

Empathy & Excellence



Appetizers

Finger food cold

	CHF
Mini pie with smoked ham mousse	per piece 4.00
Mini pretzel roll with ham	
Mini pretzel roll with salami	
Vegetable tatar with herbs, crème fraîche cheese in tartelette	
Focaccia with tomatoes, mozzarella and pesto	
Focaccia with Brie-cheese and apricot tomato chutney	
Aubergine tapenade with tomatoes in an olive tartelette	
Canapé with tuna salad and pickle	
Mini Club Sandwich (chicken breast, bacon, egg)	per piece 5.50
Spelt canapé with roast beef and tatar sauce, cornichon and red onion	
Pumpernickel with grisons beef mousse	
Crostini with beef steak tatar and cheese	
Focaccia with smoked ham und cheese	
Tomato canapé with smoked salmon and horseradish cream, dill and capers	
Fit grain canapé with tête de moine and apple-nut chutney	
Salmon-herb crêpe roulade with fresh cheese	
Canapé with tatar of cocktail shrimps and spicy avocado cream	

Finger food warm

Spring roll with chicken and spicy soy sauce	per piece 3.00
Spring roll with vegetables and spicy soy sauce	
Chili cheese nuggets with tomato chutney	
Home made cheese tartlet	per piece 4.00
Mushroom quiche with leek	
Marinated tofu with sesame and soy sauce	
Fried vegetables dim sum with sweet soy sauce	
Coconut shrimp with sweet chili sauce	per piece 5.50
Chicken satay with peanut sauce	
Home made ham croissant	
Mini Hot Dog with chili sausages or pork sausages and mustard	
Meat Balls with homemade BBQ sauce and tomato sauce	

Mixed variations

		CHF
Puff pastry with cheese and smoked ham (three pieces per person)	1 portion at	4.00
Selection of raw vegetables with three different dips	10 portions at	20.00
Regional alpine cheese and homemade fruit bread	10 portions at	35.00
Hummus and guacamole with mini pita bread for dipping	10 portions at	25.00
Marinated black and green jumbo olives with alpine cheese	1 portion at	8.50

Soups

Gazpacho	6.50
Riesling soup with almond foam	6.50
Carrot-Grapefruit cream soup	5.50
Seasonal soup	6.50

Appetizers **(for 20 people and more)**

Caesar salad with croutons, egg und parmesan	4.00
Quinoa salad with citrus fruits and mint	4.00
Vegan tomato-root vegetable gelée	4.00
Cherry tomatoes with mozzarella pearls, rocket salad and old balsamic vinegar	4.50
Pulled beef with lettuce and crème fraîche	6.50
Asian vegetable salad with smoked duck tatar	6.50
Vitello Tonnato	6.50
Chicken-curry salad with fruits	6.50
Pea-mint mousse with Scottish smoked salmon	6.50
Shrimp Cocktail	6.50
Tatar of the house marinated trout with lime and spring onions	6.50
Soba noodle salad with roasted giant shrimp	7.50
Tuna tatar with spiced tea marinade on zucchini salad	7.50
Chickpea-lentil curry with pita bread	4.50
Vegetarian Capuns with cheese sauce	5.50
Mini pasta with peas, tomatoes, leek and mascarpone sauce	5.50
Vegetarian Paella	5.50
Stuffed poultry roulade and sweet potato puree	5.50
Veal cheeks ragout with white polenta	6.50
Fillet of veal with horseradish-mashed potato puree and red wine sauce	8.50
Sliced beef fillet with citrus risotto and port wine sauce	8.50
Fried shrimps with spice-couscous	8.50
Confiscated trout with sesame-pak choi	8.50

Dessert

	CHF
Seasonal cake	3.50
Lemon cream with condensed milk	3.50
Layered mascarpone fruit mousse	4.00
Fruit skewers	4.00
Almond semolina with fruit sauce	4.50
Braised apples on Bavarian cream	4.50
Cheesecake with fruit gelée	4.50
White and dark chocolate mousse	4.50
Exotic fruit salad	4.50
Ovomaltine mousse	5.00
Mango-Lassi	5.00
Fig and apple ragout with calvados	4.50
Cheese skewers with grapes and dried apricots	4.50
Brie-cheese on pear bread	4.50
Goat cheese with honey and roasted tree nuts	4.50

Apéro-Packages

Package 1 CHF
22.00

Vegetable tatar with herbs, crème fraîche in a tartelette
Tomato canapé with smoked salmon and horseradish cream, dill and capers
Focaccia with smoked ham and mountain cheese

Homemade ham croissant
Vegetable dim sum with soy sauce
Chili cheese nuggets with tomato chutney

Package 2 36.00

Vegetable tatar with herbs, crème fraîche in a tartelette
Tomato canapé with smoked salmon and horseradish cream, dill and capers
Focaccia with country smoked ham and mountain cheese
Pumpernickel with grisons beef mousse

Homemade ham croissant
Mini Hot Dog with pork sausage and mustard
Spring roll with vegetables and spicy soy sauce
Homemade cheese tartelette

Package 3 45.00

Vegetable tatar with herbs, crème fraîche in a tartelette
Tomato canapé with smoked salmon and horseradish cream, dill and capers
Focaccia with smoked ham and mountain cheese
Pumpernickel with grisons meat mousse
Chicken-curry salad with fruits
Pea-mint mousse with Scottish smoked salmon

Giant shrimp in coconut coat with sweet chili sauce
Homemade ham croissant
Spring roll with chicken and spicy soy sauce
Chili cheese nuggets with tomato chutney

Please note that the minimum order quantity is 10 pieces per type (unless a different quantity is indicated).

Apéro Riche (for 20 people or more)

CHF
68.00

Mini Club Sandwich
Vegetable tatar with herbs, crème fraîche in tartelettes
Tomato canapé with smoked salmon and horseradish cream, dill and capers
Pumpernickel with grisons meat cream
Chicken-curry salad with fruits
Pea-mint mousse with Scottish smoked salmon

Fried shrimps with spice-couscous
Diced beef fillet with citrus risotto and port wine sauce
Meat Balls with BBQ sauce and tomato sauce
Mini pasta with peas, tomatoes, leek and mascarpone sauce
Vegetarian Paella

Braised apples on Bavarian cream
Layered mascarpone fruit mousse
Exotic fruit salad

Flying Dinner (for 20 people or more)

85.50

Quinoa salad with citrus fruits and mint
Cherry tomatoes with mozzarella pearls, rocket salad and old balsamic vinegar
Shrimp cocktail
Pea-mint mousse with Scottish smoked salmon
Pulled beef with lettuce and crème fraîche
Asian vegetable salad with smoked duck tatar
Vitello Tonnato

Chickpea-lentil curry with pita bread
Vegetarian Capuns with cheese sauce
Fried shrimps with spice-couscous
Glazed trout with sesame-pak choi
Diced beef fillet with citrus risotto and port wine sauce
Veal fillet with mashed potato-horseradish puree and red wine sauce

Braised apples on Bavarian cream
Lemon cream with condensed milk
Exotic fruit salad
Mango-Lassi