

Seasonal menus for banquets July and August 2010

All menu propositions are for a minimum of 10 guests
and must be ordered at least four days in advance

July / August Menu Nr. 1

Terrine of chanterelles with sour cream with herbs and a colorful bunch of salad (16)

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Piccata of angler-fish on a nest of noodles
Basil sauce and spicy diced tomatoes (23)

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Broiled breast of duck with blackcurrant sauce, stuffed zucchini and gnocchi romaine (43)

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Mousse of Bailey's with refreshing peach salad and garnished with raspberries (16)

Full Menu Fr. 94.00

Our suggested wines

Epeeses la Perle DOC 2008 Jean-Luc Blondel (CH) Fr. 45.00

Croix Fadet "Cuvée Mathilde" Vin de Pays Charantais 2005(F) Fr. 47.50

July / August Menu Nr. 2

Fillet of red mullet in a saffron jelly terrine flavored with diced tomatoes and fresh herbs
bell peppers sauce in two colors(20)

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Gazpacho Andalusian style (12)

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Broiled whole tenderloin of pork with chorizo sausage and croutons with red wine sauce
Potatoes au gratin und French beans in bacon (42)

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„Riz à l'impératrice“, rice pudding flavored with Bourbon Vanilla and mixed berries from the forest (16)

Full Menu Fr. 86.00

Our suggested wines

Sauvignon Blanc "Klassik" 2007 Weingut Neumeister Steiermark (A) Fr. 57.50

Barbera d'Alba DOC 2007 Elvio Cogno Bricco dei Merli (I) Fr. 65.00

July / August Menu Nr. 3

Luke warm steak of salmon with summer salad and herbs with lemon dressing (18)

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Braised veal shank slices with honey and rosemary sauce
Tomato „Clamart“, with green peas and Duchess Potatoes (39)

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Parfait of white Montélimar nougat garnished with fresh fruit and lavender sauce (16)

Full Menu Fr. 69.00

Our suggested wines

„Contrada“ Bianco di Merlot DOC 2008, Guido Brivio, Mendrisio (CH) Fr. 52.00

„Baiccco“ Rosso Classico del Ticino 2008, Guido Brivio, Mendrisio (CH) Fr. 52.00