

APERITIF SUGGESTIONS

COLD APPETIZERS (min. 10 pieces per appetizer)

CHF

Mini-Canapé

Price per piece

Salami		2.00
Ham		2.00
Egg	V	2.00
Cream cheese	V	2.00
Smoked salmon		2.50
Tatar		2.50

Crostini

Price per piece

Tête de Moine	V	2.50
Basil pesto with raw ham		2.50
Tomato concasse	V	2.50

Platters

Price per 100g

Garnished cheese platte	V	7.50
Garnished meat platte		8.00

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/tomato pesto/basil

Variety cold delicacies

Price per piece

Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese	V	4.50
Melons, cucumber, raw ham		4.50
Tomatoes, mozzarella, basil	V	5.00
Beetroot falafel ball with cucumber salad	Vegan	4.00
Apple and celery salad with vegan yoghurt dressing and puff pastry	Vegan	4.50
Lentil salad with vegetable cubes	Vegan	4.50
Smoked salmon tartar on pumpernickel with cucumber		4.50
Mini pretzel filled with salmon/raw ham/cream cheese		4.50

Price per person

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

Cold soups (served in soup pot)

Gazpacho	Vegan available	Price per person	4.50
Melon soup	Vegan available		4.50

Warm soups (served in soup pot)

Carrot-ginger soup	Vegan available	Price per person	4.00
Sweet corn cream soup with roasted seeds	Vegan available		4.00

HOT APPETISERS (mind. 10 pieces per appetiser)

CHF

Finger food

Price per piece

Ham croissants		3.00
Cheese tartlet	V	3.00
Minced meat fritters		3.00
Spring roll filled with vegetables and sweet chili sauce	V	3.50
Chicken skewers with curry marinade		4.50
Baked Jalapeños filled with cream cheese	V	4.00
Mini hamburgers		4.50
Mini hamburgers vegan	Vegan	4.50
Stuffed puff pastry pockets (mushroom/spinach)	V	4.00
Stuffed puff pastry pockets (ham)		4.00
Cauliflower with barbeque sauce	Vegan	4.00

SWEET APPETIZER (min. 10 pieces per appetizer)

Price per piece

Fruit tartlets		4.50
Panna cotta with raspberry coulis	Vegan available	5.00
served in a glass		
Brönnti Creme (burnt cream)		4.50
Filled puff pastry (vanilla/apple)		4.50
Chocolate mousse		4.50
Mini patisserie, assorted		5.00
Pineapple orange salad	Vegan	4.50

APERO-ARRANGEMENTS

per person

CHF

Aperitif «Breitsch»

16.00

Cheese tartlets, Ham croissants
Various canapés
Vegetable sticks with dip sauce

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

Aperitif «Waisenhausplatz»

21.00

Grissini with raw ham
Marinated olives
Smoked salmon tartare 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

Aperitif «Zytglogge»

29.00

Cheese tartlet, Ham croissant
Mini pretzel (salmon/raw ham/cream cheese)
Various 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

Aperitif «Bärengaben»

36.00

Various canapés
Tomatoes, mozzarella, basil
Mini pretzel (salmon/raw ham/cream cheese)
Chicken skewers with curry marinade
Baked Jalapeños filled with cream cheese
Mini hamburgers (meat/vegan)
Pineapple-orange salad
Filled puff pastry (Vanilla/apple)

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

STANDING BUFFET ARRANGEMENTS

per person

CHF

Standing buffet «Käfigturm»

55.00

Diverse canapé
Smoked salmon tartare on pumpernickel
Various salads
Ham croissant

Veal cream cubes with porcini mushrooms
Soya Stroganoff strips
Rösti
Mixed vegetables

Vegan

Pineapple-orange salad
Panna cotta with raspberry coulis served in a glass
Filled puff pastry (vanilla/apple)

Vegan

Our wine recommendations:

Petit Arvine, Wallis at CHF 52.00 / **San Domenico, Merlot del Malcantone**, Tessin at CHF 56.00

Standing buffet «Münster»

50.00

Cold roast beef of Swiss beef with tartare sauce
Mini pretzel (salmon / raw ham / cream cheese)
Various salads
Mini spring roll filled with vegetables and sweet chilli sauce

Chicken strips with pepper sauce
Vegetable curry
Saffron rice
Mixed vegetables

Vegan

Pineapple-orange salad
Panna cotta with raspberry coulis served in a glass
Filled puff pastry (vanilla/apple)

Vegan

Our wine recommendations

Trois Tours, Chablais at CHF 43.00 / **Pinot Noir de Salquenen AOC**, Wallis at CHF 41.00

Standing buffet "Rosengarten" (vegetarian/vegan)

48.00

Crostini with basil pesto
Various salads
Beetroot falafel ball on cucumber salad
Mini spring roll filled with vegetables and sweet chilli sauce

Vegan

Aubergine piccata with tomato and basil sauce
Mushroom stroganoff
Roasted potatoes
Mixed vegetables

Vegan

Vegan

Vegan

Pineapple-orange salad
Panna cotta with raspberry coulis served in a glass
Filled puff pastry (vanilla/apple)

Vegan

Our wine recommendations:

Sauvignon Blanc, Genf at CHF 43.00 / **Ampélos**, Neuenburgersee at CHF 53.00