

## APPETIZERS AND MENU SUGGESTIONS FOR BANQUETS & SEMINARS

01<sup>ST</sup> MARCH 2024 TO 31<sup>ST</sup> OCTOBER 2024

Dear seminar and banquet guest

Thank you for your interest in organizing an event with us at the Hotel Metropole, in the heart of Interlaken.

Below you will find our aperitif and menu suggestions, which are valid for groups of 10 or more people. For the buffets, the minimum number of guests is indicated immediately below. You are welcome to create your own menu or buffet according to your wishes and budget. However, for reasons of logistical effort and food waste, we ask you to decide on a common menu or buffet.

We will be happy to offer you the menu or buffet you desire or adapt to your budget. We can also advise you personally on site. Please, make an appointment in advance. If you wish, we can assist you with the decoration and menu card design.

Upon request, we will be happy to offer a follow-up service for the main course for an additional charge (25% of the main course price). For cooking and logistical reasons, it is unfortunately not possible for us to serve all suggestions in the Panoramic Restaurant Top-o-Met. The respective dishes are marked with a star.

Please, make sure to inform us of any kind of allergies before the event so that we can adapt to everyone's needs. Despite careful preparation, our dishes may contain traces of other substances used in the production process in the kitchen, in addition to the allergens marked.

### Cancellation conditions:

Cancellation 14 days before the event: without costs

Cancellations 7 days before the event :25% of the expected turnover

Cancellations 3 days before the event: 50% of the expected turnover

Cancellations on the day of the event: 100% of the expected turnover

### Guarantee number:

For events with an uncertain number of participants, we jointly define a guaranteed number. It is valid for the meal and will be charged in any case. Subsequently produced dishes will be charged at the individual price - according to the order - according to expenditure.

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All Prices include 8.1% VAT.

## APPETIZER AND LUNCH BUFFET SUGGESTIONS

### PUNCH

Seasonal fruit punch with Prosecco	CHF 26.00 / litre
Seasonal fruit punch without alcohol	CHF 22.00 / litre
Forest berry punch with Prosecco	CHF 32.00 / litre

### CANAPÉS

#### FISH

-Smoked salmon with pearls and lovage cream	CHF 2.00 / piece
-Asian marinated tuna with pearls and soy sauce	CHF 2.00 / piece
-Mousse of cold smoked trout with dill mayonnaise and cucumber	CHF 2.00 / piece
-Graved salmon with mustard-honey-dill sauce and sour cream	CHF 2.00 / piece
-Tuna mousse with red onions and capers	CHF 1.50 / piece

#### MEAT

-Beef pastrami Metropole style with pepper mayonnaise	CHF 1.50 / piece
-Pink roast veal with tuna sauce	CHF 1.50 / piece
-Raw ham with mango and chili	CHF 1.50 / piece
-Ham with egg yolk cream and mustard	CHF 1.50 / piece
-Salami with olives and dried tomatoes	CHF 1.50 / piece
-Beef tartare house style	CHF 2.00 / piece
-Chicken breast with fruits brunoise and sambal oelek	CHF 1.50 / piece

#### VEGETARIAN

-Tête de Moine cheese with walnut and grape on pumpernickel	CHF 1.50 / piece
-Hummus with Ras el- Hanoud and cherry tomatoes	CHF 1.00 / piece
-Brie cheese with dried apricots and walnuts	CHF 1.50 / piece
-Egg mayonnaise with chives and parsley	CHF 1.00 / piece
-Antipasti tartare with olives and basil	CHF 1.50 / piece

1 piece equals 1/8 toast. Prices are valid from 8 pieces per type.

## APÉROSNACKS

### COLD WITH MEAT

-Bacon jam with butter brioche	CHF 1.50 / piece
-Dry meat and raw ham with vinegar vegetables and bread chip	CHF 2.50 / piece
-Metropole style pastrami with pepper mayonnaise	CHF 2.50 / piece
-Mini sandwich with dry meat and cranberry	CHF 3.50 / piece

### COLD WITH FISH

-Smoked salmon in a wrap with cream cheese, avocado, lemon and horseradish	CHF 2.50 / piece
-Small shrimp cocktail with carrots, ginger and sour cream	CHF 2.50 / piece
-Graved salmon skewer with honey-dill-mustard sauce	CHF 2.50 / piece
-Carpaccio of Ringgenberger perch fillet with olive oil and lime	CHF 3.00 / piece

### COLD VEGETARIAN

- Mini pita bread with hummus and citrus, sesame seeds	CHF 2.00 / piece
-Mini pita bread with hummus and beetroot	CHF 2.00 / piece
-Raw sticks of seasonal vegetables with cocktail and curry sauce	CHF 0.70 / shot
-Vegetarian mini burger with cheese and tomatoes	CHF 2.50 / piece

### WARM WITH MEAT

-Pig hoof lid with Charr Siu marinade	CHF 2.00 / piece
-Ham croissant	CHF 2.00 / piece
-Bacon and cheese puff pastry rondelles	CHF 1.00 / piece
-Strips of beef breast American style with BBQ sauce in bread	CHF 3.00 / piece
-Mini beef hamburgers with bacon, pickle and tomatoes	CHF 3.50 / piece
-Mini beef cheeseburger with cucumber and tomatoes	CHF 3.50 / piece
-Spicy buffalo chicken wings	CHF 2.00 / piece

### WARM WITH FISH

-Fried Ringgenberger perch fillet strips in tempura batter with green sauce	CHF 3.50 / piece
-Hot smoked strips of trout fillet with beetroot and sour cream	CHF 3.50 / piece

### WARM VEGETARIAN

-Cheesecake cubes	CHF 1.50 / piece
-Vegetable Frito Misto in tempura batter with sweet and sour sauce	CHF 1.50 / piece
-Vegetarian mini samosas with mint yoghurt	CHF 2.00 / piece
-Vegetarian mini spring rolls with soy sauce and sweet and sour sauce	CHF 2.00 / piece

### SUSHI (Sushi must be ordered at least 10 pieces per kind)

California Roll with salmon and tuna	CHF 2.50 / piece
California Roll with cucumber and avocado	CHF 2.50 / piece
California Roll with salmon and avocado	CHF 3.00 / piece
California Roll with tuna and spicy mayonnaise	CHF 3.00 / piece

**PARTY BREAD** (EACH FOR ABOUT 10 PEOPLE)

Party bread filled with local meat specialties	CHF 110.00
Party bread with vegetarian filling	CHF 95.00
Party bread filled with smoked fish	CHF 130.00

**OUR APÉROBUFFETS**

**THE ITALIAN APÉROBUFFET** (WE CALCULATE WITH 11 PIECES PER PERSON)

CHF 33.00 per person

COLD

Crispy grissini  
Bruschetta with tomatoes, basil and raw ham  
Salami olive skewer  
Parmesan chip  
Piadina with mascarpone, arugula and salami

WARM

Fried king prawns with aioli sauce  
Chicken involtini with basil and lemon  
Fried onion rings with salsa verde  
Arancini with bolognese  
Arancini with parmesan cheese

**THE RUSTIC APERO BUFFET**

CHF 24.50 per person

Grison meat, raw ham, raw bacon, salami  
4 different cheeses  
Mixed pickles and silver onions, twisted bread and butterplait

**THE SWISS APERO BUFFET** (WE CALCULATE WITH 9 PIECES PER PERSON).

CHF 24.50 per person

COLD

Local sliced cheese  
Bruschetta with tomatoes, basil and raw ham  
Beef tatar in crispy cornet

WARM

Ham croissants  
Swiss cheesecake cubes

**THE EASY APÉROBUFFET**

CHF 21.50 per person

Cold plate with meat and cheese of our choice with bread

THE ASIAN APERO BUFFET (FROM 20 PEOPLE)

CHF 35.00 per person

COLD

California Sushi Roll with salmon and tuna, with gari and wasabi  
California Sushi Roll with cucumber and avocado, with gari and wasabi  
Glass noodle salad with vegetables, ginger, lime and soy sauce  
Vegetable papaya salad with carrots, sesame seeds, limes, peanuts and cucumber  
Spicy beef salad with coriander, hot peppers, chili and onions

WARM

Vegetarian mini spring rolls with soy sauce  
Vegetarian mini samosas with mint yogurt  
Roasted strips of pork hoof lid Char siu with hoisin sauce  
Fried mini chicken satay skewers with peanut sauce  
Fried mini beef skewers teriyaki

THE CLASSIC APERO BUFFET (WE CALCULATE WITH 11 PIECES PER PERSON.// from 10 people)

CHF 29.00 per person

Beef tartare in crispy cornet  
Canapé with raw ham and avocado  
Scottish smoked salmon tartare with horseradish and capers on toast  
Pink roast veal with tuna mousse on toast  
Roasted chicken breast with fruits brunoise and chili on toast  
Salami with olives and dried tomatoes on toast  
Egg with mayonnaise and chives on toast

APÉRO RICHE (BUFFET) (WE CALCULATE WITH 15 PIECES PER PERSON) // (from 20 people)

CHF 39.00 per person

COLD

California Sushi Roll with salmon and tuna with gari and wasabi  
California Sushi Roll with cucumber and avocado with gari and wasabi.  
Bruschetta with tomatoes, garlic and raw ham  
Salami olive skewers  
Smoked salmon tartare with horseradish and capers on toast  
Pink roast veal with tuna mousse on toast  
Bacon jam with butter brioche  
Beef tartare in crispy cornet  
Local sliced cheese.

WARM

Roasted strips of pig hoof lid with Char siu marinade and hoisin sauce  
Fried mini chicken satay skewers with peanut sauce  
Fried mini beef skewers teryaki  
Buffalo chicken wings with spicy sauce

VEGETARIAN APÉRO BUFFET (WE CALCULATE WITH 11 PIECES PER PERSON, // (from 20 people)

CHF 26.00 per person

COLD

California Sushi Roll Roll with cucumber and avocado with gari and wasabi  
Bruschetta with dried fruits and racy mascarpone cream

Glass noodle salad with vegetables, ginger, lime, and soy sauce

Local sliced cheese

Mini pita bread with hummus

WARM

Vegetarian mini spring rolls with soy sauce

Vegetarian mini samosas with mint yogurt

Mini arancini with herbs and hot peppers

STANDING-LUNCH (from 10 people)

CHF 48.00 per person

COLD

Tomato-mozzarella salad skewers with pesto

Roast beef with tartare sauce

Vegetable terrine with espuma

SOUP

Cold gazpacho with basil

WARM

Vegetarian mini spring rolls with sweet and sour and soy sauce

Ricotta spinach ravioli with parmesan sauce

Fried mini beef skewers teriyaki

Deep fried Ringgenberger perch fillets with green sauce

Mini summer vegetables skewers

Chicken Involtini with cream cheese sauce

French fries

Arancini with bolognese

SWEET

Mini vanilla cream slice

Mini fruit skewer

Chocolate mousse with berries coulis in a glass

We are happy to adapt our buffets to your personal requirements and budget. Of course, you can also create your own idea of a buffet from our suggestions or tell us what you have in mind.

## LIGHT AND EASY FOR YOUR SUCCESSFUL SEMINAR

Cold starters CHF 12.00  
Colorful leaf salad with sprouts and seeds  
Yoghurt dressing

Soups  
Clear vegetable soup with basil CHF 9.00

Main course  
Low cooked pork sirloin with apple sauce CHF 28.00  
wholemeal tagliatelle, steamed seasonal vegetables  
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Sous-Vide cooked beef flank steak CHF 31.00  
churrasco vinaigrette, boiled potatoes  
seasonal vegetables  
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Poached salmon ragout with tomato salsa CHF 33.00  
jasmin rice and edamame beans

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SEMINARBUFFET LUNCH CHF 45.00

Starters  
Salad buffet including carrot salad with oranges, cucumber salad with dill,  
beetroot salad with apples, celery salad with nuts,  
cole-slow salad with honey, corn salad with curry

Soup  
Clear vegetable soup with Paysanne

Main Course  
Low-cooked beef flank steak with vegetable salsa  
Grilled salmon steak with herb vinaigrette  
Pilaf rice with almonds  
Boiled potatoes  
Seasonal vegetable selection

Dessert  
Fruit salad  
Lemon sorbet  
Meringue  
Whipped cream

All Prices include 8.1% VAT.



## MENU IDEAS

### COLD STARTERS

Green salad with sprouts and seeds ****	CHF 11.00
Mixed salad with sprouts and seeds ****	CHF 12.50
Nut salad with fried bacon, egg and croûtons ****	CHF 16.00
Vitello Tonnato with olives, capers and red onions ****	CHF 25.00
Ceviche of Ringgenberger perch fillet with sweet potatoes ****	CHF 24.00
Trilogy of salmon with toast and pumpernickel	CHF 27.00

### WARM STARTERS

Tagliatelle Nostrano with summer truffle ****	CHF 22.00
Lamb involtini with Pata Negra prosciutto and spinach risotto ****	CHF 23.00
Ravioli with butter and sage	CHF 21.00

### SOUPS

Tomato cream soup with vanilla ice cream ****	CHF 12.00
Green pea soup with mint ****	CHF 11.00
Green asparagus cream soup with coconut milk and ginger ****	CHF 12.00
Beef consommé with pancake slices	CHF 10.00



## MAIN COURSES - BEEF

Sautéed beef fillet cubes with Pommery mustard sauce tagliatelle and seasonal vegetables ****	CHF 55.00
Carved double beef entrecote with Bearnaise sauce and red wine reduction potato gratin and seasonal vegetables ****	CHF 48.00
Braised beef shoulder in red wine Burgundy style mashed potatoes and seasonal vegetables ****	CHF 38.00
Beef fillet heart roasted in one piece with red wine Beurre Blanc fried potatoes and seasonal vegetables ****	CHF 60.00
Braised beef stew with silver onions and crispy croutons mashed potatoes and glazed root vegetables	CHF 33.00

## MAIN COURSES - VEAL

Roasted veal fillet in herb agrumen coat with jus tagliatelle and seasonal vegetables ****	CHF 65.00
Sautéed sliced veal zurich style crispy roesti and seasonal vegetables ****	CHF 43.00
Saddle of veal roasted in one piece with Vino Santo jus saffron risotto and seasonal vegetables ****	CHF 49.00
Pink roasted saddle of veal with tarragon jus lyon potatoes and seasonal vegetables ****	CHF 44.00
White veal starter with wild mushrooms mashed potatoes and seasonal vegetables	CHF 36.00

## MAIN COURSES - PORK

Pork fillet roasted in one piece with Calvados jus tagliatelle and seasonal vegetables ****	CHF 42.00
Pork sirloin with apple sauce almond rice and seasonal vegetables ****	CHF 33.00
Sautéed pork cutlet with forest mushroom cream sauce fried potatoes and seasonal vegetables ****	CHF 29.00
Glazed pork shoulder with Pommery mustard sauce mashed potatoes and seasonal vegetables ****	CHF 27.00
Braised pork stew with beer sauce mashed potatoes and seasonal vegetables	CHF 24.00

## MAIN COURSES - LAMB

Roasted lamb sirloin in lemon parsley coat with shallot port confit spinach risotto and seasonal vegetables ****	CHF 49.00
Roasted lamb rack with olive crust and savory jus roasted polenta sticks and seasonal vegetables ****	CHF 50.00
Low-cooked lamb rump with port wine jus polenta and seasonal vegetables ****	CHF 41.00
Emmental lamb stew with saffron sauce mashed potatoes and seasonal vegetables	CHF 34.00

## MAIN COURSES - POULTRY

Roasted chicken breast stuffed with dried tomatoes, basil and cream cheese with potato gnocchi and seasonal vegetables ****	CHF 34.00
Sautéed chicken breast with red curry sauce basmati rice and wok vegetables ****	CHF 31.00
Grilled chicken thigh steak with herb vinaigrette rice and seasonal vegetables	CHF 28.00

All Prices include 8.1% VAT.

## MAIN COURSES - VEGETARIAN

Tagliatelle Nostrano with olives, chili, garlic and peperonata ****	CHF 22.00
Spinach-ricotta ravioli with sage, butter and parmesan foam ****	CHF 25.00
Poached eggs with hollandaise sauce fried potatoes and spinach leaves	CHF 25.00

## MAIN COURSES - VEGAN

Chickpeas with yellow curry sauce and vegetables basmati rice ****	CHF 24.00
Sautéed quorn slices with tomato chili sauce farfalle and seasonal vegetables ****	CHF 26.00
Yellow vegetable curry with coconut milk, cashew nuts and baked banana almond rice	CHF 26.00

## MAIN COURSES - FISH AND SEAFOOD

Poached trout fillet with Noilly Prat sauce almond rice and leaf spinach ****	CHF 33.00
Crispy baked „Ringgenberger“ perch fillets in tempura batter with tartare sauce chive potatoes and leaf spinach ****	CHF 55.00
Sautéed „Gotthard“ pike-perch fillet on a bed of leeks with Verjus Beurre Blanc parsley potatoes ****	CHF 53.00
Sautéed tiger shrimps Provencal style lemon risotto and seasonal vegetables	CHF 45.00

## DESSERTS

Apple juice cream with white wine pretzel ****	CHF 10.00
Exotic fruit salad with mango ice cream ****	CHF 12.00
Passion fruit mousse tartlet with raspberry sauce and caramel ice cream ****	CHF 14.00
Caramelized pineapple with sour-cream- icecream and caramel sauce ****	CHF 14.00
Chocolate cake slice with orange salad ****	CHF 15.00
Dessert variation Metropole ****	CHF 18.00
Plate with 5 kinds of cheese served with fruit bread	CHF 19.00

## MEAT AND FISH DECLARATION

Pork | Veal | Beef | Sausage products | Chicken | Lamb ragout - Switzerland  
Beef filet - Ireland / Australia  
Lamb rack - New Zealand  
Lamb sirloin - Ireland / New Zealand  
Duck - France  
Turkey - Switzerland und France  
Eglifilets - Switzerland breed  
Trout filets - Italian breed  
Shrimps- Vietnam breed  
Smoked salmon - Norway breed  
Graved Salmon | Salmon fresh - Denmark breed  
Pike Perch - Switzerland

## BREAD DECLARATION

Piadina - Italy  
Toastbread - Switzerland  
Pitabread - France  
Partybread -. Switzerland  
Bread - Switerland  
Bread rolls - Switerland

All Prices include 8.1% VAT.

## OUR BUFFET SUGGESTIONS

### VEGETARIAN BUFFET

#### COLD APPETIZERS

Sushi rolls with cucumber and avocado  
Sushi rolls with avocado and hot peppers  
Sushi rolls with omelet and avocado  
Marinated ginger (gari) and wasabi  
Glass noodle salad with vegetables

#### SOUP

Tomato cream soup with vanilla from an espresso cup

#### WARM APPETIZERS

Vegetarian spring rolls with sweet and sour sauce  
Spanish tortilla with potatoes, herbs and egg  
Omelette with creamy beluga lentils and herbs

#### MAIN COURSE

Yellow chickpea curry with potatoes and vegetables  
Patè with cream sauce, peas, mushrooms, and diced carrots  
Spaghetti with spicy chili sauce  
Tofu roast with rosemary jus  
Beetroot risotto

#### DESSERT

Burnt cream  
Chocolate mousse with raspberries coulis  
Whipped cream, meringue, caramel custard  
Chocolate ice cream, vanilla ice cream, strawberry ice cream

CHF 55.00 from 20 people

### VEGAN BUFFET

#### COLD APPETIZERS

Fermented carrot tartare  
Vegan mozzarella with tomatoes and pesto  
Vegan foie gras praline  
Dried tomato tartare  
Salad buffet including carrot salad with oranges, cucumber salad with dill, corn salad with peppers, beetroot salad with nuts, leaf salad  
Italian sauce, chopped onions  
Chives, chopped parsley, roasted seeds

#### SOUP

Vegan Tom-Kha soup

#### MAIN COURSE

Red chickpea curry with potatoes and vegetables  
Falafel with beetroot and dip  
Vegan quorn slices with wild mushrooms  
Zucchini cannelloni stuffed with cashew herb cream  
Vegetable platter and almond rice

#### DESSERT

Almond milk panna cotta with raspberries  
Vegan chocolate cream  
Fruit salad with lemon sorbet

CHF 48.00 from 20 people

We are happy to customize our buffets to your personal needs and budget. Of course, you may also compose your own idea of a buffet from our suggestions or tell us what you have in mind.

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## ASIAN BUFFET

### COLD APPETIZERS

California Rolls with salmon and tuna  
Sushi with cucumber and avocado  
Sushi with hot peppers and avocado  
Green papaya salad with peanuts and chili  
Shaved beef salad with red onions  
Raw marinated tuna with lemongrass,  
soy sauce and honey

### SOUP

Cantonese broth with soy sauce and garlic  
Pancake strips with Coriander

### WARM APPETIZERS

Pork loin cover Char Sui with hoisin sauce  
Chicken skewers with peanut sauce  
Crispy fried squid with sweet soy sauce  
Spring rolls with sweet and sour sauce

### MAIN COURSE

Fried duck breast strips with red curry sauce  
Crispy fried chicken cubes with honey  
Fried beef curry with green curry sauce  
Sautéed king prawns with garlic and sake  
Yellow chickpea curry with vegetables  
Fried rice with soy sauce, ginger, vegetables, mung  
beans, garlic and egg  
Fried fine noodles with tofu and spring onions  
Braised pak choy/seasonal vegetables  
Edamame beans

### DESSERT

Fruit platter, Coconut ice cream, lemon sorbet, mango  
sorbet, fruit deep fried in tempura batter

CHF 95.00 from 40 people

## ITALIAN BUFFET

### COLD APPETIZERS

Pink roasted vitello tonnato  
Tomato mozzarella with pesto and balsamic vinegar  
Marinated grilled zucchini with rosemary  
Lukewarm pulpo salad with hot peppers and parsley  
Marinated green and black olives  
Dried tomatoes in oil, Meat platter with coppa  
Prosciutto di Parma, Mortadella  
Salami Ventriccia and Lardo Colonato  
Salad buffet with arugula salad,  
Corn salad, Fennel salad with dill, Artichoke salad with  
lovage, pepperoni salad with chives

### MAIN COURSE

Sautéed veal saltimbocca with Marsala jus  
Sautéed pork piccata  
with mushrooms and ham strips,  
Stuffed chicken breast involtini  
with dried tomatoes, cream cheese, and basil  
Braised beef shoulder in red wine  
Polenta, Tagliatelle Nostrano, saffron risotto  
Vegetarian ravioli with sage and butter  
Penne Cacio e Pepe, roasted mediterranean vegetables  
Black salsifies with herbs

### DESSERT

Zuppa Inglese, chocolate cake  
Cold wine cream with maraschino  
Panna cotta with strawberry sauce  
Cannoli with ricotta cream  
Pistachio ice cream, lemon sorbet

CHF 95.00 from 30 people

We are happy to adapt our buffets to your personal requirements and budget. Of course, you can also create your own idea of a buffet from our suggestions or tell us what you have in mind.

## SWISS BUFFET

### COLD APPETIZERS

Meat platter with Grisons meat, Ticino raw ham, coppa, Ticino bresaola, Ballenberger dry sausage, Grisons meat and fish platter with cold smoked trout, pickled char and smoked salmon, cucumber salad with dill, corn salad with hot peppers, celery salad with apples and walnuts, salad buffet including beetroot salad with apples and onions, leaf salad, French and Italian dressing, chopped onions, croutons, chives, chopped egg

### SOUP

Grisons barley soup

### MAIN COURSE

Crispy fried Ringgenberger perch fillets with tartare sauce, roasted chicken thigh steak with alpine herb butter, sautéed sliced Zurich veal with mushrooms and cream sauce, hot smoked trout fillet with beetroot and sour cream, braised beef shoulder with merlot sauce, roasted pork sirloin with herbs and apples, vegetarian Alpine macaroni with roasted onions, vegetable platter, roesti, mashed potatoes

### DESSERT

Burnt cream, chocolate mousse with raspberry coulis, whipped cream, local nut cake, meringue, apple pie with almonds, white chocolate mousse with peach coulis, caramel cutstand, chocolate ice cream, vanilla ice cream, strawberry ice cream

CHF 79.00 from 40 people

## CLASSIC BUFFET

### COLD APPETIZERS

Graved salmon with dill-mustard-honey sauce  
smoked salmon with horseradish  
shrimp cocktail with Calypso sauce  
house terrine with Cumberland sauce  
chicken galantine with saffron dip,  
fish terrine with Buttermilk Emulsion  
cold Roast Pork with Salsa Verde  
cucumber salad with dill, Corn salad with hot peppers  
celery salad with apples and walnuts  
beetroot salad with apples and onions, Leaf salad  
French and Italian dressing,  
chopped onions, croutons, chives, chopped egg

### MAIN COURSE

Whole entrecote roasted with Bernaise sauce,  
roasted chicken breast with herb butter  
roasted veal loin with tarragon beurre blanc  
roasted pork tenderloin with morel cream sauce  
hot smoked trout fillet with beetroot sauce and sour cream, potato gratin, pilaw rice, seasonal vegetable platter

### DESSERT

Chocolate mousse with raspberry coulis  
white chocolate mousse with mango coulis  
whipped cream, 3 kinds of ice cream, 2 kinds of sorbet  
fruit salad, Meringue

CHF 79.00 from 20 people

We are happy to adapt our buffets to your personal requirements and budget. Of course, you may also compose your own idea of a buffet from our suggestions or tell us what you have in mind



## WORLD FOOD BUFFET

### COLD APPETIZERS

Meat platter with local meat, Ticino raw ham, Coppa, Ticino Bresaola, Ballenberger dry sausage dry meat, fish platter with cold smoked trout pickled char and smoked salmon  
California Rolls with salmon and tuna  
sushi with cucumber and avocado  
sushi with pepperoni and avocado  
green papaya salad with peanuts and chili  
shaved beef salad with red onions  
raw marinated tuna with lemongrass  
soy sauce and honey, Beef pastrami with pepper dip  
salad buffet including beetroot salad with apples and onions, leaf salad, French and Italian dressing, chopped onions, croutons, chives, chopped egg

### MAIN COURSE

Roasted duck breast strips with red curry sauce, crispy fried chicken cubes with honey, fried beef curry with green curry sauce, sautéed king prawns with garlic and sake, yellow chickpea curry with vegetables, fried rice with soy sauce, ginger, vegetables, mung beans, garlic and egg, fried fine noodles with tofu and bunch onions, braised Pak Choy, Edamame beans

### DESSERT

3 kinds of ice cream, Meringue, whipped cream, ruby chocolate mousse, white chocolate mousse with mango coulis, dark chocolate mousse with raspberry coulis, Crema Catalan, burnt cream, apple jalousie with vanilla sauce, fresh fruit salad, pineapple with cherry, exotic fruit platter, fruit mousse cubes, various fruit cakes  
fruit platter, coconut icecream, lemon sorbet, mango sorbet, fruit fried in tempura batter

CHF 125.00 from 30 people

## FESTIVE BUFFET

### COLD APPETIZERS

Sushi with salmon and tuna, sushi with salmon and avocado  
sushi with avocado and cucumber served with wasabi and gari  
Vitello Tonnato, festive meat platter with dry meat  
raw ham, raw sausage, raw bacon, salami and bresaola  
cold roast pork with green sauce  
Festive fish platter with smoked salmon and horseradish, raw marinated salmon with dill-mustard-honey sauce  
pickled char with herbs, beef pastrami with pepper mayonnaise  
asian marinated tuna with lemongrass, lime and soya sauce  
melon platter with Parma ham, house terrine with Cumberland sauce, chicken galantine with fish terrine & saffron  
salmon Bellevue, garnished turkey, shrimp Cocktail with Calypso Sauce, melon cocktail with Porto

### WARM APPETIZERS

Giant shrimps flambéed in front of the guest  
with cognac and butter  
hot smoked trout fillet with beetroot foam and sour cream

### SOUP

Clear saffron fish soup with dill

### MAIN COURSE SERVED

Roasted beef fillet heart with duck liver jus and red wine reduction, potato cake and seasonal vegetables

### DESSERT

3 kinds of ice cream, Meringue, whipped cream, ruby chocolate mousse, white chocolate mousse with mango coulis, dark chocolate mousse with raspberry coulis, Crema Catalan, burnt cream, apple jalousie with vanilla sauce, fresh fruit salad, pineapple with cherry, exotic fruit platter, fruit mousse cubes, various fruit cakes,

CHF 169.00 from 50 people

We are happy to adapt our buffets to your personal requirements and budget. Of course, you may also compose your own idea of a buffet from our suggestions or tell us what you have in mind.

All Prices include 8.1% VAT.

## FLYING DINNER

At the Flying Dinner your food will be prepared by our chefs in the kitchen in small bowls and dishes and passed by our service staff among the guests.

You can comfortably continue your conversations while you are catered in the „flying“ way.

Generally, we can serve almost all of our buffets as flying dinner or lunch. But we allow ourselves to increase the prices due to the increased staff and dishes cost. (price on request)

### FLYING DINNER «OVER THE ROAD»

#### COLD FLYING DISHES

Dried meat with vinegar vegetables

Butter Brioche with bacon jam

Smoked salmon with horseradish cream

Tête de Moine cheese on pumpernickel with walnuts and grapes

Blue potato chips with cheese dip

#### HOT FLYING DISHES

Hot smoked trout fillet with beetroot espuma and sour cream

Oberland meat skewers with herb butter

Chicken involtini with cream cheese and herbs

Glazed cubes of root vegetables

Winter vegetables with parsley foam

Tagliatelle Nostrano with morel cream sauce

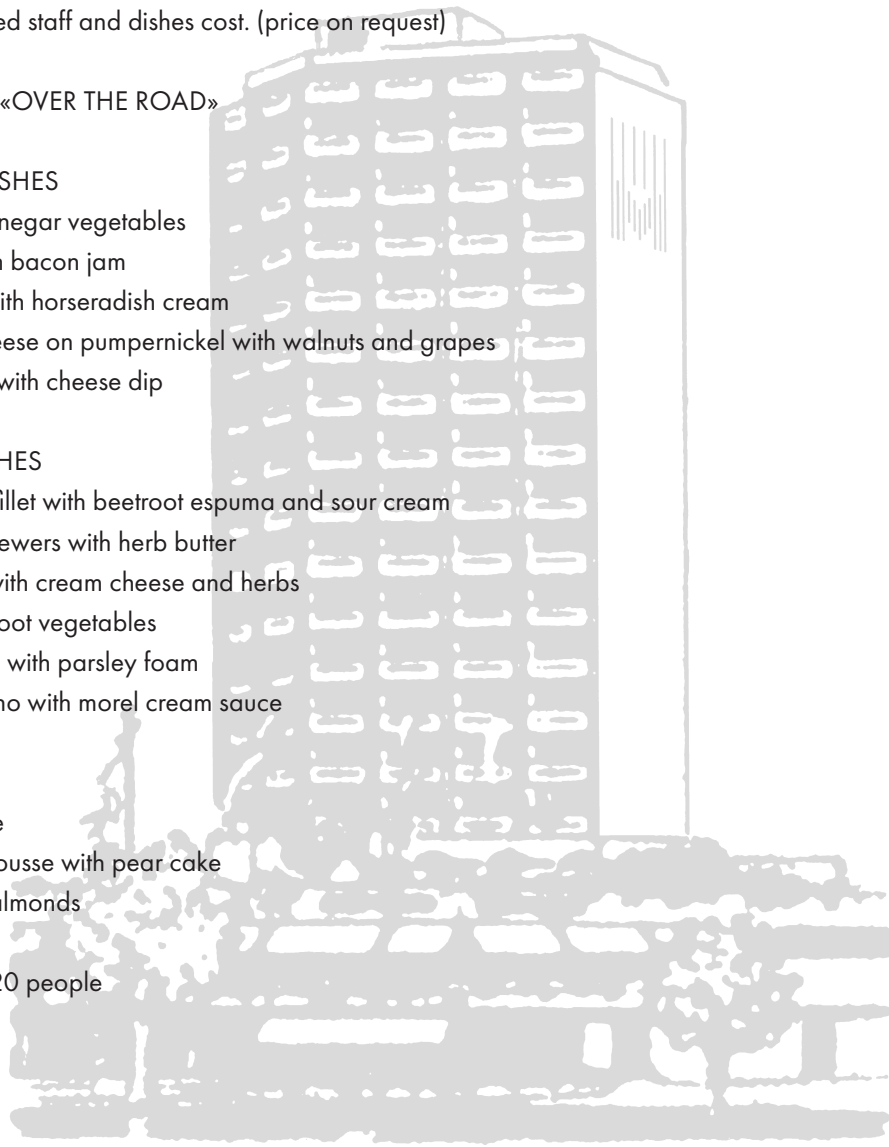
#### DESSERT

Vanilla cream slice

Dark chocolate mousse with pear cake

Burnt cream with almonds

CHF 54.00 from 20 people



We are happy to adapt our buffets to your personal requirements and budget. Of course, you may also compose your own idea of a buffet from our suggestions or tell us what you have in mind