



# 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