

Menu suggestions of CHF 45,00 per person

42.1 Cream of black salsify

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Turnip cabbage salad

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Veal cordon bleu

served with corquettes and grilled tomato

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Vermicelles with whipped cream

42.2 Carpaccio of chicken with rucola salad
and parmesan shavings

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Green salad

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Beef rump steak with herb butter
served with French soufflés and zucchini

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Lemon Panna Cotta

42.3 Tuscan soup

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Mixed salad

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Boiled veal on horseradish sauce

served with boiled potatoes and vegetables

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Coupe Denmark

42.4 Tomatoesalad with mozzarella
and fresh basil

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Braised beef

with cheese-polenta and carrots

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Homemade Tiramisù

42.5 Homemade barley soup

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Pepperoni salad

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Sliced beef with rucola and parmesan shavings
served with gnocchi in butter and sage

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Caramel cream

42.6 Homemade Tomatocream

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Waldorf salad

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Veal paillard with herb butter
with pasta and broccoli in almond butter

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Coupe Melba

42.7 Caldo Verde soup

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Lamb's lettuce with egg

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Stuffed veal breast

with parmesan risotto and vegetable bouquet

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Chocolate mousse

42.8 Spaghetti with green pesto sauce

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Carrot salad with oranges

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Fried slice of salmon on white wine sauce
with rice and spinach

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Cassata Siciliana