

## Seasonal menus for banquets September and October 2010

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

### September / October Menu Nr. 1

Pumpkin cream soup with roasted seeds and flavored with ginger (14)

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Pan fried scallops, on sautéed swiss chard and potato and celery purée (21)

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Tenderloin of pork with a pepper crust  
homemade "spaetzle" with herbs and stewed fennel (43)

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Buttermilk terrine with fruit of the forest (14)

Full menu Fr. 88.00

#### Our suggested wines

Yvome Cymaise AOC 2009 E. Waldvogel & Fils (CH) Fr. 52.00

Blauer Spätburgunder Barrique 2007/8, K.H. Johner, Bischoffingen(D) Fr. 79.50

### September / October Menu Nr. 2

Air cured deer with pumpkin chutney  
autumnal mixed salad in a basket (17)

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Parsnip cream soup with slices of smoked Norwegian salmon (14)

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Sirloin of Black Angus beef roast with elderberry sauce  
semolina dumplings au gratin and colorful vegetables (46)

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Frozen blueberry parfait on a mirror of white chocolate sauce (14)

Full menu Fr. 87.00

#### Our suggested wines

Grechetto DOC 2008 Madonna Alta, Colli Martani (I) Fr. 59.50

Montepulciano DOC "Rocca Antica" 2005 (I) Fr. 51.00

### September / October Menu Nr. 3

Carpaccio of red beet with sour cream mousse (16)

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Consommé of guinea fowl with stripes of pancake with herbs (14)

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Medium roast loin of venison with a cranberry sauce  
potatoes au gratin and Savoy cabbage roulade (44)

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Cinnamon chocolate mousse with figs marinated in red wine (14)

Full menu Fr. 84.00

#### Our suggested wines

„Contrada" Bianco di Merlot DOC 2008/9, Guido Brivio, Mendrisio (CH) Fr. 52.00

Humagne Rouge AOC 2008 Albert Mathier Salgesch (CH) Fr. 68.50