

Dear guests

For groups of 15 or more people, it makes sense to determine a single, uniform menu in advance. This is the only way we can avoid waiting times for you.

Guests who eat vegetarian choose their main course à la carte on the spot. If more than six guests decide on a vegetarian meal, this main course should also be determined in advance and uniformly. We serve starters and desserts as uniformly as possible; if necessary, we adapt them to individual needs.

Declaration of origin:

Beef	CH, unless otherwise specified
Veal	CH, unless otherwise specified
Pork	CH, unless otherwise specified
Milk/Cheese	CH
Lamb	NZ, unless otherwise specified
Fish:	daily special
GF/LF	gluten free/lactose free

Banquet Winter

Starter

Winter leaf salad with roasted seeds (GF/LF)	12.00
Leek quiche with crème fraîche	14.00
Celery truffle soup (GF)	15.50
Beetroot tartare with Granny Smith apple	14.00

Main Course

Beef entrecôte with thyme jus, potato gratin and winter vegetables	52.00
Braised veal cheeks with braised sauce, mashed potatoes and root vegetables	48.00
Corn-fed chicken breast with shallot jus, polenta slice and pumpkin vegetables	35.00
Pork fillet with mushroom cream sauce, tagliatelle and carrots	36.00
Braised chicory with oranges and Venere rice (GF/LF)	28.00
Tagliatelle with braised eggplants and pine nuts	32.00

Dessert

Chocolate cake with prunes and cream	12.00
Vanilla panna cotta (GF)	11.50
White chocolate mousse with fruits (GF)	14.00
Apple clafoutis with sour cream ice cream	14.00

Classic Menu

Soup of the day or salad (GF/LF)	11.00
Meatloaf with jus, mashed potatoes and carrot	39.00
Small portion of chocolate cake with heavy cream and fruit	9.50
or	
Café Gourmand (coffee or espresso with small dessert)	9.50