

Appetizer

Start your event with some delicious appetizer and a glass of wine in our wonderful garden under the chestnut tree, close to the lovely fountains decorated with water lily or in our main hall lighted with candles? You will find the perfect place to welcome your guests!

The short one

Olives marinated with lemon
Smoked salmon Sandwiches
Herb stick
Vitello-tonnato roll on crostini
Cream cheese mousse with rosemary crackers

p. p. CHF 18.—/hour (6 pieces)
p. p. CHF 32.—/two hours (12 pieces)

Something nice

Homemade puff pastry
Crostini with tomato and olive
Tartelette with pepperoni crème chees
Crêpe roulade with raw ham
Plum wrapped with bacon
Small Pita bread with veal chipolata
Small seasonal soup
Warm spinach quiche

p. p. CHF 24.—/hour (6 pieces)
p. p. CHF 42.—/two hours (12 pieces)

The luxury one

Potato-blini with smoked salmon tartar
macaron filled with Goose liver mousse and apple
Peppadew stuffed with rock salad and fresh cheese
Crostini with bresola cottage cheese tartar
Pickled scallop, red peppers and passion fruit
Small seasonal soup

p. p. CHF 31.—/hour (6 pieces)
p. p. CHF 56.—/two hours (12 pieces)

Drinks

Mineral water
Orange juice / apple juice

Ltr. / CHF 9.—
Ltr. / CHF 12.—

and as a choice...

Crémant d'Alsace brut prestige | Valentin Zusslin
Perrier-Jouët Grand Brut
Pinot Grigio DOC | Schreckbichl

75cl. / CHF 65.—
75cl. / CHF 110.—
75cl. / CHF 52.—

It would be a pleasure to show you our wine list with a larger choice.