

WELCOME TO THE KREUZ CONFERENCE CENTRE

Our dishes are partly prepared with ingredients from regional partners with whom we maintain a long-standing and trusted relationship. We use regional products whenever possible.

Emmentaler Bergobst – Familie Schürch Grosshöchstetten (BE)

The unique climate in which Emmentaler Mountain fruits grow gives the apples their distinctively juicy aroma and the fresh, crisp taste of naturally grown fruit produced with care.



Spahni Metzgerei AG

If you're looking for quality meat, Spahni is the place to go!

The right balance between tradition and modernity, combined with an openness to ever-changing customer needs, is the key to this success story.

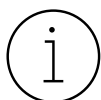


Gourmador frigemo AG

Fresh every day – straight from the field – Gourmador Zollikofen is the specialist in fresh fruit and vegetables, convenience, dairy, and frozen products in the Bern region.



Our beverage selection features natural syrups from **Sirupier de Berne**, the finest coffee from **Blasercafé**, and authentic spirits from **Berner Mathebrennerei**. These local suppliers are proud ambassadors of Bern's craft traditions, and we are delighted to showcase their products on our menu.



Good to know

- Our food suggestions are available for **a minimum of 10 people**
- We ask you to select the same aperitif/standing buffet for each person. **The minimum order quantity per appetiser is 10 pieces**
- We ask you to select the same menu for the entire group, with any adjustments for vegetarians or people with allergies
- Please let us know your selection at least **14 days before the event**
- Our prices are per person, in CHF and include VAT

Legend / Allergens

V Vegetarian

Vegan Vegan

Many of our aperitif 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.

Declarations of origin

Pork	Switzerland	Smoked salmon	Norway
Calf	Switzerland	Pikeperch	Estonia
Beef	Switzerland	Poultry	Switzerland
Toast bread	France	Deer	EU
Bread/bakery goods	Switzerland	Raw ham	Switzerland

COFFEE BREAKS / DRINKS

In order to strengthen your body and mind during your event, we recommend our various coffee breaks and snacks for a **minimum of 10 people**.

COFFEE BREAKS	pro Person	CHF
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Coffee break «Light»

coffee, tea, orange juice, Bernese water		7.00
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Coffee break «Classic»

Morning: coffee, tea, orange juice, Bernese water, fruit basket and croissants		10.00
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Afternoon: Kaffee, Tee, Apfelsaft, Berner Wasser, Früchtekorb und Gebäck		11.00
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Coffee break «Herzhaft»

Morning: coffee, tea, orange juice, Bernese water, fruit basket and croissants		10.00
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Afternoon: coffee, tea, apple juice, Bernese water, fruit basket and sandwiches		14.00
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COFFEE AND TEA	CHF
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Coffee Crème	4.50
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Espresso	4.50
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Double Espresso	6.00
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Cappuccino	5.10
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Coffee with Milk	4.50
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Tea	4.50
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COLD DRINKS	CHF
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Mineral water still or sparkling	1 l	8.50
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Orange juice	1 l	11.00
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Apple juice	1 l	12.00
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Homemade iced tea with mint and lemon	1 l	12.00
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Bottles 3,5 dl		4.90
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Mineral water still or sparkling		
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Bottles 3,3 dl		4.90
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Rivella red or blue		
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Coca Cola, Coca Cola Zero		
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Ramseier sweet cider, Michel Schorle		
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Sinalco		
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Bottles 2 dl		4.90
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Schweppes Bitter Lemon		
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KINLEY Tonic Water		
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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

MENU SUGGESTIONS

WE RECOMMEND OUR SEASONAL LUNCH MENUS

Spring menu at 38.00 per person (available 01. March to 31 May)

Caesar salad with asparagus, parmesan, croutons and egg

Roasted chicken drumstick with morel sauce

New potatoes

Broccoli

Marinated strawberries with strawberry ice cream

Vegetarian alternative

Potato gnocchi

with morel-vegetable ragout

New potatoes, Broccoli

Our wine recommendation: **Pinot Noir de Salquenén AOC**, Wallis at CHF 41.00

Summer menu at CHF 38.00 per person (available 01 June to 31 August)

Melon salad with avocados

Pork rump with sweet and sour sauce

Basmati rice

Carrots, zuccheti and celery

Lemon sorbet with vodka

Vegetarian alternative

Vegetable curry

Basmati rice

Carrots, zuccheti and celery

Our wine recommendation: **Compleo Cuvée Noire**, Zürich at CHF 48.00

Autum menu at CHF 38.00 per person (available 01 September to 30 November)

Pumpkin cream soup with amaretto cream

Sliced deer with creamy game sauce

Spätzli

Brussels sprouts with chestnuts

Vermicelles with vanilla ice cream

Vegetarian alternative

Filled puff pastry shell

Spätzli

Brussels sprouts with chestnuts

Our wine recommendation: **Gigondas AC, Cuvée Tradition** Côtes du Rhône at CHF 49.00

Winter menu at 38.00 per person (available 01 Dezember bis 29 February)

Lamb's lettuce with grapes and croutons

Beef stroganoff

Mashed potatoes

Glazed beans

Gingerbread mousse with braised apple

Vegetarian alternative

Wild mushroom stroganoff

Mashed potatoes

Glazed beans

Our wine recommendation: **Das isch Läbe Tinta Barocca**, Portugal at CHF 47.00

COLD STARTERS		CHF
Italian salad with zucchini, sweet peppers, dried tomatoes	Vegan	12.00
Gardener's salad Leaf salad with carrot strips, cucumber and sweet corn	V	10.00
Kreuz salad Leaf salad with "Bernese Hobel cheese", apple cubes and croutons	V	13.00
Smoked salmon tartare and salad garniture		18.00
Beef tartare on salad garniture		18.00
Vegetable tartare on salad garniture	Vegan	16.00
SOUPS		CHF
Sweet corn cream soup	vegan available	9.00
Carrot ginger soup	vegan available	9.00
Pumpkin cream soup with pumpkin seed oil	vegan available	9.00
MAIN COURSES MEAT		CHF
Pork Saltimbocca with sage and raw ham with marsala jus Glazed carrots		28.00
Pork fillet medallions with Calvados sauce Broccoli with almonds		36.00
Juicy veal cubes with boletus cream sauce Mixed vegetables		36.00
Suure Mocke (pickled braised beef) Broccoli with almonds		32.00
Roast beef (medium rare) with bearnaise sauce Mixed vegetables		48.00
Roasted chicken breast with pepper sauce Fresh Ratatouille		31.00
As a side dish you can choose rice, bramata polenta, potato gratin, mashed potatoes, rösti or pasta.		

MAIN COURSES FISH		CHF
Poached pike-perch fillet with saffron-white wine sauce Rice Mixed vegetables		31.00
VEGETARIAN / VEGANE		CHF
Aubergine piccata with basil pesto Rosemary potatoes Peperonata with fresh herbs		25.00
Fresh forest mushrooms stroganoff with crème fraîche Butterrösti		25.00
Vegetable curry Rice with herbs	Vegan	27.00
Sliced soya stroganoff Rösti Broccoli	Vegan	29.00
DESSERT		CHF
Brönnti Creme		12.00
Pineapple-orange salad	Vegan	12.00
Chocolate mousse garnished with fruits		12.00
Tiramisu garnished with fruits		12.00
Panna cotta with raspberry coulis	vegan available	12.00
Our speciality: Öpfuchüechli with vanilla sauce		10.00

DRINKS

COLD DRINKS

CHF

Mineral water still or sparkling	1 l	8.50
Orange juice	1 l	11.00
Apple juice	1 l	12.00
Homemade iced tea with mint and lemon	1 l	12.00

Bottles 3,5 dl

4.90

Mineral water still or sparkling

Bottles 3,3 dl

4.90

Rivella red or blue

Coca Cola, Coca Cola Zero

Ramseier sweet cider, Michel Schorle

Sinalco

Bottles 2 dl

4.90

Schweppes Bitter Lemon

KINLEY Tonic Water

COFFEE AND TEA

CHF

Coffee Crème	4.50
Espresso	4.50
Double Espresso	6.00
Cappuccino	5.10
Coffee with Milk	4.50
Tea	4.50

BEER

Bottle 3,3 dl

Gurten Bäre Gold	(Vol. 5,2 %)	4.90
Gurten Zähringer Amber	(Vol. 5,4 %)	6.50
Feldschlösschen Dunkel Brune	(Vol. 5,5 %)	4.90
Valaisanne Pale Ale	(Vol. 5,2 %)	6.50
Valaisanne Zwickel	(Vol. 5,4 %)	6.50

Feldschlösschen alcohol-free	(Vol. < 0,6 %)	4.70
Valaisanne alcohol-free	(Vol. 0,0%)	5.20

Bottle 5 dl

Schneider Weisse	(Vol. 5,4 %)	7.30
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APERITIF

Matte Apérosenza - the non-alcoholic aperitif from the Bernese Matte Distillery	1l	40.00
Bitterness of gentian meets fresh citrus notes, refined with thyme and rosemary		

Aperol Spritz – Sparkling, fruity, summery	1l	45.00
A refreshing Italian classic with a bright orange colour		

Fruit bowl with or without alcohol	1l	30.00 / 25.00
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WINE LIST

BOTTLED WHITE WINE

CHF

Switzerland

Lake Biel

Schafiser, Ville de Berne (2023)

38.00

A lively, fruity Bernese speciality made from Chasselas grapes.
Excellent as an aperitif and with fish.

Lake Neuchâtel

Doral Neuenburg AOC (2023)

49.00

Caves de la Béroche

The Doral grape, a cross between Chasselas and Chardonnay, produces elegant and fruity wines. The nose reveals fruity aromas of white peach. On the palate, it is rich, slightly salty, fruity and harmoniously balanced.

Lavaux

Le Courtisan St. Saphorin AOC (2022/2023)

46.00

Domaine Ruchonnet

Fruity aromas of Chasselas grapes on the nose, with typical terroir notes on the palate.
Enjoy as an aperitif or with fish, poultry and cheese.

Chablais

Trois Tours (2023)

43.00

Aigle blanc AOC

This Aigle blanc made from Chasselas grapes is balanced and round on the palate. The mineral, typical notes give this white wine its character.
Excellent as an aperitif, with starters, fish and cheese dishes.

Geneva

Sauvignon Blanc, Genève AOC (2023)

43.00

Domaine les Perrières

Pale yellow to light green in colour, made from carefully selected Sauvignon Blanc grapes. On the nose, the foliage of currants, figs and citrus fruits.

Valais

Petit Arvine, Valais AOC (2021)

52.00

Réserve des Administrateur

Wonderful aroma of peaches and grapefruit. A robust wine made from the Petit Arvine grape with a pleasant, fresh acidity. Its slightly salty finish rounds off the profile.

Italy

Piemont

Roero Arneis DOCG (2023)

44.00

Bricco Monte Olmo

An intense, floral white wine made from the Arneis grape variety with typical notes of mint and apricot. A great accompaniment to antipasti or simply as an aperitif.

NON-ALCOHOLIC WHITE WINE

CHF

Rivaner (2023)

39.00

Weingut Löffler (Germany)

After fermentation, the alcohol was gently removed from the Rivaner.

It promises wine enjoyment without regret. Slightly sparkling on the palate.

With a fine interplay of sweetness and acidity. Ideal as an aperitif for carefree enjoyment or with antipasti, light fish or meat dishes.

Flein Sauvignon Blanc (2023)

41.00

Gross & Gross (BIO) (Austria)

The finest, single-varietal grape juices with the aroma of gooseberries, fresh

grapes combined with green peppers and limes. Pleasant interplay of sugar and acidity on the palate. Complex yet smooth. A fine alternative to a glass of wine.

BOTTLED ROSÉ WINE

CHF

Switzerland

Neuenburg

Oeil de Perdrix (2023)

46.00

Château d'Auvernier

A fresh, fruity speciality made from Pinot Noir grapes. Suitable as an aperitif

With fish, poultry and exotic dishes.

Portugal

Alentejo Vinho Reguengos

Das isch Läbe Rosé (2023)

41.00

Luis Duarte Vinhos Unipessoal

Fresh, fruity and easy to drink. That's how this rosé from the wine series tastes.

«Das isch Läbe» (it means that's living).

BOTTLED RED WINE

CHF

Switzerland

Lake Biel

Schafiser, Ville de Berne (2023)

43.00

Domaine Viticole de la Ville de Berne

An elegant red wine made from Pinot Noir grapes. Ruby red colour and berry flavour, full-bodied and well-rounded.

Lake Neuchâtel

Ampélos (2022)

53.00

Caves de la Béroche

A red cuvée made from Pinot Noir, Garanoir and Gamaret, spicy and fruity on the nose. A full-bodied wine with a long finish.

Ticino

San Domenico, Merlot del Malcantone, Ticino DOC (2021)

56.00

Vini Tamborini, Lamone

Intense aroma with notes of wild berries and sour cherries as well as light vanilla aromas. Warm and harmonious on the palate with soft, well-integrated tannins. A full-bodied wine made from the Merlot grape variety.

Wallis	
Dôle de Salquenen AOC (2022)	38.00
Caves du Paradis	
A wonderful speciality from Valais. Delights with its authenticity, aroma and fruitiness. Grape varieties: Pinot Noir and Gamay.	
Pinot Noir de Salquenen AOC (2023)	41.00
Sélection Stämpfli	
Intense aroma. Round and juicy on the palate. A fruity red wine made from Pinot Noir grapes, which goes well with roast beef, lamb and duck breast.	
Waadt	
Feu d'Amour, Pinot Noir Yverne Chablais AOC (2023)	46.00
Artisans Vignerons Yverne	
This red wine made from Pinot Noir grapes has a wonderful aroma of red fruits. It is full-bodied and harmonious on the palate. Fruity and graceful, with a racy finish. Goes well with cheese and white and red meat.	
Zürich	
Compleo Cuvée Noire (2022)	48.00
Vin de Pays Suisse, Staatskellerei Zürich	
Compleo is a harmoniously balanced cuvée of Pinot Noir, Gamaret and Cornalin. Bright ruby red. A delicately fruity nose with notes of cherries and cranberries. Goes well with red meat and tartare.	
Austria	
Burgenland	
The Wine Cuvée (2021)	46.00
Erich Scheibelhofer	
Mature bouquet with black heart cherries, a hint of dark chocolate, nuances of liquorice and, behind that, light tobacco and elderberry jelly.	
France	
Languedoc-Roussillon	
Vielles Vignes Palmarès – Pays d'OC IGP (2021)	49.00
Domaine de la Jasse, Combaillaux	
This wine, made from Merlot and Cabernet Sauvignon grapes, has a powerful and complex bouquet. It is charming and concentrated on the palate, with a pleasant finish.	
St. Emilion, Bordeaux	
Saintem (2018)	51.00
St. Emilion Grand Cru	
Denis Durantou from the iconic Château L' Egile Clinet winery has succeeded in producing an absolutely wonderful, smooth and refined Saint-Emilion. A racy wine made from 100% Merlot with plenty of class. Fresh and very lively thanks to its fine acidity, with a fruity finish.	
Côtes du Rhône.	
Gigondas AC, Cuvée Tradition (2022)	49.00
Domaine des Espiers	
The Grenache, Syrah and Mourvèdre grapes, harvested entirely by hand, mature for six months in barriques, producing a wonderfully smooth, dark and well-rounded wine.	

Spain

Rioja

Sierra Cantabria, Crianza DOCa (2015)

48.00

Bodegas Sierra Cantabria

This Tempranillo wine impresses with its light, elegant fruitiness and gentle spicy notes. It has a velvety texture despite its powerful structure.

Priorat

La Carennyeta, DOQ Priorat (2016)

49.00

Celler Cal Pla, Joan Sangenis, Porrera

An intense red wine made from the Carenya grape.

It presents itself in the glass in a dark garnet red colour. It seduces the nose with fruity notes, while delighting the palate with its voluminous fullness and aromas of ripe dark fruits and delicate chocolate.

Portugal

Alentejano

Monte Mayor Reserva (2020)

41.00

Adega Mayor S.A., Campo Maior

This wine, made from the Aragonez, Touriga Nacional and Alicante Bouschet grape varieties, scores with elegant aromas of black fruits and a balsamic note. On the palate, it is aromatic and well-structured, with round tannins.

Douro DOC

Das isch Läbe Tinta Barocca (2023)

47.00

Douro Family Estates

This wine impresses with its ruby red colour and violet reflections. Very juicy on the palate with lots of fruit and spice, this wine goes down well.

Italien

Puglia

Darlone (2022)

40.00

Podere Belmantello

This dense Primitivo from Apulia has a wonderful aroma of various fruits.

Valpolicella

Amarone della Valpolicella DOC Terre di Verona (2020)

72.00

Cantina Valpantena

Complex on the nose, with dark fruit, berry and floral notes and a hint of spice and roasted aromas. Dry, harmonious and full-bodied on the palate. A rich and balanced Amarone with a medium-long finish made from Corvina, Veronese, Rondinella and Molinara grape varieties.

Toscana

Italo, Chianti DOCG Riserva (2020)	48.00
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Fattoria Varramista

Hand-picked and selected Sangiovese, Canailo and Colorino grapes.

An intense, spicy, smooth and elegant aroma.

Piemont

Barbera d'Asti Bricco DOCG (2022)	48.00
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Tenuta Tenaglia

An elegant wine made from Barbera grapes with flavours of raspberries and cherries. On the palate, it offers harmony, softness and elegant spicy notes.

Sicilia

Santagostino, Terre Siciliane IGT (2018)	47.00
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Firriato

A fiery Sicilian wine made from Nero s'Avola and Syrah grapes.

Rich, complex bouquet with hints of red berries and spicy aromas of the Near East. Soft and long on the palate.

SWEET WINE	CHF
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France

Mii-Lanquedoc-Roussillon

Château l'Esparrou, Muscat de Rivesaltes, Bonfills AOC (2018)	48.00
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Suitable as an aperitif or with fish. Intense, delicious aromas of peach, mango and sweet citrus fruits. Fresh on the palate, with a lovely, aromatic finish.

PROSECCO	CHF
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Glass of le Calle, Prosecco DOC Extra Dry Millesimato	1 dl	8.50
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Bottle of le Calle, Prosecco DOC Extra Dry Millesimato	7.5 dl	46.00
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Glass of Champagner Pommery Brut Royal	7.5 dl	78.00
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Glass of la Gioiosa et Amorosa (non-alcoholic)	1 dl	6.50
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Bottle of La Gioiosa et Amorosa (non-alcoholic)	7.5 dl	39.00
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