



SOME EXAMPLES OF MENUS FOR SPECIAL EVENTS FOR SPECIAL CIRCUMSTANCES

We are available for any change of menu or personalized menus.
Please contact us!

Menu 1 Fr. 79.-

3 different kinds of delicious seafood
with toast and butter

Tortelloni filled with fresh cheese and spinach
with Sherry-Tomatos and sliced mushrooms

Perch Fillets with butter and sage
Vegetable-sticks

Lemon-Sorbet

Sliced fillets "Mozart Style"
(Veal with sauce hollandaise and beef with boletus-mushrooms)

Roastet potatos with herbs

Season-vegetables

Fresh fruit salad

Menu 2 Fr. 82.-

Fresh thin sliced swordfish
Marinated with Balsamic-vinigar and dill

Vegetable-Lasagne on tomato-sauce

Cuttet chicory salad "Mimosa"

Consommé on Port

Puff-pastry with parmesan

Salmon in crust

Sauce hollandaise with herbs

Creole Rice

Broccoli with almonds

Grapefruit-Sorbet with Campari

Menu 3 Fr. 87.-

Parma ham with melon

Tepid shrimp-salad with oil and lemon on fennel

Vegetable omeletts on mushroom-sauce

Grapefruit Sorbet

Seabass-fillet mediterranean Style

Boiled potatos

Roast veal in crust

Mushroom-sauce

Potato-croquettes

Vegetables

Pineapple and strawberries with Maraschino