



Standing lunch

(20 people or more)

Please choose one starter, one main course and the dessert.

Starter

Suggestion 1

Mixed salad with French, Italian and balsamic dressing, garnish
Salad of cucumber, carrot, beetroot, potato, corn and Greek salad
Seasonal soup

Suggestion 2

Mixed salad with French, Italian and balsamic dressing, garnish
Smoked trout and salmon with horseradish
Potato salad, sausage-cheese salad, vegetarian pasta salad

Suggestion 3

Mixed salad with French, Italian and balsamic dressing, garnish
Tomato salad with mozzarella and avocado, melon with smoked ham
Marinated vegetables with olives and herbs, Tacchino Tonnato

Main course

Suggestion 1

Pasta Buffet
Vegan quinoa-spinach tortellini with tomato sauce*
Penne à la Vodka with smoked salmon
Orecchiette with ham, mushrooms and herbs

Suggestion 2

Quiche Buffet
5 sorts of mini quiches
Cheese, mushroom, seasonal vegetables, bacon and herbs, smoked salmon

Suggestion 3

Regional trout with Riesling sauce
Fried potatoes and market vegetables
Falafel on vegetable couscous*

Suggestion 4

Meat balls with rosemary sauce
Farfalle pasta, seasonal vegetables
Quorn schnitzel with olives and dried tomatoes*

Suggestion 5

Sliced beef with paprika cream sauce
Roesti, seasonal vegetables
Vegan mushroom ragout with tofu*

Dessert

Please choose 2 different sorts:

Cupcakes with topping
Vanilla-fruit slice
Seasonal lassi
Ovomaltinen chocolate mousse
Cheesecake with fruit jelly
Seasonal fruit cake
Exotic fruit salad
Mousse of the season (mandarin, cherry, apricot)

*Is prepared vegan

3-course standing lunch CHF 58.00 per person