

Menu suggestions of CHF 52 per person

Cream of black salsify

* * * *

Turnip cabbage salad

* * * *

Veal cordon bleu

served with croquettes and grilled tomato

* * * *

Vermicelles with whipped cream

Tuscan soup

* * * *

Mixed salat

* * * *

Boiled veal on horseradish sauce

served with boiled potatoes and vegetables

* * * *

Coupe Denmark

Home made Grisons barley soup

* * * *

Pepperoni salad

* * * *

Sliced beef with arugula and parmesan shavings

served with gnocchi in butter and sage

* * * *

Caramel cream

Caldo Verde soup

* * * *

Lamb's lettuce with egg

* * * *

Stuffed veal breast

with parmesan risotto and vegetable bouquet

* * * *

Chocolate mousse

Carpaccio of chicken with arugula salad and

parmesan shavings

* * * *

Green salad

* * * *

Beef rump steak with herb butter

served with French soufflés and zucchini

* * * *

Lemon Panna Cotta

Tomato and mozzarella salad

with fresh basil

* * * *

Braised beef

with cheese-polenta and carrots

* * * *

Homemade Tiramisù

Homemade Tomatocream

* * * *

Waldorf salad

* * * *

Veal paillard with herb butter

with pasta and broccoli in almond butter

* * * *

Coupe Melba

Spaghetti with green pesto sauce

* * * *

Carrot salad with oranges

* * * *

Fried slice of salmon on white wine sauce

with rice and spinach

* * * *

Cassata Siciliana