

Menu suggestions of CHF 88 per person

Cream of tomato soup

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Spaghetti Mare and Monti

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Autumn salad 'Sonne'

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Beef fillet Diavolo

with French fries

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Duo of sorbet
on pineapple carpaccio

Cream of cauliflower

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Risotto with beetroot cubes

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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

Caldo Verde

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Risotto with red radicchio

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Greek salad

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Veal osso buco with gremolata
served with Valtellina style polenta

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Engadine chocolate cake
with fior di latte ice cream

Cream of zucchini soup

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Penne Arrabiata

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Lamb's lettuce with egg and bacon

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Veal steak on creamy mushroom sauce,
with celery-potato mash

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Tiramisu

Cream of pumpkin and orange soup

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Penne all'Amatriciana

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Carrot salad with pineapple pieces

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Smoked Engadine venison sausage with
parsley potatoes, sauerkraut and applesauce

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Coupe Denmark

Vegetarian option of the main course:

Breaded celery schnitzel with sweet potatoes