

## Aperitif packages

### **APÉRO „SECCO A GOGO“**

CHF 45.00 per person

Prosecco à discrétion  
Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) \*\*  
Beef tatar canapé on brioche toast  
Mini cheese cake \*\*  
Green olives filled with fresh cheese \*\*

### **APÉRO „AFTER WORK“**

CHF 12.00 per person

Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) \*\*  
Beef tatar canapé on brioche toast  
Grissini with Parma ham  
Mini cheese cake \*\*  
Black olives marinated with chili \*\*

### **APÉRO „CLASSIC“**

CHF 22.00 per person

Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) \*\*  
Beef tatar canapé on brioche toast  
Tomato and mozzarella sticks with basil \*\*  
Meat balls of beef (3 pieces) in barbecue sauce  
Deep fried fillet of Swiss perch with tartare sauce \*\*  
Falafel on coriander-yoghurt sauce \*\*

### **APÉRO „SUPERIOR“**

CHF 35.00 per person

Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) \*\*  
Beef tatar canapé on brioche toast  
Tomato and mozzarella sticks with basil \*\*  
Tuna tatar with wasabi and cress salad  
Canapé with brie and fig mustard  
Small pulled pork burger  
Half-poached salmon on seaweed-sesame salad & wasabi mayonnaise  
Prawn fried in rosemary oil  
Seasonal soup \*\*

### **APÉRO „EXCLUSIVE“**

CHF 47.00 per person

Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) \*\*  
Beef tatar canapé on brioche toast  
Tuna tatar with wasabi and cress salad  
Jalapeños filled with fresh cheese, on cucumber salad  
Small pulled pork burger  
Prawn fried in rosemary oil  
Half-poached salmon on seaweed-sesame salad & wasabi mayonnaise  
Seasonal soup \*\*  
Vegetable samosas (2 pieces) with sweet-chilli-sauce  
Meat balls of beef (3 pieces) in barbecue sauce  
Seasonal risotto \*\*

(The aperitif "Exclusive" is also available as flying dinner)

\*\* vegetarian

## Aperitif selection

(minimum order 10 pieces per dish)

<b>SNACKS</b>	<b>PORTION</b>
Black olives marinated with chili	5.00
Chips & nuts **	3.00
Grissini with raw ham (1 piece)	3.00
Oven-fresh puff pastry confectionery (cheese, almond, poppy & sesame) (1 each) **	3.00
<b>SMALL SANDWICHES</b>	<b>PIECE</b>
Salmon, ham, cheese & tomato-mozzarella	5.50
<b>COLD VEGETARIAN APPETIZERS</b>	<b>PIECE</b>
Carpaccio of beetroots with goat cheese	5.50
Tomato and mozzarella sticks with basil	3.00
Smoked tofu on seaweed-sesame salad & wasabi mayonnaise	3.50
Canapé with brie and fig mustard	4.00
<b>COLD APPETIZERS WITH MEAT AND FISH</b>	<b>PIECE</b>
Beef tatar canapé on brioche toast	5.00
Small roastbeef sandwich with garden cress mayonnaise	4.00
Waldorf celery salad with Grisons dry meat	6.00
Tuna cubes marinated in soy sauce, served on Asia vegetables	5.00
Half-poached salmon on seaweed-sesame salad & wasabi mayonnaise	4.50
Tuna tatar with wasabi and cress salad	5.00
<b>WARM VEGETARIAN APPETIZERS</b>	<b>PIECE</b>
Jalapeños filled with fresh cheese, on cucumber salad	4.00
Small Gruyere cheese cake	3.00
Falafel on coriander-yoghurt sauce	4.50
Vegetable samosas (2 pieces) with sweet-chilli-sauce	4.00
Apple-curry soup with small pineapple cubes	4.50
<b>WARM APPETIZERS WITH MEAT AND FISH</b>	<b>PIECE</b>
Meat balls of beef (3 pieces) in barbecue sauce	5.00
Corn-poulard satay with peanut sauce	3.50
Curry sausage	4.00
Small beef burger	5.00
Small pulled pork burger	5.00
Fried beef fillet cubes with pineapple and herb gravy	8.00
Small ham croissant	3.00
Prawn fried in rosemary oil	5.00
Deep fried fillet of Swiss perch with tartare sauce	4.50
Corn soup with smoked duckling breast	5.00
Quiche Lorraine	3.00
<b>DESSERTS</b>	<b>PORTION</b>
Homemade chocolate mousse with honey cherries	6.50
Plum sorbet with Vieille Prune	4.50
Seasonal crème brûlée	6.00
Homemade macarons	4.50
Panna cotta with raspberry coulis	6.00
Sesame brownie	3.00
Small cream slice	3.00
Small friandises (2 pieces)	4.00