

## BANQUET-DOCUMENTATION



## APÉRO À LA CARTE

### COLD

Peanuts, salted breatzeli and chips

CHF

2.50

per person

Olives

3.50

per person

### Puff pastry

Cheese sticks, poppy seed sticks and sesame seed sticks

3.00

3 pieces

### Stuffed soda-pickled rolls

Salami, ham, cheese

4.50

per piece

Air-dried Grisons meat, rare ham, roastbeef, salmon

5.50

per piece

### Stuffed party bread (contains about 36 small pieces)

Cheese or ham

80.00

per bread

Smoked Salmon or rare ham or roastbeef

95.00

per bread

### Gourmet spoon

Tartar of salmon with horseradish

5.00

per spoon

Tartar of shrimps with tarragon

5.00

per spoon

Chicken salad with pineapple

4.00

per spoon

Avocado with melon cocktail

4.00

per spoon

### Canapés

Salami, ham, asparagus, tuna mousse with capers

4.00

per piece

Brie with cucumbers, Tête de Moine cheese with walnuts

4.00

per piece

Rare ham with melon

5.00

per piece

Smoked salmon with horseradish

5.00

per piece

Bruschetta with tomatoes and garlic

4.00

per piece

Mozzarella with cherry tomato and basil on whole-meal bread

4.00

per piece

Grilled vegetable spit

5.00

per piece

Puff pastry with salmon tartar

5.00

per piece

**WARM**

	CHF	
Smoked sausage of Basel in puff pastry	8.00	6 pieces
Vegetable strudel with curry sauce	8.00	4 pieces
Ham croissants	3.50	per piece
Flammenkuchen	16.00	8 pieces
Cheese tartlet	3.50	per piece
Chili Meat-Balls	3.50	per piece
Fried Shrimps	3.50	per piece
Jalapeños	3.50	per piece
Mini-Pizza	2.50	per piece
Samosas	2.50	per piece
Mini-spring rolls	2.50	per piece

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**SWEET**

	CHF	
Danish pastry	3.50	per piece
Fruits on the spit	4.50	per piece
Small fruit tartlet with vanilla cream	4.50	per piece
Assorted mini-pastry	3.50	per piece

**Served in the glass**

Panna Cotta with strawberry sauce	5.00	per glass
Melon-peppermint soup with prosecco	5.00	per glass
Kivi-passion fruit salad	5.00	per glass
Chocolate mousse	5.00	per glass

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### **APERITIF-COCKTAIL 1**

Olives, 4 different kinds of canapés, mini soda-pickled rolls with ham, salami and cheese, chicken salad with pineapple, mozzarella and cherry tomatoes with basil on whole-meal bread, bruschetta with tomatoes and garlic, grilled vegetable spit  
ham croissants, flammenkuchen, smoked sausage of Basle in puff pastry

**CHF 24.00** / For 10 persons or more / 6 pieces per person

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### **APERITIF-COCKTAIL 2**

Olives, 5 different kinds of canapés, mini soda-pickled rolls with air-dried Grisons meat and smoked salmon, chicken salad with pineapple, mozzarella and cherry tomatoes with basil on whole-meal bread, gourmet spoon with salmon tartar and horseradish, bruschetta with tomatoes and garlic, grilled vegetable spit  
chili meatballs, mini-pizza, fried shrimps, cheese tartlet, flammenkuchen, jalapeños, samosas, mini-spring rolls, smoked sausage of Basle in puff pastry

**CHF 32.00** / For 15 persons or more / 8 pieces per person

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### **APERITIF-COCKTAIL 3**

Olives, 6 different kinds of canapés, gourmet spoon with salmon tartar and horseradish, grilled vegetable spit, bruschetta with tomatoes and garlic, stuffed party bread with rare ham, mini-pizza, chili meatballs, cheese tartlet, flammenkuchen, fried shrimps, samosas, mini-spring rolls, smoked sausage of Basle in puff pastry, small fruit tartlet with vanilla cream, Danish pastry, chocolate mousse, assorted mini-pastry

**CHF 42.00** / For 20 persons or more / 12 pieces per person

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### 3-COURS MENUS

**MENU 1** CHF 41.00

Iceberg salad with Thousand Island dressing

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Pork steak with mushroom cream sauce

Pilaf rice

Seasonal vegetables

\*\*\*

Burned custard

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**MENU 2** CHF 46.00

Mixed Seasonal salad

\*\*\*

Stuffed maize chicken breast

with olive tapenade and herb sauce

Potato croquettes

Ratatouille

\*\*\*

Mousse of passions fruit

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**MENU 3** CHF 59.00

Minestrone Ticinese style

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Piccata of veal with Merlot sauce

Risotto

Broccoli

\*\*\*

Panna Cotta with beery coulis

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**MENU 4** CHF 60.00

Lambs lettuce with egg and croutons

\*\*\*

Lamb aitchbone roasted rose with rosemary jus

Potato galettes

Green bean bunch with bacon

\*\*\*

Apple tartlet with calvados sauce

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**MENU 5** CHF 62.00

Carrot cream soup with fried almonds and chervil

\*\*\*

Roastbeef with mild pepper cream sauce

Potato gratin

Seasonal vegetables

\*\*\*

Grand Marnier-Parfait with fillets of orange

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**MENU 6** CHF 64.00

Mushroom terrine with leaf salad and tomato pesto

\*\*\*

Saddle of veal with Marsala sauce

Noodles with butter

Seasonal vegetables

\*\*\*

Sorbet-symphony with seasonal fruits

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## 4-COURS MENUS

### **MENU 7** CHF 60.00

Terrine of veal with celery salad and Cumberland sauce

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Tomato cream soup with basil mousse

\*\*\*

Maize poulard breast with boletus sauce

Gnocchi tricolour

Turnip cabbage

\*\*\*

Apple strudel with cinnamon sauce

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### **MENU 8** CHF 69.00

Smoked salmon tartar with pumpnickel

\*\*\*

Puff pastry filled with veal sweetbreads and mushrooms  
with Noilly Prat-sauce

\*\*\*

Lamb entrecote with balsamic jus

Tomato risotto

Zucchini dice

\*\*\*

Caramel cream

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### **MENU 9** CHF 73.00

Consommé with Sherry

\*\*\*

Fillet of pike-perch with olive tapenade and cream spinach

\*\*\*

Roastbeef with sauce Béarnaise

Leek-potato gratin

\*\*\*

Lemon roulade and kiwi salad

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### **MENU 10** CHF 74.00

Grisons' barley soup

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Fillets of fera Zug style

\*\*\*

Braised beef with red wine sauce

Potato puree

Seasonal vegetables

\*\*\*

Alsatian plums mousse with Lächerli

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### **MENU 11** CHF 77.00

Champagne cream soup with puff pastry

\*\*\*

Slice of salmon Basle style

\*\*\*

Veal steak with dried cherries of the region of Basle

Tagliolini

Seasonal vegetables

\*\*\*

Toblerone- chocolate mousse

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### **MENU 12** CHF 79.00

Mixed leaf salad with sautéed oyster mushrooms

\*\*\*

Zucchetti cream soup with small shrimps

\*\*\*

Roast fillet of beef as whole piece with lemon- pepper sauce

Potato croquettes

Seasonal vegetables

\*\*\*

Espresso parfait with fruits

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## SPRING - MENUS

(March, April and May)

### MENU 1 CHF 49.00

Spring salad with sweet-pepper vinaigrette

\*\*\*

Oven roasted fillet of pork with sauce Béarnaise

Potato- turnip gratin

Green asparagus

\*\*\*

Rhubarb compote with strawberry sorbet

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### MENU 2 CHF 59.00

Tagliolini with spring morels

\*\*\*

Escalope of veal with sauce Hollandaise

White asparagus

New potatoes

\*\*\*

Strawberry compote with Moscato d'Asti-parfait

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### MENU 3 CHF 69.00

Spring salad with balsamic dressing

\*\*\*

Asparagus cream soup with pine nuts

\*\*\*

Steak of veal with morel cream sauce

Noodles

Seasonal vegetables

\*\*\*

Kiwi carpaccio with strawberry parfait

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### MENU 4 CHF 79.00

Ravioli of asparagus with basil pesto

\*\*\*

Poached fillet of salmon with dried tomatoes  
and mousse of cress

\*\*\*

Fried fillet of beef as whole piece with spring onions

New potatoes

Coco beans and carrot dice

\*\*\*

Rhubarb strudel with vanilla ice- cream

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## SUMMER - MENUS

(June, July and August)

### MENU 1 CHF 49.00

Gazpacho andalusian

\*\*\*

Maize poulard breast with chanterelles

Tagliolini

Broccoli

\*\*\*

Apricots parfait with peppermint sauce

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### MENU 2 CHF 59.00

Carpaccio of tomatoes and courgettes  
with sauted fillets of perch

\*\*\*

Fillet of pork roasted as whole with mustard cream sauce

Noodles

Green beans

\*\*\*

Nectarine compote with lemon sorbet

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### MENU 3 CHF 69.00

Bresaola carpaccio with olive oil extra vergine  
and sprouts salad

\*\*\*

Cream soup Vichyssoise

\*\*\*

Medallions of saddle of lamb with shallot sauce

Polenta galettes and ragout of artichokes and tomatoes

\*\*\*

Variation of strawberries

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### MENU 4 CHF 79.00

Garden rocket salad with parmesan  
and marinated chanterelles

\*\*\*

Safron risotto with fried salmon dices and balsamic

\*\*\*

Oven roasted loin of veal with lemon-pepper sauce

Potato gnocchis

Ratatouille

\*\*\*

Panna Cotta with berry coulis

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## AUTUMN - MENUS

(September, October and November)

### MENU 1 CHF 49.00

Black salsify cream soup with cheese puff pastry

\*\*\*

Sliced veal with mushrooms

Spaetzli

Glazed carrots

\*\*\*

Läckerli parfait with warm cherries

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### MENU 2 CHF 59.00

Game raviolis with mushrooms and herbs

\*\*\*

Roast of saddle of veal with coloured pepper

Tagliolini

Pumpkin

\*\*\*

Vermicelles with vanilla ice cream

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### MENU 3 CHF 69.00

Smoked fish plate with horseradish mousse

\*\*\*

Pumpkin cream soup with roasted seeds

\*\*\*

Fillet of beef with fig-mustard sauce

Semolina galettes

Seasonal vegetables

\*\*\*

Cinnamon ice cream with marinated dried Alsatian plums

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### MENU 4 CHF 79.00

Game terrine with autumn salad and cranberries

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Spinach cream soup with stripes of pike-perch

\*\*\*

Escalope of venison with boletus sauce

Spaetzli

Red cabbage

\*\*\*

Mousse of «Toblerone» chocolate with caramelized pears

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## WINTER - MENUS

(December, January and February)

### MENU 1 CHF 49.00

Winter salad with pumpkin seeds

\*\*\*

Braised beef paupiette

Potato puree

Seasonal vegetables

\*\*\*

Ginger-bread mousse

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### MENU 2 CHF 59.00

Warm fillets of perch with winter salad and chive vinaigrette

\*\*\*

Rose fried duckling breast with pepper-honey sauce

Spinach spaetzli

Pumpkin

\*\*\*

Pineapple-mango salad with lemon sorbet

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### MENU 3 CHF 69.00

Salad variation with mushrooms

\*\*\*

Lemon grass soup with shrimps

\*\*\*

Roasted pork fillet as whole with Meaux-mustard sauce

Tricoloured rice

Seasonal vegetables

\*\*\*

Caramel custard cream

Grandmothers style and praline

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### MENU 4 CHF 79.00

Graved salmon in puff pastry

\*\*\*

Parsley root soup with herb dumplings

\*\*\*

Fillet of beef roasted as whole with red wine- shallot sauce

Potato galettes

Brussels sprouts

\*\*\*

Warm pear tartlet with cinnamon ice cream

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**STANDING BUFFET CLASSIC** For 20 persons or more

salmon tartar in chicory leaves, ciabatta with tuna, avocado-melon cocktail, rare ham and bresaola, ratatouille salad, grilled vegetables and marinated avocado

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Roesti croquettes with fresh cheese, stripes of pike-perch with curry sauce, roast of veal with rosemary jus, chicken breast with sprouts salad, fried shrimps with chilli sauce

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fruit basket, yogurt mousse, mini-muffins

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cheese plate

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**CHF 56.00**

**STANDING BUFFET MEDITERRANEAN** For 20 persons or more

crostini with parma ham, coppa, garden rocket and parmesan, tomato and mozzarella with basil and parmesan, ciabatta with tuna mousse, bresaola with marinated mushrooms, grilled vegetables, shellfish cocktail

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mini-pizza, penne al pesto, salsiccia and cipollatas, salmon with lemon sauce, fried squid and sauce tartar, roast of veal with balsamic sauce

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cassata, panna cotta, tiramisu

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cheese plate and fruit basket

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**CHF 58.00**

**STANDING BUFFET WORLD TOUR** For 20 persons or more

party bread and soda-pickled mini rolls, poached salmon with sauce Hollandaise, air-dried Grisons meat, rare ham and melon, flammenkuchen, different salads

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boletus risotto, oven liver cheese with onions sauce, samosas, mini-spring rolls, yakitori spits shrimps japanese style, california rolls, meat-balls with chilli sauce, jalapeños, shrimps cocktail in the glass, lamb curry, chicken-mushroom pie

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apple strudel, seasonal cake and brownies

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cheese plate and fruit basket

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**CHF 65.00**

**SWISS BUFFET** For 30 persons or more

Minestrone Ticinese style (Will be served at the table)

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air-dried specialities from the region of Grisons, smoked fish's with horseradish mousse,  
veal pâté and mushroom terrine, sauce Cumberland

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white cabbage and noodles and potato salad, different leaf salads

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ham baked in bread crust, oven liver cheese with onions sauce, sausages vaudoise style on leek, sliced pork Zurich Style,  
macaroni alpine style, roesti, green beans with bacon

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swiss cheese plate, fruit basket, dessert buffet and pastry

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**CHF 65.00** For 50 persons or more at CHF 58.00

**BUFFET FARMER'S STYLE** For 30 persons or more

Farmer soup (Will be served at the table)

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bacon gugelhupf, veal pâté, roasted poularde with mixed pickles, boiled beef with vinegar, cold roast beef  
air-dried Grison's meat, coppa, salsiz, sauce Cumberland, sauce Remoulade, cranberry mousse

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season salads, egg salad with cress mousse, potato salad with chive, noodles salad with peas, beetroots salad  
with horseradish vinegar, sausage salad with paprika

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cheese tartlet, ham baked in bread crust, roast of pork with dried apricots, Farmer's bratwurst,  
Farmer's liver cheese with mustard, roasted potatoes with onions, macaroni alpine style, seasonal vegetables

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dessert buffet and pastry, cheese plate and fruit basket

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**CHF 75.00** For 50 persons or more CHF 68.00

**ITALIAN BUFFET** For 30 persons or more

boletus cream soup (Will be served at the table)

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salad buffet

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bruschetta with tomato and garlic, boiled ham, beef carpaccio, vitello tonnato, rare ham with melon, sardines devil style, tomato salad with mozzarella, marinated shrimps, grilled, marinated aubergines und paprika, artichokes with balsamic, coppa, salami, black and green olives, green sauce, pesto and garlic mayonnaise

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cannelloni, risotto Milanese style, tortellini Carbonara, saltimbocca Roman style, braised beef with Barolo, roasted potatoes, vegetable variation

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dessert buffet, cheese plate and fruit basket

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**CHF 85.00** For 50 persons or more CHF 78.00

**VICTORIA BUFFET** For 30 persons or more

Grisons Barley soup (Will be served at the table)

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smoked salmon, smoked halibuteilbutt, smoked trout fillets, pepper mackerels, shrimps cocktail with avocado

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chicken terrine with pears, cold roastbeef, ham with melon, vitello tonnato, beef carpaccio, air-dried Grison's meat, coppa, salsiz. sauce Cumberland, sauce Remoulade and sauce Cocktail, horseradish and cranberry mousse

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season salads, Greek salad, chicken-curry-salad, mushroom salad with garlic, celery salad with nuts, seafood salad

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sliced veal with mushrooms, sautéed pike-perch fillet with Maltese sauce, lamb gigot within an herb crust, entrecotes double with pepper sauce, potato gratin and noodles, seasonal vegetables

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dessert buffet and pastry, cheese plate and fruit basket

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**CHF 98.00** For 50 persons or more CHF 91.00

## ALL INCLUSIVE

**ALL INCLUSIVE LIGHT** For 20 persons or more

### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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### Menu

Mixed salad  
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Saltimbocca Roman style, risotto, broccoli

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### Beverages

Mineral water, beer, coffee

White wine  
Langhe Arneis «Margherita» DOC, Italy

Red wine  
Nero d'Avola «Notorius», Italy

Wines according to availability  
The choice of wine can be changed with a comparable wine without an extra charge  
and at a more significant wine with an extra charge.

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**CHF 58.00** Per person / all inclusive

This offer is valid for 3 hours.

## ALL INCLUSIVE

**ALL INCLUSIVE HELVETIA** For 20 persons or more

### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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### Menu

Seasonal soup

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Roast of veal with a mild pepper sauce, potatoes with rosemary, broccoli and cauliflower with bread crumbs

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Lemon roulade with two fruit sauces

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### Beverages

Mineral water, beer, coffee

White wine

Vinzel AOC «Château La Bâtie», Switzerland

Red wine

Dôle Chantevieux, Switzerland

Wines according to availability

The choice of wine can be changed with a comparable wine without an extra charge and at a more significant wine with an extra charge.

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**CHF 68.00** Per person / all inclusive

This offer is valid for 4 hours.

## ALL INCLUSIVE

### ALL INCLUSIVE RUSTIC For 20 persons or more

#### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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#### Buffet

Tomato cream soup (Will be served at the table)

\*\*\*

Air-dried Grisons meat, rare ham and coppa, smoked trout and salmon with horseradish mousse,  
cold roast beef with sauce tartar, different vegetables and leaf salads

\*\*\*

Oven liver cheese with onion sauce, marinated roast of pork, fried pike-perch with sauce tartar,  
roasted potatoes, herb rice, seasonal vegetables

\*\*\*

Cheese plate and fruit basket

\*\*\*

Dessert buffet

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#### Beverages

Mineral water, beer, coffee

White wine

Château d'Auvernier AOC, Switzerland

Rotwein

Dolcetto d'Alba DOC, Italy

Wines according to availability

The choice of wine can be changed with a comparable wine without an extra charge  
and at a more significant wine with an extra charge.

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**CHF 78.00** Per person / all inclusive

This offer is valid for 4 hours.

## ALL INCLUSIVE

**ALL INCLUSIVE VICTORIA** For 20 persons or more

### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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### Menu

Salmon tarter with Noilly-Prat sauce, seasonal salad and brioche

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Seasonal soup

\*\*\*

Beef cattle fried as whole, sauce Béarnaise, potato croquettes, seasonal vegetables

\*\*\*

Chocolate mousse trilogy

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### Beverages

Mineral water, beer, coffee

White wine

Féchy Grand Cru «Domaine du Martheray» AOC, Switzerland

Red wine

Rioja «Marqués de Ciria» DOC, Spain

Wines according to availability

The choice of wine can be changed with a comparable wine without an extra charge  
and at a more significant wine with an extra charge.

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**CHF 88.00** Per person / all inclusive

This offer is valid for 5 hours.

## ALL INCLUSIVE

### ALL INCLUSIVE SUPERIOR For 20 persons or more

#### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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#### Buffet

Boletus cream soup (Will be served at the table)  
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Salad buffet  
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Coppa, salami, beef carpaccio, rare ham with melon, marinated shrimps, tomato salad with mozzarella, grilled, marinated aubergines and paprika, black and green olives, green sauce, pesto, garlic mayonnaise  
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Risotto Milanese style, tortellini Carbonara, saltimbocca Roman style, braised beef with Barolo, roasted potatoes, seasonal vegetables  
\*\*\*

Cheese plate and fruit basket  
\*\*\*

Dessert buffet

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#### Beverages

Mineral water, beer, coffee

White wine  
Merlot Bianco Vino Ticinese, Switzerland

Red wine  
Rosso di Montalcino «Campo ai Sassi» DOC, Italy

Wines according to availability  
The choice of wine can be changed with a comparable wine without an extra charge  
and at a more significant wine with an extra charge.

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**CHF 98.00** Per person / all inclusive  
This offer is valid for 5 hours.

## ALL INCLUSIVE

**ALL INCLUSIVE ROYAL** For 20 persons or more

### Aperitif

White wine and Prosecco  
Mineral water and orange juice  
Chips and penauts

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### Menu

Lambs lettuce and chicory salad with olives- bruschetta

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Seasonal soup

\*\*\*

Sautéd fillet of pike-perch on a bed of leek with Noilly-Prat sauce

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Beef fillet medallions with fresh horseradish, risotto with garden rocket, seasonal vegetables

\*\*\*

Orange crêpe with Grand Marnier-parfait

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### Beverages

Mineral water, beer, coffee

White wine

Chardonnay de Bourgogne AOC, France

Red wine

Humagne Rouge AOC «Bibacchus», Switzerland

Wines according to availability

The choice of wine can be changed with a comparable wine without an extra charge and at a more significant wine with an extra charge.

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**CHF 118.00** Per person / all inclusive

This offer is valid for 6 hours.