

Event Menus Autumn 2020

Available as of 20 persons

Autumn Menu 1

90.00 per Person

Cauliflower-Truffle-Panna-Cotta
with herb- salad, crispy basket and pumpkin

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Celery- Sweet- Most- Soup
with herb grissini

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Braised Veal Cheek
with two kinds of potato puree, baby carrots and radish

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Nut- Nougat- Parfait
with Plum-compote

Autumn Menu 2

85.00 per Person

Fried Char
with wheat salad, Brussels sprouts, cabbage, cranberries, and toasted almonds

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Saffron- Parsnip- Cream- Soup
with crayfish tails

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Beef Entrecote from the Oven
with redwine- mustard- sauce, pumpkin- chestnut- puree
and hazelnut- gnocchi

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Chocolate Trifle
«black forest style»

Alle Preise verstehen sich in CHF und inkl. 7.7% Mehrwertsteuer