

## Menu suggestions of CHF 58,00 per person

52.1 Homemade Wedding soupe

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Green salad

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Beef tenderloin Diavolo  
with soufflé fries and vegetables

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Three kinds of sorbet

52.2 Beef consommé  
with vegetable juliennes and sherry

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Tomatoe and onion salad

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Veal saltimbocca on Marsala  
with parmesan risotto

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Carrot cake

52.3 Homemade Cauliflower cream

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Mixed salad

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Roast beef on Béarnaise sauce  
with baked potatoes and sour cream

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Apple strudel with vanilla sauce

52.4 Homemade mushroom cream

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Tomatoe and rucola salad  
with parmesan shavings

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Sliced veal Zürich style  
served with hash browns potatoes

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Tartufo

52.5 Vitello Tonnato

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Endive salad

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Lamb chops Provençal style  
with Veltliner polenta

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iced coffee

52.6 Quiche Lorraine with tomato sauce

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Lamb's lettuce with egg

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King prawns in curry sauce  
served with rice

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Ananas-Carpaccio with coconut ice cream

52.7 Penne Arrabiata

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Cucumber salad

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Veal steak with mushroom cream sauce  
with mashed potatoes and Brussels sprouts

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Homemade Tiramisù

52.8 Ravioli filled with ricotta and spinach  
on butter and sage

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Carrot salad

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Pike perch fillet on herb sauce  
with saffron risotto and broccoli

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White chocolate mousse