All prices incl. 8.1% VAT

Menu Suggestions

*On request, we can offer you a lavish **antipasti buffet** with any menu.*

Menu 1

Mixed salad bouquet with balsamic dressing
and pan-fried king prawns

✦

Lemon sorbet with strawberry lime and prosecco

✦

Slow-cooked veal sirloin in port wine sauce
with seasonal vegetables and buttered noodles

✦

Mediterranean temptation with
panna cotta, crema catalana and tiramisu

Menu 2

Mixed leaf salad with house dressing

✦

Carrot and ginger soup

✦

Slow-cooked roast beef, medium rare, with sauce béarnaise
seasonal vegetables and potato gratin

✦

Hot raspberries with vanilla ice cream

Menu 3

Lamb's lettuce with house dressing and egg

✦

Beef consommé with vegetable strips and pancake strips

✦

Veal saltimbocca in its own jus
with ratatouille and leek risotto

✦

Panna cotta with wild berries

Menu 4

Mixed salad bouquet with house dressing
with sautéed mushrooms and bacon

✦

White wine soup with prawns

✦

Pork tenderloin medallion wrapped in cured ham with Calvados sauce
with vegetable bouquet and fried potatoes

✦

Fruit salad with vanilla ice cream

Menu 5

Grilled aubergine baked with halloumi cheese and pesto

✦

Sorbet Colonel

✦

Assorted fish fillets with light white wine sauce
served with spinach and rice

✦

Crema Catalana

Menu 6

Tagliatelle with smoked salmon strips in dill cream sauce

✦

Blood orange sorbet with Campari

✦

Marinated beef fillet in porcini mushroom sauce
with seasonal vegetables and potato croquettes

✦

Coupe Bailey’s

Menu 7

Cream of tomato soup with herb croutons

✦

Raspberry sorbet with prosecco

✦

Our house specialty
Entrecôte Café de Paris, served in a small pan
Matchstick fries, vegetables

✦

«Chocomo» – ice cream with cream

Menu 8

Mixed leaf salad with house dressing

✦

Cream of pumpkin soup

✦

Trio of fillets (beef, veal and pork)
seasonal vegetables and Williams croquettes

✦

Fresh blueberries with cream and walnut ice cream

Menu 9

Rocket salad with smoked salmon
and sun-dried tomatoes

✦

Minestrone

✦

Zurich-style sliced veal
with seasonal vegetables and buttered noodles

✦

Chocolate mousse and fruits

Menu 10

Mixed leaf salad with house dressing

✦

Broccoli soup with thyme cream

✦

Pan-fried chicken breast gratinated with basil and mozzarella
ratatouille and pasta

✦

Warm wild berry compote with tiramisu ice cream

Veggie Menu

Spinach and ricotta ravioli with sauce

✦

Cream of tomato soup

✦

Vegetables in a red curry with coconut milk
in a rice ring

✦

Hot berries with vanilla ice cream and cream



Chinoise

Lamb's lettuce with egg

✦

Fondue chinoise
with beef, veal, chicken and ostrich meat

✦

Trilogy of sweet temptations

Prices for an individually composed 4 to 5-course menu (excl. beverages) from the suggestions above range between CHF 80 and 100

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