemade egg "Taglierini" pasta
with air-dried ham and Champagne foam

Swiss veal steak, roasted whole,
with boletus mushroom cream sauce

Buttered Spätzle

Vegetables of the season

Marinated pineapple with coconut ice cream
and almond cookies

CHF 108.00

without first course CHF 94.00

without soup CHF 98.00

"IN VINO VERITAS" F 318.1

Duck terrine with grilled vegetables
and spicy tomato chutney

Clear oxtail soup refined with brandy

Ravioli with ricotta cheese, truffle butter and parsley

Mango sherbet with Amarone pears

Medallions of veal tenderloin
with a pine nut crust and "au jus"

"Duchesse" potatoes

Market fresh vegetables

Homemade Grand Cru chocolate mousse
and hazelnut biscuits

CHF 116.00

without soup and sherbet CHF 96.00

GALA MENU F 319.1

Warm brioche with fresh goose liver and choice mushrooms
served with Madeira wine sauce

Cream of corn soup
with caramelized hazelnuts

Angler fish in a golden potato crust
with tomato foam

Lemon sherbet with candied orange

Filet of oven roasted lamb saddle * with thyme

Red wine "au jus"

Champagne risotto

Green beans with bacon

Passion fruit terrine and banana cake with marinated fruits

CHF 112.00

*This menu can be ordered with a double veal steak
instead of the lamb saddle filet – price for the menu with veal CHF 118.00

Menu without the goose liver CHF 97.00

Menu veal without the goose liver CHF 103.00

THEME BUFFETS

SWISS BUFFET T 412.1

(as of 40 persons)

Potato salad with apple pieces
Cocktail shrimp and sour cream
Smoked salmon and gravad lax
Air-dried ham and "Salsiz"
Air-dried beef from the Grisons and "Coppa"
Fresh mushroom salad with herbs
Choice of leaf lettuce
Lentil salad with "saucisson"

Filletts of perch with Chardonnay sauce and julienne of vegetables
Hot farmer's "Fleischkäse"
Grilled chicken breast with pesto sauce
Veal roast with dried apricots

Vegetable rice
Golden brown "Rösti" potatoes
"Älpler-Maggronen" macaroni with sautéed onions and apple sauce
Choice of market fresh vegetables

Apple pie with whipped cream
Melt in your mouth chocolate mousse
Variety of rich ice creams
Grandma's "Crème brûlée" with poached prunes
Mini-Napoleons
Fresh fruit tartlets

CHF 98.00 per person

EURO GATE T 413.1
(as of 50 persons)

Tomato-eggplant Carpaccio with Parmesan cheese
Beef tartar with bread chips
Smoked salmon with horseradish foam
Home made paté with refreshing Cumberland sauce
Sprout salad with marinated chicken skewers
"Vitello Tonnato" thinly sliced veal roast with a creamy tuna sauce
Fresh salads in season with Italian, French or house dressing

Marinated lamb rump steak with rosemary „au jus“
"Involtini", stuffed veal rolls with pesto sauce
Chicken leg ragout with fruity curry sauce
Tender roast beef with Béarnaise sauce
Lime ravioli with ratatouille sauce

Vegetables fried in light dough
Potato gnocchi with sage
Grilled herb tomato
Vegetable pilaf rice
Potato gratin
Seasonal vegetables

Tiramisu with coffee sauce
Grand Cru chocolate mousse
Small glazed fruit tartlets
Caramel pudding
Various kinds of ice cream
Marinated fruit salad

CHF 102.00 per person

With additional cheese selection on the dessert buffet CHF 112.00 per person

ASIAN DELIGHT T 414.1
(as of 60 persons)

Sugar peas and corn salad with soy sauce and lemon grass
Marinated soy sprouts with crayfish tails
Smoked duck's breast, perfumed with ginger
Sushi and sashimi variations with Wasabi and soy sauce
Marinated chicken breast with fresh coriander
Glass noodle salad with seafood and sesame dressing

Mild red chicken curry
Small grilled chicken and beef skewers with peanut sauce
Potatoes with sesame
Singapore chili shrimp
Beef Teriyaki
Spring rolls
Sweet and sour pork
Fried rice "Hong Kong style" with vegetables
Asian vegetables sautéed in the wok

Slices of exotic fruits
Banana cake with honey sauce
Mango terrine with mango sauce
Vanilla-green tea mousse
Almond cake

CHF 107.00 per person

**Please see our buffet flyer for additional
buffet proposals.**

MIDNIGHT SNACKS M 511
served with crispy „Büürli“ buns

Goulash soup
CHF 14.00

Grison style barley soup
CHF 12.00

Chili con Carne
CHF 14.00

Hot dog
CHF 12.00

"Weisswürste" with "Brezel" and sweet mustard
CHF 12.00

TIDBITS

A 610

A variety of filled puff paste aperitif snacks
CHF 3.20 per person

A 611

A variety of puff paste aperitif snacks
CHF 3.60 per person

Caraway seed, cheese, herbs, poppy seed

A 612.1

Cold tidbits
CHF 3.50 per piece

Pineapple cubes with coconut espuma**
Sbrinz cheese with nuts and grapes**
Vegetable with different dip sauces**
Melon and air-dried ham skewers
Tomato skewers, marinated with basil**
Mini-pretzel buns with mozzarella and pesto**
Crisp rosemary bread with olive tapenade**
Sweet and sour filled "Pappadew"
Small hot peppers filled with fresh cheese
"Tzatziki" with crisp olive pastries**
Whole grain toast with ham-watercress mousse**

A 613.1

Cold tidbits
CHF 4.20 per piece

Shrimp with dill mayonnaise
Salmon tartar
Ratatouille salad with smoked salmon-cheese roll
Smoked salmon with capers and sweet mustard
Roast beef with asparagus
Air-dried ham with melon
Beef tartar with capers
Asparagus mousse on grilled focaccia bread**
Salad of boiled beef with apple horseradish
Wasabi "Panna Cotta" and hot smoked salmon
Vegetable salad with marinated feta cheese cubes**

** denotes vegetarian tidbits

A 615

Cold tidbits

CHF 6.00 per piece

Piece of smoked graved-salmon
Duck liver terrine with caramelized apple
Jumbo shrimp on herb toast

A 614

Cold tidbits

CHF 8.00 per piece

Smoked halibut with caviar
Slipper lobster with mango chutney and baguette bread
Lobster medallions with pesto mayonnaise
Smoked "Serrano" ham with truffle slice

A 616.1

Warm tidbits

CHF 3.50 per piece

Mini-cheese tartlets**
Baked sour cream and air-dried Grison beef tidbits
Mini-spring rolls with soy dip**
Samosas (pasta) with spicy vegetable curry filling**
Lentil ragout with bacon and potato cubes
Mini-ham croissants
Baked jumbo shrimp

A 617.1

Warm tidbits

CHF 4.40 per piece

Breaded fried chicken strips with sweet chili sauce
Vegetable-chicken skewers with sesame
Asian dough pocket skewers**
Small curry foam soup, served in an espresso cup
Sautéed Pangasius strips with mango dip
Mini-wrap with vegetables**
Shrimp with red curry sauce
Beef cubes with teriyaki sauce and sesame pastry
Corn fed chicken with vegetable-lemongrass stock and herb noodles with vegetable stripes

A 618.1

Warm tidbits

CHF 5.00 per piece

Mini-hamburger with cocktail sauce

** denotes vegetarian tidbits

COCKTAIL / APERITIF

Flying Food C 710.2

per person and hour CHF 59.00 / CHF 30.00 for each additional half hour

Lively Spanish Albariño (white wine), Heineken beer, tonic with cranberry (nonalcoholic), fruit juices and mineral water

Ratatouille salad with smoked salmon-cream cheese rolls
Pineapple cubes with coconut espuma
Small boiled beef salad with apple horseradish
Mini-pretzel bun with Mozzarella and pesto
Corn fed chicken with vegetable-lemongrass stock and herb noodles
Lentil ragout with bacon and potato cubes
Beef cubes with teriyaki sauce and sesame pastries

SWISS APERITIF C 712.1

per person and hour CHF 29.00 / CHF 18.00 for each additional half hour

Light dry white wine from the lake of Zurich or from the lake of Geneva,
Fruit juices and mineral water

Mini-ramequins and mini-ham croissants, cured beef and Altendorfer cheese,
Fondue slice, pretzel buns with air-dried ham
Potato chips, pretzel sticks and dark bread

AMERICAN BAR C 713

per person and hour CHF 39.00 / CHF 20.00 for each additional half-hour

Bloody Mary, dry martini, whisky sour, gin and vodka,
Beer, white and red wine, orange juice and mineral water

Mini-hamburger, shrimps marinated with coconut,
Vegetable dip with cocktail sauce, nachos with guacamole

FRUIT PUNCH C 714

Freshly made depending on the season with berries,
Pineapple, kiwis, apricots etc.

Fruit punch without alcohol per liter CHF 32.00

Fruit punch with alcohol per liter CHF 42.00

BBQ's

**In the summer, weather permitting, we invite you for a cozy
BBQ on our terrace (for 30 or more persons)**

WESTERN BBQ Q 810

CHF 82.00 per person

Smoked trout with horseradish foam

Corn salad with mayonnaise

Indian bean salad

Tomato salad with red onions

Colorful mixed seasonal salads

House dressing

Hamburgers

Spare ribs

Whisky marinated steaks

Beef steak marinated with paprika

Baked potatoes

Rice pan

Various sauces

BBQ sauce

Sour cream

Corn bread

Apple pie

Vanilla ice cream

Mini-muffins

Waffles with maple syrup

Whipped cream

OUTBACK BBQ Q 811

CHF 78.00 per person

Salad of new potatoes with herb vinaigrette

Pasta salad with arugola and pine nuts

Tuna salad with oregano and fennel

Colorful seasonal salads

Dried tomato sauce

Ostrich steaks with herb marinade

Barramundi filets

Kangaroo steaks

Jumbo shrimp skewers

Crispy baked potatoes

Various sauces

Sour cream

Flatbread

Grilled banana

Vanilla ice cream

Lemon cake with marinated fruits

Sweet date pudding with butterscotch sauce

Whipped cream

GARDEN PARTY Q 812

CHF 74.00 per person

Swiss potato salad
Carrot salad
Green bean salad
"Hörnli" pasta salad
Tomato salad with onions
Mixed garden leaf lettuce salads
House dressing
French dressing

"Kalbsbratwurst" Swiss veal sausage
Mini-"cervelat" sausage
Marinated pork cutlets
Chicken leg scallops
Potato chips
Various sauces
Dark bread

Ice cream served from the „ice cream bicycle“
"Crème brûlée"
Fruit salad
Chocolate cake
Whipped cream

CARIBBEAN BBQ Q 813

Chf 88.00 per person

Curry rice salad with pieces of sweet pepper
Cucumber salad with tomatoes and green mangos
Hearts of palm salad with red onions
Caesar salad with bacon bits and garlic croutons
Coleslaw
Roasted bananas wrapped in bacon
Caesar sauce
Papaya sauce

Marinated rump steaks with papaya-garlic butter
Grilled tilapia steaks
"Schweinsbratwurst" spicy pork sausages
Chicken breast cutlets with fresh pineapple
Baked potatoes
Vegetable skewers
Various sauces
Guacamole
Sour cream
Flatbread

Caribbean fruit salad
Pineapple au gratin
Mango and lemon sherbet
Mango cheesecake
Whipped cream

SLEEP IN COMFORTABLY AND ENJOY A LEISURELY BRUNCH

Our offer for 30 or more persons between 10 a.m. and 2.30 p.m.:

BASIC OFFER U 910

CHF 39.00 per person

Choice of breads with dark bread, white bread, whole grain bread etc.

Butter croissants

Pretzel dough croissants

Cheese tray with 5 different kinds of cheese

Tray with assorted cold cuts

Cottage cheese and quark

3 different kinds of "Müesli"

Corn flakes (portions)

Yogurt, natural and with fruit flavors

"Birchermüesli"

Jams, honey and nutella

Butter and Lätta in portions

Orange – and multi vitamin juice

Milk, soy milk, fruit whey

Fruit salad, fruit basket

Hard boiled 5 minute eggs

Coffee, tea, ovaltine, hot chocolate

SMALL BRUNCH U 911

CHF 49.00 per person

Basic offer (U910) plus...

Blueberry muffins, "Gugelhopf" cake, sweet pastries

Open face fruit tarts

Scrambled eggs

Grilled tomatoes

Fried bacon

Rösti potatoes

Chipollata sausages

PLAZA BRUNCH U 912.2

CHF 73.00 per person

Basic offer (U910) plus...

Smoked salmon with horseradish foam
Boiled beef salad in herb broth with apple horseradish
Tomato-Mozzarella salad in portions
Beef Carpaccio with olive oil
Shrimp with curry sour cream and pineapple pieces
Smoked country ham
Thinly sliced veal in a mushroom cream sauce
or roast pork rib eye with rosemary
Rösti potatoes
Market vegetables

Mini-Napoleon
Dark Grand Cru and white chocolate mousse in portions
Caramel custard

FARMER'S BRUNCH U 913.1

Basic offer (U910) plus...

„Zopf“ (braided egg bread farmer style)
Scrambled eggs
Grilled tomatoes
Fried bacon
Rösti potatoes
Hot farmer's ham with potato salad
Chipollata sausages

Farmer style meringues with whipped cream
Grandma's "crème brûlée"
Dark Grand Cru chocolate mousse in portions

CARRIBEAN BRUNCH U 914.1
CHF 67.00 per person

Basic offer (U910) plus...

Tropical fruits
French toast
Vanilla pastry
Scrambled eggs
Herb tomato
Baked ham
Potato cakes
Bananas with bacon

Mini-Napoleon
Pineapple au gratin
Dark Grand Cru and white chocolate mousse in portions

CANADIAN BRUNCH U 915.1
CHF 69.00 per person

Basic offer (U910) plus...

Smoked salmon with horseradish foam
French toast
Waffles with maple syrup
Scrambled eggs
Grilled tomato
Fried bacon
Hash brown potatoes
Small pork sausages
Honey glazed ham

Mini-Napoleon
Dark Grand Cru and white chocolate mousse in portions
Donuts

Origin of the meat

Beef: South America / Lamb: New Zealand / Pork, veal, chicken: Switzerland
Duck and corn fed chicken: France

Meat and its preparation may involve performance enhancing hormones and / or other anti-microbiological performance enhancers.

All prices are including the value added tax.
Euro prices are calculated based on the daily exchange rate available at our reception desk.