## Menu suggestions of CHF 49 per person

Homemade Barley soup

\* \* \* \*

Leaf salad

Pork escalope with cream sauce served with parmesan risotto

\* \* \* \*

Plum tart

**Engadin Wedding soup** 

\* \* \*

Endive salad with orange

\* \* \* \*

Beef stroganoff with cheese polenta

\* \* \* \*

Mixed ice cream with whipped cream

Homemade asparagus cream

\* \* \* \*

Lamb's lettuce

\* \* \* \*

Cod fillet in white wine sauce

served with rice

Apple strudel with vanilla cream

Lenses cream

\* \* \* \*

Corn salad

\* \* \* \*

Pork goulash

with Engiadine semolina dumplings

\* \* \* \*

Chocolate pie

Homemade champignon cream

\* \* \* \*

Cabbage salad

\* \* \* \*

Mixed-grill-skewer with penne on tomato sauce

\* \* \* \*

Banana Split

Homemade black salsify cream

\* \* \* \*

Beetroot salad with apple slices

\* \* \* \*

Braised veal shank with celery and potato puree

\* \* \* \*

Coupe Denmark

Homemade pea cream

\* \* \* \*

Tomato salad with onions

\* \* \* \*

Szeged Goulash with buttered noodles

\* \* \* \*

Quark cake with raisins

Beef consommé with egg pasta slices

\* \* \* \*

Mixed salad

\* \* \* \*

Veal sausage with onion sauce and hash brown potato

\* \* \* \*

Grandmother's pie