



Standing luncheons

Standing luncheon proposals

All prices are **per person**

Short Break Luncheon

Fr. 30.00

The quick snack can be served as a luncheon or rolled in to the meeting room.
Various salads, soup of the day, choice of sandwiches
Muffins and fruit basket

Business Luncheon

Fr. 35.00

Smoked ham with vegetable antipasti, ham with pickles
Various salads

Quiches, chicken skewers, spring rolls with sweet and sour sauce,
Japanese fried rice with egg, vegetables and soy (vegetarian)

Green tea flan garnished with seasonal fruits
Pastry and fruit basket

Pasta Luncheon

Fr. 35.00

Salami, smoked turkey breast, marinated zucchini, aubergines, olives,
tomatoes with Mozzarella and various salads

Potato gnocchi with raw ham strips and vegetables
Vegetarian ravioli and penne bolognese
Tomato sauce, cheese sauce, pesto, chili-garlic oil and parmesan cheese

Sabayon frappé, pastry and fruit basket

Bento-Box

Fr. 35.00

The Japanese way to enjoy a quick lunch.
All dishes will be served at the same time

Japanese salad, sushi variation and miso soup

„Yakiniku“ - minced beef marinated in soy and mirin
Steamed rice and Japanese vegetables

Japanese dessert

International Luncheon

Fr. 44.00

Cold dishes

Raw ham with grissini, chorizos with Italian antipasti
Salmon tartar on pumpnickel, cheese plate

Warm dishes

Keftedakia (Greek meatballs with mint), spring rolls sweet and sour
Asian satay (poultry), tortellini on pesto cream sauce (vegetarian)

Dessert

Apple pie, sabayon frappé with Amaretti
Brownies and prussiens, coconut mousse with fruit jelly

Asian Luncheon

Fr. 44.00

Cold dishes

Choice of sushi and sashimi with soy sauce and wasabi
Beef salad with glass noodles
Fried tofu sweet and sour

Warm dishes

Spring rolls and dim sum
Chicken satay
Jumbo shrimps with coconut
Pork tempura

Desserts

Coconut pudding
Colourful fruit jellies
Marinated exotic fruits
Green tea cake

Four regions of Switzerland

Fr. 48.00

Cold dishes

Dried Grisons beef and raw ham
„Ballenberger“ sausage, „Salsiz“ and bacon
Mixed pickles
Swiss cheese plate
Salads
Bread, „Züpfе“ and butter

Warm dishes

Bernese tongue sausage in brioche
„Äpler“-macaroni (vegetarian)
„Capuns“, quiche Vaudoise

Desserts

Crème brûlée
Apple beignets with vanilla sauce
Carrot cake and nut torte
Apple juice mousse, meringue and cream

East meets West

Fr. 50.00

Cold dishes

Choice of sushi and sashimi with soy sauce and wasabi
Beef salad with glass noodles, ginger and lemon grass
Chees truffles and cheese
Smoked meat, sausages and „Züpfе“

Warme Speisen

Chicken yakitori skewers on fried vegetables
Bread crumbed jumbo shrimps with curry dip
Dried plums with bacon
„Äpler“-macaroni (vegetarian)

Desserts

Colourful fruit jellies
Coconut pudding
Crème brûlée
Chocolate mousse with Toblerone

Soups

Additionally to your luncheon we recommend the following

Goulache soup (with beef)	Fr. 5.00
Vegetable cream soup	Fr. 4.00
Consommé with vegetable juliennes and croûtons	Fr. 4.00
Tomato soup (chilled or hot)	Fr. 4.00
Coconut velouté with ginger and lemon grass	Fr. 4.00

Spring

Wild garlic mousseline soup	Fr. 4.00
Asparagus cream soup	Fr. 4.00

Summer

Gazpacho (chilled Spanish vegetable soup)	Fr. 4.00
Refreshing fruit soup	Fr. 4.00

Autumn

Pumpkin soup	Fr. 4.00
Chestnut cream soup	Fr. 4.00

Winter

Parsnips soup with cream and honey	Fr. 4.00
Potato-leek soup	Fr. 4.00