



Fine Appetizers







refined. delicate. unique.









## Aperitif Offers

<i>recommendation</i> AB 20 PERSONEN	<i>Easy</i>	<i>Business</i>	<i>First</i>
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 oriental tartar   
 Shrimp, papaya & mango chutney  
 Stuffed courgette rolls   
 Tomato and mozzarella with pesto   
 Kalamata olives marinated with garlic and herbs   
 3 kind of vegetables sticks with yoghurt & herb dip  
 Cesar-salad in a glas 




### *Warm appetizers* 4.- per piece

Oven-fresh ham croissant  
 Satay chicken with peanut sauce and sprouts  
 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 with crunchy pearls  
 Crumble cake with whipped cream and berries  
 Exotic fruit salad  
 Chia and coconut pudding with grilled pineapple compote

### *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 fraîche  
 Canapé with roast beef, cucumber and Pommery mustard  
 Lollipop with marinated beef fillet and pistachio  
 Lollipop with pickled salmon and sesame seeds  
 Vitello Tonnato with capers  
 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  
 Mini Club-Sandwiches  
 «Wiener» veal escalope with potato salad  
 Braised beef with truffle mashed potatoes  
 Fried pikeperch fillet on champagne cabbage  
 Shrimp in a potato coating with garlic dip  
 Grilled tuna, wakame salad, shiso cress  
 Baked mozzarella on lukewarm ratatouille   
 Pecorino fig agnoloti with fresh rocket   
 Asia noodle sticks  
 Acquarello risotto, truffle and green asparagus 

### *Sweet appetizers* 5.- per piece

Macarons  
 Coffee mousse with pickled dwarf oranges  
 Vanilla panna cotta with fruit ragout  
 Valrhona chocolate cake