



SEEPARK THUN
CONGRESS
HOTEL ****

APERIO SUGGESTIONS COLD

Small roastbeef rolls with marinated vegetables and black-garlic cream	4.–	per piece
Beef tatar with barbecue marinade on crostini	4.50	per piece
Raw-ham skewer with dried blue plums	4.–	per piece
Antipasti skewer with coppa, alpine cheese and marinated sweet peppers	4.–	per piece
Black tiger prawn with Asiatic vegetable salad and wasabi cream	4.50	per piece
Smoked-trout tatar with pumpernickel and sour cream	4.–	per piece
Sautéd tuna with kimchi vegetables and peanuts	5.–	per piece
Smoked-salmon roll stuffed with fresh cheese	4.50	per piece
Small cornet with goat fresh cheese and pear	3.50	per piece
Skewer with cherry tomatoes, mozzarella pearls and basil	3.50	per piece
Cream of goat fresh cheese and tomatoes with puff-pastry square	3.50	per piece
Mediterranean vegetable tatar in olive tartlet	3.–	per piece
Bruschetta with buffalo mozzarella and dried tomatoes	3.50	per piece
Home-made nut mixture and chips	2.50	per person
Butter stick Thun style	1.50	per piece
Parmesan splinters with fig mustard (40 g)	3.50	per person
Grissini with smoked bacon	2.50	per piece
Marinated olives (30 g)	3.50	per person
Mixed sandwiches with ham, cheese, salmon and egg	4.–	per piece

APERIO SUGGESTIONS WARM

Small flamed tart with bacon	3.50	per piece
Small ham croissants (2 pieces)	4.–	per person
Perch fritters with cucumber and lime sauce	4.–	per piece
Chicken-fillet skewer with barbecue dip	4.50	per piece
Steamed dim-sum turnover stuffed with crustacean paste	4.–	per piece
Dried blue plum with bacon	2.50	per piece
Home-made focaccia with bacon, herbs and cheese	2.50	per piece
Crispy giant prawn in panko panade, with pak-choi and sesame	3.50	per piece
Roesti-potato balls stuffed with fondue cheese, leek and herb quark (2 pieces)	3.–	per person
Small spring rolls with sour-sweet sauce (2 pieces)	4.–	per person
Home-made cheese tart	3.–	per piece
Roesti sticks with herb dip (2 pieces)	3.50	per person
Carrot and ginger soup in an espresso cup	4.50	per person

QUICK APERO

Home-made nut mixture and chips

Marinated olives with herbs

Bruschetta with buffalo mozzarella and dried tomatoes

8.50

Beef tatar with barbecue marinade on crostini (1 piece)

Crispy giant prawn in panko panade, with pak-choi and sesame

Perch fritters with cucumber and lime sauce

Cream of goat fresh cheese and tomatoes with puff-pastry square

15.–

Small ham croissants (2 pieces)

Smoked-trout tatar with pumpernickel and sour cream

Mediterranean vegetable tatar in olive tartlet

10.50

Small plate Seepark

Choice of regional meat and cheese

with home-made mixed pickles

16.50

RICH APERO

RICH APERO I

(calculated for about 1 hour)

Antipasti skewer with coppa, alpine cheese and marinated sweet peppers

Lye-bread sandwiches with "Niesenmöckli" cheese and sweet mustard

Mediterranean vegetable tatar in olive tartlet

Small ham croissants

Crispy giant prawns in panko panade, with pak-choi and sesame

Roesti-potato ball stuffed with fondue cheese, leek and herb quark

25.–

RICH APERO II

(calculated for about 1 ½ hours)

Asiatic boiled-beef salad with soya sprouts and cashew nuts

Parmesan splinters with marinated olives

Smoked-salmon roll stuffed with fresh cheese

Skewer with cherry tomatoes, mozzarella pearls and basil

Chicken-fillet skewer with barbecue dip

Perch fritters with cucumber and lime sauce

Home-made focaccia with bacon, herbs and cheese

Chocolate mousse in a glass

32.–

RICH APERO III

(calculated for about 1 ½ hours)

Platters with regional meat and cheese, mixed pickles and bread twist

(portions of approx. 120 g meat | cheese)

Skewer with cherry tomatoes, mozzarella pearls and basil

Small ham croissants

Home-made cheese tart

Roesti-potato ball stuffed with fondue cheese, leek and herb quark

Chicken-fillet skewer with barbecue dip

Small pastry

Panna cotta with wild-berry compote

Pineapple salad with pomegranate and peppermint

38.–