

Menu suggestions of CHF 70 per person

Homemade Wedding soup

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Green salad

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Beef tenderloin Diavolo
with soufflé fries and vegetables

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Three kinds of sorbet

Beef consommé
with vegetable slices and sherry

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Tomato and onion salad

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Veal saltimbocca on Marsala
with parmesan risotto

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Carrot cake

Homemade cauliflower cream

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Mixed salad

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Roast beef on béarnaise sauce
with baked potatoes and sour cream

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Apple strudel with vanilla sauce

Homemade mushroom cream

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Tomato and rocket salad
with parmesan shavings

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Sliced veal Zürich style
served with hash browns potatoes

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Coupe Denmark

Vitello tonnato

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Endive salad

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Lamb chops Provençal style
with Valtellina polenta

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Iced coffee

Quiche Lorraine with tomato sauce

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Lamb's lettuce with egg

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King prawns in curry sauce
served with rice

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Pineapple carpaccio with coconut ice cream

Penne arrabiata

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Cucumber salad

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Veal steak with mushroom cream sauce
with mashed potatoes and Brussels sprouts

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Homemade Tiramisù

Ravioli filled with ricotta and spinach
on butter and sage

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Carrot salad

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Pike perch fillet on herb sauce
with saffron risotto and broccoli

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White chocolate mousse