



Menus for banquets

Three course menus

Menu 1

Fr. 45.00 per person

Amuse-Bouche

Tomato cream soup perfumed with Vodka and basil moussline
Paillette

Rack of pork filled with dried fruit glazed with honey and lemon-pepper
on red wine-jus

Potato purée with mustard grains and market vegetables

Duet of white and dark chocolate

Friandises

Menu 2

Fr. 45.00 per person

Amuse-Bouche

Mixed salad with strips of smoked salmon
Sherry-raspberry vinegar dressing

Oven roasted breast of corn-fed poulard on herb-jus
Ticino white wine-risotto and market vegetables

Praliné mousse
with mango-passion fruit ice-cream

Friandises

Menu 3

Fr. 45.00 per person

Amuse-Bouche

Mushroom cream soup
Cheese-paillette

Fillet of pike perch sautéed in olive oil on tomato-vinaigrette
Boiled potatoes and leafy spinach

Almond cream with chocolate ice-cream

Friandises

Menu 4

Fr. 47.00 per person

Amuse-Bouche

Raw ham-involtini with fresh cheese, garnished with leafy salads

Glazed veal shoulder on sage-jus
Bramata-slice gratinated with Parmesan
Seasonal vegetables

Panna cotta with orange slices and espresso ice-cream

Friandises

Menu 5

Fr. 48.00 per person

Amuse-Bouche

Beef broth with Sherry and crêpes

Roasted pork fillet on dried morels sauce
Potato croquettes
and vegetable garnishLuke-warm apple tart
with apple sorbet

Friandises

Menu 6

Fr. 48.00 per person

Amuse-Bouche

Seasonal salad with smoked trout fillet
Horse radish mousselineDuckling breast roasted with orange
Tagliatelle and broccoli with pine nutsCrème Brûlée
with green tea ice-cream

Friandises

Menu 7

Fr. 52.00 per person

Amuse-Bouche

Saffron velouté with vegetable juliennes

Salmon slice and jumbo shrimp sautéed in olive oil
Pernod sauce
Venere-rice and leafy spinachVariation of our sorbets
garnished with fruits

Friandises

Four and five course menus

Menu 8

Fr. 80.00 per person

Amuse-Bouche

Bread crumbed jumbo shrimps with pineapple slices
garnished with leafy salads
Sour cream sauce with curcuma and ginger

Chilled tomato soup with basil mousseline
and herb-croûtons

Roasted beef rib-eye with three different sauces
Potato gratin and vegetable garnish

Bi-coloured chocolate mousse

Friandises

Menu 9

Fr. 85.00 per person

Amuse-Bouche

Marinated tomato slices with Mozzarella pearls
Basil pesto and Balsamico-reduction

Cauliflower soup with sautéed pike-perch fillet

Pork fillet poached in olive oil with herbs and sea salt
White chive sauce
Ticinese risotto and market vegetables

Cold sabayon garnished with fruits
Mocha ice-cream

Friandises

without fish Fr. 72.00

Menu 10

Fr. 98.00 per person

Amuse-Bouche

Poultry terrine with grilled vegetable marrow slices

Morel essence with semolina dumplings

Lemon sole fillet poached in Noilly Prat
served on leafy spinach and mille-feuille

Minced veal with apple on Calvados sauce
Potato quiche with thyme and market vegetables

Duet of white and dark chocolate

Friandises

without fish Fr. 80.00

Menu 11

Fr.110.00 per person

Amuse-Bouche

Galantine of smoked Irish salmon
garnished with leafy salads

White leek soup
Strips of smoked duckling breast

Slice of beef fillet with dried boletus
Potato quiche
Vegetable bâtonnettes

Brie de Meaux with homemade fig mustard

Dessert variation „Ambassador“

Friandises

without galantine Fr. 92.00

Our menus with an Asian flair

Menu 12

Fr. 58.00 per person

Amuse-Bouche

Leafy salads with wakame and soy-daikon

Spicy curry velouté
with aubergine dices and samosas

Chicken breast poached with lemon grass
Basmati rice and green beans with sesame

Duet of green tea and coconut ice-cream

Friandises

without soup Fr. 48.00

Menu 13

Fr. 75.00 per person

Amuse-Bouche

Fried jumbo shrimps on glass noodle salad
With mango, zucchini and chili

Sweet and sour vegetable soup
served with a spring roll

Lacquered duckling breast with soy and honey
Fried rice with egg and Asian vegetables

Ginger flan with braised pineapple
Pineapple sorbet

Friandises

without jumbo shrimps Fr. 58.00

Menu 14

Fr. 85.50 per person

Amuse-Bouche

Yakitori skewers on Asian salad with palm hearts

Coconut cream soup with vegetables and soy sprouts
Fish tempura

Slightly roasted dices of beef with mushrooms and shiitake
Sour cream with Szechuan pepper
Curcuma noodles and broccoli

Fruit salad with lychees
Sesame ice-cream

Friandises

without Yakitori) Fr. 69.00

Menu 15

Fr. 92.00 per person

Amuse-Bouche

Slightly roasted tuna sashimi
Tabouleh salad

Curry-coconut cappuccino
with jumbo shrimps on lemon grass oil

Roasted veal saddle with ginger and coriander
Basmati rice
Asian vegetables with sesame

Sweet choice of our Asian desserts

Friandises

without Sashimi Fr. 76.00

Dishes can vary depending on the season

If you did not find your favourite menu here, please contact us.
We create a menu for you with pleasure.