

APERITIF SUGGESTIONS

COLD APPETIZERS (min. 10 pieces per appetizer)

CHF

Mini-Canapé

Price per piece

Salami		2.50
Ham		2.50
Egg		2.50
Cream cheese		2.50
Smoked salmon		3.00
Tatar		3.00

Crostini

Price per piece

Tête de Moine	V	3.00
Basil pesto with raw ham		3.00
Tomato concassé	V	3.00

Platters

Price per 100g

Garnished cheese platter	V	7.50
Garnished meat platter		8.00

Various sandwiches

Price per piece

Parisotto sandwiches (cut, minimum order 5 pieces)		5.00
Large Mütschli sandwiches		6.00

Fillings: salami, ham, cheese, cured ham, tomato/mozzarella, hummus/aubergine, courgette/tomato pesto

Variety cold delicacies

Price per piece

Marinated melon cubes with cured ham		5.00
Cherry tomato / mozzarella balls / white balsamic dressing	V	5.00
Lye bread roll with dried meat		6.00
Lentil salad with diced vegetables	Vegan	4.50
Beetroot falafel ball with cucumber salad	Vegan	4.50
Mini-Cornets filled with cream cheese (topped with cured ham / salmon / Tête de Moine)		4.00

Price per person

Vegetable sticks with dip	V	2.00
Grissini with raw ham		2.00
Marinated Kalamata olives	Vegan	3.00
Chips and nuts	V	3.00

HOT APPETISERS (min. 10 pieces per appetiser) CHF

Finger food		Price per piece
Ham croissants		3.00
Cheese tartlet	V	3.00
Minced beef puff pastry		3.00
Spring roll filled with vegetables and sweet chili sauce	V	3.50
Chicken skewers with curry marinade		4.50
Mini hamburgers (meat/vegan)		4.50

Warm soups (served in soup pot)		Price per person
Carrot-ginger soup	V	5.00
Sweet corn cream soup with roasted seeds	V	5.00

* Soups are also available vega

SWEET APPETIZER (min. 10 pieces per appetizer) Price per piece

Panna cotta with cinnamon	vegan available	5.00
Brönnti Crème (caramel cream) with meringues		5.00
Chocolate mousse		5.00
Blueberry and apple salad with vanilla	Vegan	5.00
Assorted pastries		4.50

APERITIF ARRANGEMENTS

per person

CHF

Aperitif «Breitsch»

16.00

Cheese tartlets, Ham croissants

Various canapés

Vegetable sticks with dip sauce

V

Our wine recommendation: **Roero Arneis DOCG**, Piemont at CHF 44.00

Aperitif «Waisenhausplatz»

21.00

Cheese tartlets, Ham croissants

Various canapés

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Vegetable sticks with dip sauce

V

Our wine recommendation: **Petit Arvine**, Valais at CHF 53.00

Aperitif «Zytglogge»

29.00

Cheese tartlet, Ham croissant

Various canapés

Chicken skewers with curry marinade

Vegetable sticks with dip sauce

Marinated Kalamata olives

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Lye bread roll with dried meat

V

Vegan

Our wine recommendation: **Le Courtisan St. Saphorin AOC**, Lavaux at CHF 46.00

Aperitif «Bärengraben»

36.00

Cheese tartlet, Ham croissant

Various canapés

Vegetable sticks with dip sauce

Marinated Kalamata olives

Chicken skewers with curry marinade

Mini-Cornets filled with cream cheese

(topped with cured ham / salmon / Tête de Moine)

Lye bread roll with dried meat

Mini hamburgers (meat/vegan)

V

Vegan

Vegan

Our wine recommendation: **Sauvignon Blanc**, Geneva at CHF 46.00

STANDING BUFFET ARRANGEMENTS

per person

CHF

Standing buffet «Käfigturm»

55.00

Various Salads

Vegan

Mini-Cornets filled with cream cheese
(topped with cured ham / salmon / Tête de Moine)

Chicken skewers

Lye bread roll with dried meat

Veal cream cubes with porcini mushrooms

V

Baby potatoes with sour cream and vegetables

Hörnli pasta (Swiss-style macaroni)

with vegetable and tomato sauce

Vegan

Apple and blueberry salad with vanilla

Vegan

Crème brûlée with meringues

Our wine recommendations:

Petit Arvine, Valais at CHF 53.00 / **San Domenico, Merlot del Malcantone**, Ticino at CHF 56.00

Standing buffet «Münster»

50.00

Various salads

Vegan

Mini-Cornets filled with cream cheese
(topped with cured ham / salmon / Tête de Moine)

Mini spring roll filled with vegetables and sweet chilli sauce

Crostini with tomato concassé

V

Chicken strips with lemongrass and ginger

Thai red vegetable curry, basmati rice and vegetables

Vegan

Apple and blueberry salad with vanilla

Vegan

Crème brûlée with meringues

Our wine recommendations

Trois Tours, Chablais at CHF 44.00 / **Pinot Noir de Salquenen AOC**, Valais at CHF 41.00

Standing buffet "Rosengarten" (vegetarian/vegan)

48.00

Various salads

Vegan

Beetroot falafel ball on cucumber salad

Vegan

Mini-Cornets filled with cream cheese
(topped with cured ham / salmon / Tête de Moine)

Mini spring roll filled with vegetables and sweet chilli sauce

Mushroom stroganoff

V

Indian lentil dal with vegetables

Vegan

Baby potatoes with sour cream and vegetables

Vegan

Apple and blueberry salad with vanilla

Vegan

Crème brûlée with meringues

Our wine recommendations:

Sauvignon Blanc, Geneva at CHF 46.00 / **Ampélos**, Lake Neuchâtel at CHF 53.00