

# APERITIF SUGGESTIONS

## GOOD TO KNOW

We kindly ask you to choose one aperitif per person. The minimum order quantity per aperitif is 10 pieces. The aperitif suggestions do not correspond to a full meal in terms of the size and quantity. If the offer should correspond to full meal, we recommend our standing buffet arrangements.

## Information on the allergens

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**V** Vegetarian

**Vegan** Vegan

Many of our aperitifs are also available gluten-free. We will be happy to provide you with the information about the gluten-free or lactose-free foods and any allergens present in our offer.

## Meat and fish declarations

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Pork	Switzerland	Smoked salmon	Norway
Calf	Switzerland	Pikeperch	Estonia
Beef	Switzerland	Poultry	Switzerland

## COLD APPETIZERS (min. 10 pieces per appetizer)

CHF

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Mini-Canapé		Price per piece
Salami		2.00
Ham		2.00
Egg	<b>V</b>	2.00
Cream Cheese	<b>V</b>	2.00
Smoked salmon		2.50
Tatar		2.50

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Crostini		Price per piece
Tête de Moine	<b>V</b>	2.50
Basil pesto with raw ham		2.50
Tomato concasse	<b>V</b>	2.50

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Platters		Price per 100 g
Garnished cheese platter	<b>V</b>	7.50
Garnished meat platter		8.00

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Various sandwiches		Price per piece
Parisettes Sandwiches (cut minimum 5 pieces)		5.00
Large Mütschli Sandwiches		6.00

**Fillings:** Salami, ham, cheese, raw ham, Tomatoes/mozzarella, hummus/aubergines, zucchini/tomatopesto/basil

**Various cold delicacies**

		<b>Price per piece</b>
Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese	✓	4.50
Melons, cucumber, raw ham		4.50
Tomatoes, mozzarella, basil	✓	5.00
Beetroots falafel ball with cucumber salad	<b>Vegan</b>	4.00
Apple and celery salad with vegan yoghurt dressing and puff pastry	<b>Vegan</b>	4.50
Lentil salad with vegetable cubes	<b>Vegan</b>	4.50
Smoked salmon tatar on pumpernickel with cucumber		4.50
Mini pretzel (salmon / raw ham)		4.50
Mini pretzel (cream cheese)	✓	4.50
		<b>Price per person</b>
Vegetable sticks with dip sauce	✓	2.00
Grissini with raw ham		2.00
Marinated olives	<b>Vegan</b>	3.00
Chips and nuts	✓	3.00

**Cold soups** (served in soup pot)

		<b>Price per person</b>
Gazpacho	vegan available	4.50
Cold melon soup	vegan available	4.50

**Warm soups** (served in soup pot)

		<b>Price per person</b>
Carrot-ginger soup	vegan available	4.00
Sweet corn cream soup with roasted seeds	vegan available	4.00

**HOT APPETISERS (min. 10 pieces per appetiser)****Finger food**

		<b>Price per piece</b>
Ham croissants		3.00
Cheese tartlet	✓	3.00
Minced meat fritters		3.00
Spring roll filled with vegetables and sweet chilli sauce	✓	3.50
Chicken skewers with curry marinade		4.50
Baked Jalapeños filled with cream-cheese	✓	4.00
Mini hamburgers		4.50
Mini hamburger (Vegan)	<b>Vegan</b>	4.50
Stuffed puff pastry pockets (mushroom / spinach)	✓	4.00
Stuffed puff pastry pockets (ham)		4.00
Cauliflower with barbeque sauce	<b>Vegan</b>	4.00

**SWEET APPETIZERS (min. 10 pieces per appetizer)**

		<b>Price per piece</b>
Fruit tartlets		4.50
Panna cotta with raspberry coulis served in a glass	vegan available	5.00
Brönnti Creme		4.50
Filled puff pastry (vanilla / apple)		4.50
Chocolate mousse		4.50
Mini-Patisserie, assorted		5.00
Pineapple-orange salad	<b>Vegan</b>	4.50

# APERRO-ARRANGEMENTS

CHF

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<b>Aperitif «Breitsch»</b>	<b>per person</b>	<b>16.00</b>
Cheese tartlet, Ham croissant		
Diverse canapés		
Vegetable sticks with dip sauce		

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

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<b>Aperitif «Waisenhausplatz»</b>	<b>per person</b>	<b>21.00</b>
Grissini with raw ham		
Marinated olives		
Smoked salmon tatar on pumpernickel with cucumber		
Stuffed puff pastry pockets (mushroom / spinach / ham)		
Chicken skewers with curry marinade		

Our wine recommendation: **Petit Arvine**, Wallis at CHF 52.00

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<b>Aperitif «Zytglogge»</b>	<b>per person</b>	<b>29.00</b>
Cheese tartlet, Ham croissant		
Mini pretzel (salmon / raw ham / cream cheese)		
Diverse canapés		
Chicken skewers with curry marinade		
Vegetable sticks with dip sauce		
Pineapple-orange salad		
Filled puff pastry (vanilla / apple)		

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

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<b>Aperitif «Bärengaben»</b>	<b>per person</b>	<b>36.00</b>
Diverse canapés		
Tomatoes, mozzarella, basil		
Mini pretzel (salmon / raw ham / cream cheese)		
Chicken skewers with curry marinade		
Baked Jalapeños filled with cream-cheese		
Mini hamburges (meat / vegan)		
Pineapple-orange salad		
Filled puff pastry (vanilla / apple)		

Our wine recommendation: **Sauvignon Blanc**, Genf at CHF 43.00

## Haben Sie Fragen?

Zögern Sie nicht, unser Kongress-Team zu kontaktieren: Tel.+41 31 329 96 06 oder [info@kongresszentrumkreuz.ch](mailto:info@kongresszentrumkreuz.ch)

# STANDING BUFFET ARRANGEMENTS

CHF

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**Standing buffet «Käfigturm»** per person **55.00**

Diverse canapés

Smoked salmon tatar on pumpernickel with cucumber

Various salads

Ham croissant

Veal cream cubes with porcini mushrooms

Soya Stroganoff strips

**Vegan**

Rösti

Mixed vegetables

Pineapple-orange salad

**Vegan**

Panna cotta with raspberry coulis served in a glass

Filled puff pastry (vanilla / apple)

## Our wine recommendations:

White wine **Petit Arvine**, Wallis at CHF 52.00

Red wine **San Domenico, Merlot del Malcantone**, Tessin at CHF 56.00

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**Standing buffet «Münster»** per person **50.00**

Cold roast beef of Swiss beef with tartare sauce

Mini pretzel (salmon / raw ham / cream cheese)

Various salads

Spring roll filled with vegetables and sweet chilli sauce

Chicken strips with pepper sauce

Vegetable curry

**Vegan**

Saffron rice

Mixed vegetables

Pineapple-orange salad

**Vegan**

Panna cotta with raspberry coulis served in a glass

Filled puff pastry (vanilla / apple)

## Our wine recommendations:

White wine **Trois Tours**, Chablais at CHF 43.00

Red wine **Pinot Noir de Salquenen AOC**, Wallis at CHF 41.00

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# STANDING BUFFET ARRANGEMENTS

CHF

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## Standing buffet «Rosengarten» (Vegetarian/Vegan)

per person

48.00

Crostinis mit Basilikumpesto

Various salads

Randen-Falafelkugel auf Gurkensalat

**Vegan**

Mini Frühlingsrolle mit Gemüsefüllung und Sweet-Chili-Sauce

Aubergine piccata with tomato and basil sauce

Mushroom stroganoff

**Vegan**

Roasted potatoes

**Vegan**

Mixed vegetables

**Vegan**

Pineapple-orange salad

**Vegan**

Panna cotta with raspberry coulis served in a glass

Filled puff pastry (vanilla / apple)

### Our wine recommendations:

White wine **Escapade**, Thunersee at CHF 49.00

Red wine **Ampélos**, Neuenburgersee at CHF 53.00