



BREAKTIME BUFFET AND STANDING LUNCH

*Creative breaks
with culinary accompaniment*



Coffee breaks

Efficient workshops require healthy, light and still saturating nourishment. Therefore it is our goal to deliver diverse & valuable and at the same time delicious breaks. Please make your own selection according to your needs.

WELCOME (included in the daily delegate rates Premium and First)

at discretion: coffee/espresso, selection of teas, orange juice, croissant 7.- / person

COFFEE ALL DAY (included in all the daily delegate rates)

½ day at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water 8.- / person

EASY (included in the daily delegate rates Economy)

at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water

am: croissant, birchermuesli, Blini with cream cheese, muffin 14.- / Person

pm: brioche with vanilla cream, muesli bar, fruit salad 14.- / Person

POWER (included in the daily delegate rates Premium and First)

at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water

am: croissant, birchermuesli, mini quiche Loraine, two kinds of muffins 18.- / person

pm: brioche with vanilla cream, curd dumplings with fruit sauce, muesli bars, fruit salad, Smoothie / Lassi 18.- / person


Quick-Food for seminars

Served as "quick refreshment" in the meeting room, so you can continue working without interruption. You have the choice: either as large plates or pre-portioned plates per participant. You are also welcome to specify your special beverage requirements for an additional charge.

BASIC 22.- / person

Mini croissants with Chorizo, cantadou and sun-dried tomatoes

Pretzel roll with smoked salmon tartar and tartar sauce

Multigrain bread with Brie cheese, cucumber and mustard butter 

Stone oven bread with grilled vegetables, rocket salad and basil pesto 

MIDDLE 28.- / person

Wraps with chicken breast, apple and curry marinade

Wraps with smoked salmon, horseradish and sprouts

Multigrain bread with Salsiz, cucumber and herbs mayonnaise

Focaccia with raw ham and rocket salad


Focaccia with grilled vegetables, egg und iceberg lettuce 


Focaccia with basil pesto, tomato and buffalo mozzarella 

UPPER 35.- / person


Mini veal burger with BBQ sauce

Breaded mini veal escalopes with cranberries

Mixed cheese tarts with spinach or bacon 

Truffled Risotto, green asparagus 

Yakitori with peanut sauce

Springrolls with soy dip 



Seminar-standing lunch

ECONOMY (FOR 30 OR MORE GUESTS)

45.- / person

Ginger soup with herbs croutons 🌿

* * * * *

Salmon tartar on Beluga lentils salad with confit date tomatoes
grilled vegetables on rosemary focaccia 🌿 / crepe rolls with Grisons ham and cream cheese
apple and radish salad 🌿 / blinis with cottage cheese and
pickled red onions 🌿

* * * * *

Char filets in Champagne batter / sliced turkey with green pepper sauce
Udon-noodle with asian vegetables 🌿 / eggplant piccata with scarmorza cheese on
tomato sauce 🌿 / pilau rice, lyonnaise potatoes and leaf spinach with lemon 🌿

* * * * *

Vanilla Panna-Cotta with raspberries / almond Grand Marnier slice / mini muffins

BUSINESS (FOR 30 OR MORE GUESTS)

55.- / person

White tomato soup with basil foam & ricotta ravioli 🌿

* * * * *

Home-pickled Lostello salmon on cucumber spaghetti and mustard seeds / cornet with
vegetable tartar und Tandoori cream 🌿 / mini sandwich with pastrami, zucchetti and
contadou / beef carpaccio with parmesan cheese, rocket salad & olive oil / veal Tataki with
Hoisin dip / asian cabbage salad with ginger dressing 🌿

* * * * *

Strips of beef on bell pepper cream sauce / lamb kidney with olive crust and marsala sauce
Char filet with Miso Beurre Blanc / tomato & mozzarella ravioli with sage butter 🌿

Empanadas stuffed with red beans with Chipotle sauce 🌿

Broad beans / spaetzli, tagliatelle and wild rice 🌿

* * * * *

Passion fruit slice / chocolate cake / fruit sorbets / macarons

FIRST (ab 30 Personen)

65.- / person

Porcini cream soup with root vegetable and herbs 🌿

* * * * *

Blinis with smoked salmon & horseradish / cold spring roll with tofu and cucumber
Tuna sashimi with glass noodle salad / Vitello Tonnato / cornet trio with veal, beef &
tomato tartar 🌿, potato praline with truffle 🌿 / tomato with burrata 🌿

* * * * *

Beef cubes with balsamic glaze / mini viennese Schnitzel with cranberries
Eden-Shrimps with red thai curry sauce / sea bass on artichoke & tomato ragout
indian vegetable & lentil strudel 🌿 / pasta on basil pesto and trevisano 🌿
yellow carrots, broccoli & turnip cabbage 🌿 / potato croquettes, polenta & rice 🌿

* * * * *

Coffee mousse / berry pavlova / fruit sorbets / mini cheesecake