

WEDDINGS – IDEAS FOR YOUR BIG DAY

WEDDING MENU I

Chicken terrine in carrot wrapping with dried fruit and pistachios,
deep-fried beetroots, herb cream and bread chips

Beef consommé with Sherry, vegetable strips and cheese puff pastry

Fried fillet of salmon trout from Rubigen with venere rice and sugar peas

Passionfruit sorbet with Prosecco

Prime ribs of Swiss veal with herb crumble and portwine braising juice
Potato gratin and vegetables from the market

Choice of regional cheese with dried-fruit bread and chutney

Sweet-dish Buffet

Mixed ice-cream (1 sorbet and 1 ice-cream)

Meringue with whipped cream

Tablerone-chocolate mousse with pear

Burnt custard grandmother's style with almonds

Fruit salad with berries

Carrot cake

134.—

WEDDING MENU II

Carpaccio of Swiss alpine salmon with citrus fruit, avocado and quinoa

Champagne cream soup with fried black tiger prawn

Tagliolini with truffle cream sauce and leek

Passionfruit sorbet with Prosecco

Beef fillet roasted in one piece with braising juice and bearnaise sauce
Crispy potato balls with almonds and vegetables from the market

Three kinds of regional cheese with dried-fruit bread and chutney

Bittersweet chocolate mousse with pineapple salad and raspberry sorbet

142.— complete menu | 132.— without cheese