

Menu suggestions of CHF 57 per person

Cream of black salsify

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Turnip cabbage salad

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Veal cordon bleu

served with croquettes and grilled tomato

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Vermicelles with whipped cream

Carpaccio of chicken with rocket salad and
parmesan shavings

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Green salad

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Beef rump steak with herb butter
served with French soufflés and zucchetti

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Lemon Panna Cotta

Tuscan soup

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Mixed salat

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Boiled veal on horseradish sauce
served with boiled potatoes and vegetables

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Coupe Denmark

Tomato and mozzarella salad
with fresh basil

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Braised beef
with cheese-polenta and carrots

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Homemade Tiramisù

Homemade barley soup

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Pepperoni salad

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Sliced beef with arugula and parmesan shavings
served with gnocchi in butter and sage

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Caramel cream

Homemade cream of tomatoes

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Waldorf salad

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Veal paillard with herb butter
with pasta and broccoli in almond butter

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Coupe Melba

Caldo Verde soup

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Lamb's lettuce with egg

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Stuffed veal breast
with parmesan risotto and vegetable bouquet

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Chocolate mousse

Spaghetti with green pesto sauce

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Carrot salad with oranges

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Fried slice of salmon on white wine sauce
with rice and spinach

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Cassata Siciliana