



## MENU PROPOSALS BANQUET



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## Aperitif

### COLD APPETISERS

Price per piece

Crostini ...	
with tomatoes, basil and garlic	4.00
with avocado and cream cheese mousse	4.50
with Parma ham and olive tapenade	6.00
Pretzel croissant ...	
with cottage cheese and sprouts	4.50
with bresaola, mustard butter and rocket	5.50
Party rolls ...	
with Brie and fig mustard	5.00
with tomatoes, mozzarella and basil	5.00
with spicy salami	5.50
with Parma ham and rocket	5.50
Tuna tataki with guacamole and teriyaki sauce	6.50
Beef tartare balls with herbs on toast	6.50
Lostallo salmon tartare with horseradish foam	6.50
Cold soup of your choice	6.00
gazpacho or melon bowl in an espresso cup	
Tomato and mozzarella skewers	4.50
Skewers with grilled vegetables	5.00

## Aperitif

### WARM APPETISERS

Price per piece

Beef meatball with Steakhouse sauce	3.50
Mini spring roll with sweet chilli dip	3.50
Satay chicken skewers with spicy peanut sauce	4.50
Ham croissants	4.00
Crispy giant prawn in a potato coating with sweet chilli dip	4.50
Soup of your choice in an espresso cup potato, tomato, frothy herb or pumpkin soup	6.00
Grilled sausages with hot mustard (makes 5 pieces when sliced)	9.00
Focaccia from the stone oven with rosemary, olive oil and sea salt (makes 8 pieces when sliced)	10.00

### SAVOURIES

Price per bowl/glass

Vegetable sticks with herb crème fraîche	10.00
Linthmais (corn) nachos with guacamole and crème fraîche	9.00
Homemade puff pastry sticks with basil pesto	9.00
Grissini with olive tapenade	8.00
Curry cashews or salted nuts	10.00
Ascolane olives crispy deep-fried olives with meat filling	12.00
Parmesan cubes	10.00
Fried mushrooms with cream cheese dip	12.00

## Menu packages

### CLASSIC 90.- per person

Smoked Lostallosalmon tartare

with cucumber, dill and salad bouquet, Lidingö sauce

\*\*\*

Beef entrecôte roasted in one piece (IE)

with pepper cream sauce, potato gratin and mixed seasonal vegetables

\*\*\*

Apricot

tart with berries, chocolate ice cream

### ITALIA 115.- per person

Tonno vitellato

grilled saku tuna with veal mayonnaise, caper cream,  
sweet and sour pickled onions and caper berries

\*\*\*

Ravioli

with porcini mushroom filling and melted datterini tomatoes

\*\*\*

Saddle of veal

from the harcoal grill, with rosemary jus, saffron risotto and ratatouille

\*\*\*

Chocolate

chocolate cake with vanilla ice cream, berry coulis and fresh berries

### ALL IN 135.00 per person

Mixed leaf salad

with tomatoes, herbs, sprouts and croutons

\*\*\*

Champagne cream soup

with deep-fried mushrooms

\*\*\*

Fried sea bass fillet

on olive and tomato ragout

\*\*\*

Beef fillet (IE) roasted in one piece

with béarnaise sauce, roast potatoes and mixed seasonal vegetables

\*\*\*

Liège waffles

with stracciatella ice cream, berry coulis and fresh fruit

## Starters

Mixed leaf salad	
with tomatoes, herbs and sprouts *	15.00
with strips of beetroot and beetroot dressing	16.00
with mozzarella pearls and tomato dressing	17.00
with fried giant prawns (3 pcs.) *	21.00
* with balsamic or French dressing	
Caesar salad	19.00
lettuce salad with croutons, bacon, parmesan and egg	
Insalata caprese	17.00
with tomatoes, buffalo mozzarella and basil	
Lamb's lettuce	19.00
with croutons, bacon, mushrooms and egg	
Smoked Lostallo salmon tartare	26.00
with cucumber, dill and salad bouquet, Lidingoe sauce	
Beef carpaccio	24.00
with parmesan, rocket and olive oil	
Antipasto plate	27.00
Melon with Parma ham	
Bresaola	
Marinated grilled vegetables	
Beef carpaccio with parmesan	
Caprese salad	
Rocket salad	
Marina starter variation	29.00
Truffled beef tartare praline	
Tuna tataki with wasabi guacamole	
Ricotta and tomato tart	
Salad garnish	
Champagne cream soup	

## Soups

Sweet potato soup with lime, crème fraîche and chilli	12.00
Cream soup with herbs with crispy bacon strips	12.00
Coconut and lemongrass soup with chicken strips	14.00
Champagne cream soup with deep-fried mushrooms	18.00

## SEASONAL

Asparagus soup with asparagus ragout	14.00
Gazpacho cold, savoury tomato and cucumber soup with sweet peppers and croutons	14.00
Pumpkin soup with pumpkin seed oil and caramelised pumpkin seeds	14.00

## Intermediate courses / main courses

### SORBET

Basil and mint sorbet	8.00
with vodka	12.00
Yuzu sorbet	10.00
with gin & tonic	14.00
Blood orange and grapefruit sorbet	8.00
with Campari	12.00
Lime sorbet	8.00
with champagne	14.00

### FISH

Lostallo salmon from the charcoal grill	26.00 / 40.00
with ratatouille on saffron risotto	
Fried Swiss perch fillet	28.00 / 48.00
with frothy herb sauce	
and mashed potatoes with chorizo	
Fried sea bass fillet	27.00 / 42.00
on olive-tomato ragout	



## Main courses

Piccata or saltimbocca pork meat	38.00
Corn-fed chicken breast (FR)	36.00
Veal saddle steak	48.00
Thurgau „apple-pork“ fillet medallions	45.00
Braised beef 'Marina'	44.00
Sous-vide cooked beef shank (IE)	49.00
Beef entrecôte (IE) roasted in one piece	52.00
Beef fillet (IE) roasted in one piece	65.00

Including a side dish, a sauce and a vegetable of your choice

### Side dishes

Potato gratin	Confit lemon potatoes
Mashed potatoes	Tagliatelle
Roast potatoes	

### Sauces

Red wine sauce	Mushroom cream sauce
Pepper cream sauce	Calvados cream sauce
Béarnaise sauce	Herb butter

### Vegetables

Mix of seasonal vegetables	Ratatouille
Two-coloured carrot vegetables	Oven baked vegetables
Spinach leaves with pine nuts	Beans (with/without bacon)

## Desserts

Caramel cream	12.00
Panna cotta with berries	14.00
Tiramisù with fruit garnish	14.00
Blueberry and macadamia cheesecake served in a jar	14.00
Home-made sorbets with fruit	18.00
Chocolate cake with vanilla ice cream, berry coulis and fresh berries	18.00
Liège waffles with stracciatella ice cream, berry coulis and fresh fruit	15.00
Belle Hélène slice with vanilla ice cream and chocolate	16.00
Cheese platter for 10 people or more with 4 to 5 types of cheese, grapes, nuts, honey and bread rolls	17.00

### DESSERT BUFFET for 30 persons or more

12 different desserts, for example: tiramisù, white and dark chocolate mousse, crema Catalana, panna cotta, fruit platter, ice cream and sorbet, tart, cake ...	39.00
8 different desserts: tiramisù, white and dark chocolate mousse, crema Catalana, panna cotta, fruit platter, ice cream and sorbet	29.00

## Midnight snacks

Wiener (1 pair) with mustard and bread roll	12.00
Barley soup Grison style with bread roll	15.00
Beef goulash soup with bread roll	17.00
Cheese and cold cuts (per person) with bread roll	22.00

## Origin of meat and fish

Unless otherwise declared:

Pork, chicken, veal and beef	Switzerland
Parma ham, bresaola	Italy
Saku tuna	Vietnam FAO 61/71/77 (MSC)
King prawns „Black Tiger“	Vietnam (sustainable farming)
Salmon	Lostallo, Switzerland
Sea bass	Greece (farmed)
Perch	Switzerland (farmed)

## Country of production bread & pastries

Rolls/bread at the table	Switzerland
Crostini	Switzerland
Pretzel croissants	Switzerland
Mini bread rolls	Switzerland
Toast	Germany
„Bürli“ bread rolls	Switzerland
Ham croissants	Switzerland
Puff pastry sticks	Switzerland, own production
Focaccia	Switzerland, own production
Apricot tart	Switzerland
Chocolate cake	Switzerland
Liège waffles	Belgium
Blueberry macadamia cheesecake	Switzerland
Belle Hélène slice	Switzerland

## Allergens

If you or your guests suffer from a food intolerance or allergy, please contact us. We will be happy to provide you with detailed information.

## Prices

All prices are in Swiss franc, including VAT.  
Subject to change without notice. Status 01/25.