



PASSAROUND & FINGERFOOD GOLD - HOT

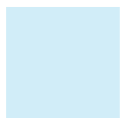
CLASSIC

Smoked trout salad with apple and sour cream —	CHF	4.50
Tatar of Organic beef with potato chips —	CHF	7.00
Blini with herbs cream and trout caviar —	CHF	5.50
Salmon tatar and lemon served in a spoon —	CHF	6.00
Flan of duck liver with port wine jelly —	CHF	9.00
Melon salad with Parma ham —	CHF	4.50
Ice cucumber soup with dill and fried perche —	CHF	6.00
Small ham cornet —	CHF	3.50
Minced-meat dumplings with celery mousseline —	CHF	4.50
Maccaroni Mountain style with truffle sauce —	CHF	5.50
Quiche Lorraine —	CHF	3.50
Truffled cheese with pumpernickel —	CHF	3.50
Almond burned custard with white chocolate mousseline —	CHF	4.50
Berry grits with vanilla ice-cream —	CHF	4.50



GARDEN (VEGETARIAN)

Crostini with anchovy puree Provence style —	CHF	3.50
Fried vegetable tempura with fruit dip —	CHF	4.50
Swiss buffalo mozzarellini with pesto —	CHF	5.50
Vegetable Provence style with rosemary and olive oil —	CHF	4.50
Guacamole with chopped Sbrinz cheese served in a spoon —	CHF	4.50
Antipasti: olives, parmesan, zucchini, sweet peppers —	CHF	3.50
Goat cheese mousse with nut paste puff sticks —	CHF	4.50
Small oven potatoes with chottage cheese —	CHF	4.50
Feta salad with tried tomatoes and olive oil —	CHF	5.00
Gazpacho Andaluz with olive crostini —	CHF	4.00
Curd gnocchi with spinach and pine-nuts —	CHF	6.50
Ravioli with Gorgonzola cheese and brown glazed onions —	CHF	7.00
Passionfruit flan with pineapple compote —	CHF	5.50
Seasonal fruit salad marinated with vanilla and star anis —	CHF	4.50
Panna Cotta with abricot compote	CHF	6.00



FREESTYLE

Diced salmon with slightly smoked lemon grass	CHF	7.00
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Vitello Tonnato with capers jelly	CHF	6.00
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Guacamole with shrimp and chilli oil	CHF	6.00
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Fried scallop with couscous and Indian curry	CHF	6.50
—		
Quail breast with fig honey mustard	CHF	6.00
—		
Cream of goose liver with brioche cracker	CHF	9.00
—		
Roulade of beef fillet with blue-mold cheese	CHF	7.50
—		
Cappuccino of crustaceans and lime	CHF	5.50
—		
Fillet of lamb with garden racket risotto	CHF	7.50
—		
Roulade of rabbit saddle and lobster on mango salad	CHF	6.50
—		
Anglerfish medallion with pepper espuma and egg-plants caviar	CHF	7.00
—		
Deep fried cheese praline on roasted artichokes	CHF	5.50
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Semiliquid chocolate cake with coconut mousse	CHF	5.50
—		
Fruit sorbet with champagne	CHF	6.00
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ASIA

Spring roll, Samosa, Dim Sum, vegetable Asian style, served with chillie-papaya chutney and ginger mayonnaise		CHF	5.50

Sesame Sushi roll, California Rolls, Nigiri Sushi, Maki Sushi served with wasabi, baby ginger and soya sauce	per piece	CHF	3.50

Yellow Fin Tuna with fennel coriander vinaigrette		CHF	6.50

Thai chicken on bamboo spit with sweet cucumber dip		CHF	5.50

Smoked duckling breast with vanilla oranges		CHF	6.50

Slightly hot chicken essence with egg noodles and shiitakes		CHF	4.50

Fried young pork with honey sauce and pineapple		CHF	4.50

Deep-fried tempura shrimps with honey lemon sauce		CHF	5.50

Sweet sushi		CHF	4.50

Deep-fried banana with yogurt lime cream custard		CHF	4.50



CANAPÉS

We prepare the canapés on request with foccacia, rye or nut bread or sandwich loaf.

Veal saddle and tuna mousse —	CHF	5.50
Fresh cheese and oven tomatoes —	CHF	3.00
Grisons bacon and egg mousse —	CHF	3.50
Smoked sturgeon with lime butter —	CHF	6.50
Truffled goose liver mousse —	CHF	5.50
Salmon lemon tatar —	CHF	4.50
Shrimps salad with pineapple —	CHF	4.50
Pata Negra ham —	CHF	5.00
Tête de Moine cheese —	CHF	4.00
Beef fillet tatar with cucumber relish —	CHF	5.50
Roastbeef with remoulade sauce —	CHF	4.50
Home marinated salmon —	CHF	5.00
Mozarella and tomatoes confit —	CHF	3.50



CANAPÉS CONTINUATION

Smoked duckling breast with walnut pesto —	CHF	4.50
Avocado mousse with shrimps —	CHF	4.50
Air-dried Grisons meat and pepper butter —	CHF	5.00
Goat fresh cheese with black nuts	CHF	3.50

The prices are per piece, incl. VAT, service and taxes.

October 2009