



Fine Appetizers







refined. delicate. unique.









Aperitif Offers

<i>recommendation</i>	<i>Easy</i>	<i>Business</i>	<i>First</i>
AB 20 PERSONEN			
Beverages (à discrétion)	Mineral water, orange juice, prosecco	Mineral water, orange juice, prosecco, beer	Mineral water, orange juice, prosecco, rosé wine, beer, berry bowl
The agony of choice	4 pieces	6 pieces	8 pieces
Time frame	30 minutes	45 minutes	60 minutes
Package rates	28.- / person	38.- / person	50.- / person

Cold appetizers 4.- per piece

- Canapé with raw ham and cucumbers
- Canapé with egg and chives 
- Cornet with smoked salmon and horseradish cream
- Cornet filled with tomato tartar 
- Shrimp, papaya & mango chutney
- Asian noodle salad 
- Tomato and mozzarella with pesto 
- Kalamata olives marinated with garlic and herbs 
- 3 kind of vegetables sticks with yoghurt & herb dip 




Warm appetizers 4.- per piece

- Oven-fresh ham croissant
- Chili sausage with Pommery mustard
- Satay chicken with peanut sauce and sprouts
- Roasted chipolata sausage on truffled mashed potatoes
- Deep-fried pikeperch with sauce tartar
- Quiche with bacon and onions
- Parmesan soup with pesto in an espresso cup 
- Curry soup in an espresso cup 
- Quiche with cheese 
- Baked cauliflower with mango chutney and mayonnaise 
- Spring rolls with soy dip 
- Empanadas with vegetable filling 

Sweet appetizers 4.- per piece

- White chocolate mousse
- Panna cotta with blackberry sauce
- Apple crumble with whipped cream
- Exotic fruit salad

Cold appetizers 5.- per piece

- Cornet with beef tartare and parmesan
- Cornet with veal tartare and Marsala curry
- Cornet with tuna tartare and smokey crème fraiche
- Canapé with roast beef, cucumber and Pommery mustard
- Lollipop with marinated beef fillet and pistachio
- Lollipop with pickled salmon and sesame seeds
- Smoked trout with beetroot and pine nuts
- Buffalo mozzarella with fig and sour cream 
- Falafel balls with hummus 
- Bruschetta, tomatoes and olive tapenade 

Warm appetizers 5.- per piece

- BBQ beef fillet cubes on wasabi mashed potatoes
- «Wiener» veal escalope with potato salad
- Veal hamburger with BBQ sauce
- Fried pikeperch fillet on champagne cabbage
- Giant prawns on wasabi aioli
- Grilled tuna, wakame salad, shiso cress
- Baked mozzarella on lukewarm ratatouille 
- Pear ravioli with parmesan and pine nuts 
- Quinoa pops with apple and pea cream 
- Creamy fregola sarda with dried tomatoes
- Arborio risotto, truffle and green asparagus 

Sweet appetizers 5.- per piece

- Chia and coconut pudding with grilled pineapple ragout
- Macarons
- Crème brûlée with fresh raspberries
- Valrhona chocolate cake