

MENU SUGGESTIONS

You are welcome to create your own individual menu from all the available suggestions

Kindly be advise about a few important points concerning your event:

- We would like to kindly ask you to limit your menu selection to a uniform menu for all the guests, whereby any adaptations for vegetarians or allergy sufferers will, of course, be considered.
- Our menu suggestions are valid **from 10 persons**
- Kindly let us know about your menu selection up to 14 days before the event
- We will be happy to create a menu according to your wishes
- Our prices are per person, in CHF and incl. VAT.

Information

V	Vegetarian
Vegan	Vegan

Most of our dishes are also available gluten-free.

We will be happy to provide you with information about any allergens in our dishes.

Meat and fish declaration

Pork	Switzerland
Calf	Switzerland
Beef	Switzerland
Poultry	Switzerland
Pike perch	Estonia
Smoked salmon	Norway
Lamb	New Zealand / Australia
Deer	EU
Toast bread	France
Bread/bakery products	Switzerland

Haben Sie Fragen?

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

WE RECOMMEND OUR SEASONAL LUNCH MENUS

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

Asparagus cream soup with wild garlic cream

Roasted lamb rump with pepper sauce
sauce

New potatoes

Broccoli

Apple sorbet with apple spirit

Vegetarian alternative

Roasted celery with pepper

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

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

Melon salad with avocados

Pork saltimbocca with marsala sauce

Basmati rice

Steamed carrots

Marinated strawberries with strawberry ice cream

Vegetarian alternative

Vegetable curry

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

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

Lamb's lettuce with grapes and croutons

Deer entrecôte with gin cream sauce

Spätzli

Brussels sprouts with marroni

Vermicelles with vanilla ice cream

Vegetarian alternative

Filled puff pastry shell
with mushroom sauce

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

Winter menu at CHF 38.00 per person (available from 01 December to 29 February)

Green salad with sliced „Bernese Hobel cheese“

Beef stroganoff

Mashed potatoes

Glazed beans

Brönnti Creme with pineapple-orange salad

Vegetarian alternative

Sliced soya stroganoff

Our wine recommendation: **Cal Pla**, Priora at CHF 47.00

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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	9.00
Kreuz salad Leaf salad with „Bernese Hobel cheese“, apple cubes and croutons	v	13.00
Smoked salmon tatar on salad garniture		18.00
Beef tatar on salad garniture		18.00
Vegetable tatar on salad garniture	Vegan	16.00

SOUPS		CHF
Sweet corn cream soup	vegan available	8.00
Carrot ginger soup	vegan available	8.00
Pumpkin cream soup with pumpkin seed oil	vegan available	8.00

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MAIN COURSES MEAT

CHF

Pork Saltimbocca with fresh 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
Roast veal steak with morel sauce Mixed vegetables	52.00
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 between 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
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CHF

VEGETARIAN ALTERNATIVES

Aubergine piccata with basil pesto Rosemary potatoes Peperonata with fresh herbs	24.00
Fresh forest mushrooms stroganoff with crème fraiche Butterrösti	24.00

VEGAN ALTERNATIVES

Vegetable curry Rice with herbs Trockenreis mit Kräuter	27.00
Sliced soya Stroganoff Rösti Broccoli	29.00

DESSERT

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		9.00