

Event Menus Winter 2020

Available as of 20 persons

Winter Menu 1

72.00 per person

Beetroot- Carpaccio
with red lentils, pine-nuts, creme fraiche Cheese, frisee
and lemon oil

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Parsley- Root- Cream- Soup

with parmesan- chip

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Deer- Ragout

braised with barolo, walnuts, grapes, bacon, broccoli and spaetzle

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Vanilla- Curd- Mousse

with cognac- plum

Winter Menu 2

70.00 per person

Smoked Trout Mousse

with onion- confit, lamb's lettuce and garlic- bread

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Pumpkin- Soup

with deep fried sage

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Braised Beef

with horseradish- blueberries- sauce, steamed roots
and blue potatoes

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Apple- Crumble

with cinnamon ice cream

All Prices are in CHF and inclusive of 7.7% VAT