

Apéro selection

A minimum of 10 pieces must be ordered per variety

Classics

CHF per 10 pieces

Cold

Mini club sandwich	40.00
Mini fajita (vegan)	40.00
Potato and pepper tortilla with tomato salsa	40.00
Tartlets with beef tartare	45.00

Hot

Fried baked Camembert with cranberry sauce	35.00
Meatballs with tomato sauce	45.00
Homemade croissants filled with:	
· Ham	45.00
· Bacon	45.00
· Raclette cheese	42.00
Cheese tart «Moitié-Moitié»	45.00
Spring rolls with soy sauce	35.00
Teriyaki chicken skewers with lemon chilli pepper	55.00
Japanese-style fried prawns with sweet chilli sauce	45.00

Smart

Cold

Beetroot carpaccio with goat's cheese cream, honey and walnuts	35.00
Tramenzini rolls filled with date mousse	38.00
Salmon and tuna roll in rice paper with avocado and pickled ginger	58.00
Chicken, mango and pineapple salad with Thai salsa and cucumber	55.00

Hot

Orecchiette all'Arrabbiata	55.00
Pretzel dumplings with mushroom ragout	48.00
Falafel with chickpea mousse	42.00
Chicken fingers with sweet chilli sauce	50.00
Mini classic burgers	75.00

Pinsa

with tomato sauce, grilled vegetables and stracciatella buratta (per Pinsa)	26.00
Pinsa with chorizo, ham, mascarpone cream and basilicum pesto	29.00

Delicious appetisers

Cold

CHF per 10 pieces

Grisons beef with herb cream cheese and pickled cucumber	54.00
Mini tuna poké bowl (tuna, edamame, spring onions, mango couscous, shiitake)	64.00
Blinis with sour cream and Oona caviar	72.00
Flambéed veal involtini with truffle cream and beech mushrooms	82.00

Hot

Diced beef fillet with smoked mashed potatoes	90.00
Fried scallops with fregola sarda and shellfish foam	85.00
Sautéed prawns with chilli and garlic (2 pieces)	60.00
Sole rolls with curry foam and leaf spinach	85.00
Braised veal cheeks with sweet potato mousseline and gremolata	90.00
Fillet of herb-fed pork with creamed savoy cabbage	80.00

Sweet treats

Mascarpone and orange mousse	45.00
Passion fruit tartlets	35.00
Profiteroles with praline cream	40.00
Coffee chocolate cubes	45.00
Fillet of herb-fed pork with creamed savoy cabbage	30.00