

1ST AUGUST BUFFET



METROPOLE HOTEL

INTERLAKEN

COLD DELICACIES FROM SWITZERLAND

Cold platter with cured ham | Blue cow sausage | Appenzeller Mostbröckli | Bündnerfleisch | Ticino breasaola and salami | Stuffed eggs with chives and mayonnaise | Stuffed cherry tomatoes with pesto and cream cheese | Poached saffron pears with blueberry foam

WESTERN SWITZERLAND

Mixed leaf salad with French and Italian dressing | Celery salad with apples and walnuts | Cucumber salad with dill and apple cider vinegar | Fennel salad with lovage | Corn salad with peppers and chives | Chopped onions | Crispy croutons | Chopped parsley | Finely chopped chives | Hot smoked trout fillets with beetroot and sour cream | Boiled potatoes

SOUTHERN SWITZERLAND

Vitello Trota (cold, pink roasted veal with smoked trout mayonnaise) | Ticino gazpacho with grissini | Rocket salad with parmesan shavings and walnuts | Ravioli with brown butter and sage | Polenta with mascarpone | Grilled summer vegetables | Pork saltimbocca with jus

CENTRAL SWITZERLAND

Farmer's terrine with wild mushroom salad | Chicken galantine with dried fruit | Cold roast beef with herb quark sauce | Potato mash

NORTHEASTERN SWITZERLAND

Marinated char with dill | Sautéed veal slices Zurich style | Fried salmon cubes with verjus beurre blanc | Vegetarian capuns with white wine sauce | Potato gratin

DESSERTS

Bernese meringue with cream, cheese platter from JUMI | White toblerone mousse with raspberry coulis | Hasli cake | Emmental cream muffins | Ruby chocolate mousse | Cherry cream slices from Zug | Whipped cream | Strawberry ice cream | Chocolate ice cream | Vanilla ice cream | Brönnti cream | Fruit cake cubes | Grisons nut cake

