

MENU PROPOSALS FOR YOUR EVENT

Spaghetti Brenscino
Tomato, onions, speck, porcini mushrooms

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Lemon sorbet

29

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Half baked cockerel with honey and rosemary

Potato gratin

Ratatouille

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Sorbet duo

34

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Ticino vegetable soup

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Braised beef in red wine

Polenta mixed with Parmesan

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Vanilla ice cream with fresh seasonal fruits

42

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Vegetable ravioli with walnut sauce

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Guinea fowl supreme with champignon cream

Baked potatoes with rosemary

Buttered green beans

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Sicilian Cassata cake

45

Crepes of ricotta and porcini mushrooms au gratin

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Salmon trout escalope with saffron and chives cream

Creole rice and spinach

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Cheese cake with fresh seasonal fruits

49

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Crepes of ricotta and porcini mushrooms au gratin

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Veal ossobuco

Risotto with saffron and Taleggio cheese

Buttered spinach

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Mango Bavarian cream with kiwi and raspberry sauce

51

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Beef carpaccio marinated in sea salt and garden spices
with warm porcini mushrooms, arugula and olive oil

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Crusted pork fillet with morel sauce

Seasonal vegetables

Tagliolini with butter

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Soft apple pie with chocolate sauce and vanilla ice cream

57

Trio of smoked fish with their side dishes and orange cream

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Cream of celery and green apples

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Baked saddle of rabbit glazed with mustard and ginger cream

Seasonal vegetables

Potato nest

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Homemade Tiramisù with fresh seasonal fruits

63

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Ricotta rings, spinach and porcini au gratin with Sardinian Pecorino cheese

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Grisons Soup “Dumega”

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Baked rack of lamb, herbs from our garden with garlic and green pepper sauce

Potato and leek gratin

Broccoli with almonds and carrots glazed with Porto wine

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Sorbets basket with fresh fruit

67

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Marinated salmon flowers and shrimp cocktail
with avocado and fruit mustard

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Risotto with red radicchio of Treviso and smoked duck carpaccio

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Veal escalope with three mushroom cream sauce

Seasonal vegetables

Golden Duchess potatoes

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Hazelnut brittle parfait

71

Appetizers variation

Smoked salmon, duck liver carpaccio, homemade terrine,
tuna mousse with Whiskey

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Prosecco risotto with langoustine and soy crustacean coulis

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Baked beef fillet

Madeira truffle sauce

Seasonal vegetables

Potato crackers with bacon

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Cheese duo from our valleys with grapes and walnuts

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Puff pastry with berries and vanilla ice cream

98

Declaration of the origin of meat and fish as well as allergens are available directly from us upon request.

We use Swiss products and take local suppliers into account whenever possible.

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We use Swiss products and take local suppliers into account whenever possible. We only use Swiss products
and take local suppliers into consideration where possible.