

Event Menus 2019



Subject to change

3 courses

Menu 3.1

Crunchy seasonal leaf salads
with kalamata olives, sliced peppers and tomato dressing

Grilled chicken skewers
with glazed snap peas, cherry tomatoes and
mashed potatoes with beetroot and horse radish

or

Grilled salmon fillet „Teriyaki“ style
Lime risoniotto and herb espuma

Black forest 2.0
chocolate biscuit, sour cherry ragout, mascarpone mousse

€ 44.00* per person

Menu 3.2

Beef consommé
with root vegetables and lime semolina dumpling

Veal tenderloin
glazed carrots, potato mousseline, port wine sauce

or

pikeperch fillet au gratin
with herb-panko crumbs, granny smith risotto

Apple and pear
Apple parfait, caramelized pears, mint foam

€ 49.00* per person

*Tell us the number of main courses before 5 days prior to the event and receive a discount of € 5.00 per person on the above-mentioned menu price. The preselection is obligatory for groups over 25 people.

Menu 3.3

Duo of salmon from the Passeier valley
salmon tartare, gravlax, sour cream mousse, herb salad, orange caviar

Beef tenderloin

Beef tenderloin slices, potato strudel, port wine shallots, morel cream

or

Pikeperch fillet steamed in greaseproof paper
with cherry tomatoes, la Ratte potatoes, zucchini and herbal oil

Valrhona chocolate mousse

€ 52.00* per person

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4-courses

Menu 4.1

Beef carpaccio

tenderloin slices from local beef, Grana Padano shavings, aged balsamic vinegar,
rocket

Cream of tomato soup with gin espuma

Barbary duck breast

with chocolate red cabbage, gnocchi, cranberry gravy

or

Monkfish medallions

with basmati wild rice, papaya-leek ragout and herbal oil

Guanaja-kumquat duo

Kumquat mousse, guanaja mousse, pickled kumquats, chocolate leaves

€ 54.00* per person

Menu 4.2

Mediterranean ciabatta salad
with sun-dried tomatoes, rocket, olives and Grana Padano

Truffled cream of celery-soup

Pork medallions in a herb crust
with sour cream spaetzle, broccoli mousseline and cognac sauce

or

Scottish salmon poached in saffron stock
on sesame wild rice and braised fennel

Crème brûlée with lemon grass,
Chocolate leaves and orange sorbet

€ 58.00* per person

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5 courses

Menu 5.1

Sour cream blinis
with smoked salmon tartare and orange-caviar

Tomato-consommé
with ricotta pockets

Roasted pikeperch fillet
on mashed potatoes with wasabi and ragout of plums

Basilsorbet
with chilled prosecco

Veal saddle medallions – whole roasted
on Pak Choi, wild broccoli, potato croquettes and Madeira cream

Raspberry soufflé
white chocolate ice cream from Oreylis chocolate

€ 64.00 per person

Vegetarian Alternatives

STARTERS

Crunchy seasonal leaf salads
with Kalamata olives, sliced peppers and tomato dressing
€ 8,50

Rocket salad with sun-dried tomatoes,
olives, pine nuts and planed Parmesan cheese (vegan: without Parmesan)
€ 9,50

Curry-Lentil-Salad
with Sardinian goat cheese and Papadams
€ 11,50

Caesar Salad
with planed Parmesan cheese
€ 14,50

SOUPS

Clear Sicilian tomato soup
with fresh basil, olive oil and garlic ciabatta (vegan: without ciabatta)
€ 8,50

Thai coconut soup
with coconut milk, mushrooms, coriander, soybeans and spring onion
€ 9,50

MAIN DISHES

Gnocchi on mashed sweet potatoes
with black cumin, cardamom and chilled farmers yoghurt
€ 14,50

Roasted polenta with parmesan cheese
on ragout of seasonal mushrooms and baked sage
€ 15,50

Cous Cous Taboulet with grilled aubergine,
with sugo of sun-dried cherry tomatoes and fresh basil
€ 14,50

Sicilian peperonata risotto
Taleggio cheese and 12-year-old balsamic vinegar
€ 15,50

DESSERTS

Mango parfait
exotic fruits / passion fruit
€ 9,50

Pineapple carpaccio
with Yuzu and lemon sorbet
€ 9,50

Sorbet
€ 2,50 per scoop