

## **Event Menus Autumn 2021**

Available as of 20 persons

### **Autumn Menu 1**

*CHF 90.00 per person*

Celery sweet most cream soup with herb foam

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Cauliflower truffle panna cotta with marinated pumpkin

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Venison entrecôte on creamed savoy cabbage, glazed chestnuts & hazelnut  
potato dumplings

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Nut nougat parfait with plum compote

### **Autumn Menu 2**

*CHF 85.00 per person*

Sweet potato soup

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Black tiger prawns with fennel orange salad

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Beef entrecôte with hazelnut crust, red wine sauce, autumn vegetables & celery  
mashed potatoes

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Chestnut mousse with marinated cherries

All Prices are in CHF and inclusive of 7.7% VAT

## **Autumn Menu 3**

*CHF 73.00 per person*

Autumn leaf salad with roasted artichokes & house dressing

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Cream of parsnip soup

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Roasted fillet of zander with sourkraut, diced potatoes & herb oil

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Swiss caramel cream «grandmother style»

All Prices are in CHF and inclusive of 7.7% VAT

2