



Banqueting Menus

Autumn / Winter 2014-2015



(Identical choice for all guests)

Menu at CHF 89.- per person

Starters

*Vegetable nems with sesame oil, poultry stuffing with chive
Mesclun salad with Asian vinaigrette sauce.*

OR

Wild mushrooms carnarolli risotto, parmesan espuma and lamb's lettuce

Main Course

*Cannelloni marinated ox cheek
Carrot preserve, wine pear, Spätzle with butter and reduction of marinade jus*

OR

*Chicken with sauce supreme with peanuts and its sauce from spices
Gourd muslin with Espelette pepper and its crispy polenta puck*

OR

Roasted thick pike-perch steak, Jerusalem artichoke with herb mousse, potatoes with saffron and white butter emulsion

OR

*Salmon fillet marinated with coconut milk and lime, sweet potato mash with nut-brown butter, potatoes with paprika
Served in paper frill*

Desserts

Paris-Brest (light cream with praline and chocolate heart)

OR

Iced meringue macaroon with Gruyère cream and blueberries



Menu at CHF 108.- per person

Amuse Bouche

Balik salmon and its spices tomato jelly

OR

Roasted gambas with mandarin oil and satay, mango & papaya tartare with tandoori spices

Starter

Roasted scallops with nori butter, lentils with cumin mousse, glazed salsify with smoked emulsion

OR

Celeriac cream soup, black truffles "melano sporum" and crisps

OR

Duck foie gras cooked at low temperature, apple and pear chutney with cinnamon, gingerbread crisps

Main Course

Parsley crusted lamb fillet with parsley and its roasted rib with thyme, Paimpol coconut mousse

Tomato preserved with thyme and rosemary

OR

Beef rumsteak, caponnata with olives, tops vegetables glazed and summer savory sauce

OR

Spicy red tuna, beetroot selection and tangy vinaigrette sauce

OR

Anglerfish stewed with ginger, onion and herb, buttered red cabbage preserved in wine sauce emulsion

Dessert

Full chocolat dessert, mulberry sorbet mûre & Génépi)

OR

Tatin Tart (caramelized upside-down apple tart)

Menu at CHF 140.- per person

Mise en Bouche

Pumpkin cream soup, chestnuts flakes & poached foie gras

Starter

Mandarin style lobster ravioli, mushrooms and lobster skim

Fish

*John Dory roasted with butter, black truffle “mélano-sporum” and top potatoes from “Touquet”
Red cabbage & stewed apple with sauce*

Normandy-style break

Sorbet served with saké

Meat

*Mandarin style beef fillet in Wellington
Dauphiné-style creamed potato gratin with saffron,
Vitелotte potatoes with balsamic vinegar & sun-dried gourd with rosemary, red Porto sauce*

Dessert

Chocolate & yuzu puff pastry (layered flaky pastry)

