

Group Menu – Summer 2017

Minimum 15 people

Below that number we will charge chf 8.50 per person!

Please contact us for any modification requests!

Menu 1

Garden salad with egg, croutons and bacon

**Pork steak topped with asparagus tips and Hollandaise sauce,
Potato croquettes and vegetable garnish**

Meringue ice cream with whipped cream

chf 31.50

Menu 2

Cream of potato soup with boletus mushrooms

**Pork steak with mushroom sauce,
"Knöpfli" and vegetables garnish**

Fresh fruit salad with ice cream

chf 27.00

Menu 3

Soup of the day

**Bernese-style sliced chicken,
buttered rice and vegetable garnish**

Vanilla ice cream with fresh strawberries

CHF 28.50

Menu 4

Green salad

**Bratwurst (Swiss sausage) with onion sauce
and crispy Röstli**

Chocolate mousse with whipped cream

CHF 24.50

Menu 5

**Summery salad with smoked salmon stipes
and lemon dressing**

**Baked whole saddle of veal served with morel cream sauce,
potato croquettes and garden vegetables**

Mascarpone cream with mocca froth

CHF 47.00

Menu 6 – Vegetarian Menu

Vegan: instead of cheese with tofu possible

Salad

Baked potato with Raclette cheese and rocket

Fresh fruit salad with vanilla ice cream

CHF 26.50

Menu 7

Melon with "Graubündner" raw ham

Tomato consommé with semolina dumplings

**Beef Stroganoff (fillet) with butter noodles
and summer vegetables**

Chocolate mousse with fresh fruit

CHF 52.50

Menu 8

Venison pie with cranberry foam and lamb's lettuce

Creamy mushroom soup with whipped cream

**Venison slices à la St. Hubertus,
butter spätzli and fresh vegetables**

Cinnamon parfait on Vielle Prune mirror

CHF 53.50

Farmers' buffet (minimum 35 people/ evenings only)

Starter:

6 different salads

3 different sauces

Smoked salmon

Prawns-cocktail and smoked fish plate

Cold roast beef and cold roast pork slices

Dried beef, dried bacon and house dried sausages

Tartare sauce, horseradish sauce, cocktail sauce

Grisons' barley soup

Main Course

Ham baked in bread

Roast beef

Veal shank and lamb leg

Grilled chicken with rosemary

Boiled beef with horseradish sauce

Various sausages

Potato gratin and "spatzle"

Seasonal vegetables

Dessert

Chocolate mousse

Ice cream and whipped cream

Homemade cakes

Meringue

Fresh fruit salad

CHF 58.50 per person