

Buffets

COUNTRY GRILL

Cold buffet

Variation of crudités, lentil salad, Greek salad, mint tabbouleh, tomato mozzarella with basil, coleslaw salad, green salad Parmentier, pasta salad, Mexican salad

Hot buffet

Braised brisket, Texas-style spare ribs, mini burgers, chicken sticks, dill salmon supreme, grilled corn, country potatoes, mix of grilled vegetables, yogurt sauce, barbecue sauce, chimichurri sauce

Desserts

Mini fruit cheesecake, crazy carrot cake, Rocky Road chocolate, mix of cut fresh

CHF 69.-
/ PERS.

GRILLS

Cold buffet

Variation of crudités, lentil salad, Greek salad, mint tabbouleh, tomato mozzarella with basil, coleslaw salad, salad Parmentier, pasta salad, Mexican salad

Hot buffet

Poultry filets, lamb chops, sliced pork, veal chipolata, merguez, grilled vegetables, jacket potatoes, yogurt sauce, barbecue sauce, chimichurri sauce

Desserts

Mix of cut fresh fruit, chocolate mousse, tiramisu, Madagascar vanilla crème brûlée

CHF 69.-
/ PERS.

EDELWEISS

Cold buffet

Variation of crudités, chicory salad with cervelas, wheat salad with garden flavors, Vinaigrette-dressed leeks, mustard lentils, cabbage remoulade, seasonal leaf salad, potato salad

Hot buffet

Harvest-style pork roast, Zurich-style veal strips, butcher-style ground beef with raclette, salmon fillet with spinach in a puff pastry crust, vegetable gratin, baked tomatoes

Desserts

Cream pie, meringues with Gruyère cream, mini carac, mix of cut fresh fruit

CHF 69.-
/ PERS.

MEDITERRANEAN

Cold buffet

Variation of crudités, mint tabbouleh, tomato mozzarella with basil, banana curry pasta salad, Greek salad, Casablanca chickpeas, Andalusian rice salad, macedoine salad with tuna, Parmentier salad

Hot buffet

Double beef rib steak with Signal de Bougy coffee sauce, grilled chicken with lemon, roast pork pricked with prunes, Sicilian-style salmon filet, mini chicken kebab, roasted baby potatoes with fine herbs, grilled vegetables (peppers, zucchinis, eggplants), baked tomatoes

Desserts

Lemon Meringue tartlets, traditional baklava, chocolate fondant with salted butter caramel

CHF 69.-
/ PERS.

CHRISTMAS BUFFET

Cold and hot starters buffet

Strong Gruyère cheese focaccia, Scallop and lime terrine, shrimp fritters, swan-shaped "surprise bread", tabbouleh salad, Greek salad, Russian salad, mix of crudités, green salad

Hot buffet

Local poultry with a delicate chestnut stuffing, traditional Milan-style osso bucco, braised beef brisket from our pastures with Christmas spices, whole salmon in a puff pastry crust on a bed of spinach, vegetables patties and mix of winter vegetables

Desserts

Torta de la nona, frosted mandarin, Christmas cookies, Black Forest Yule log

CHF 69.-
/ PERS.

