

# Group Menu - Summer 2021

Minimum 15 people

For less than 15 people, we will charge chf 8.50 additionally per person.

Please contact us for any modification requests.

## Menu 1

Garden salad with egg, croutons and bacon

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

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Meringue ice cream with whipped cream

chf 32.50

## Menu 2

Daily fresh homemade soup

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

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Fresh fruit salad with ice cream

chf 28.00

## Menu 3

Soup of the day

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Bernese-style sliced chicken,  
buttered rice and vegetable garnish

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Vanilla ice cream with fresh strawberries

CHF 28.50

## Menu 4

Green salad

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Bratwurst (Swiss sausage) with onion sauce  
and crispy Röstli

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Chocolate cream with whipped cream

CHF 26.50

## Menu 5

Summer salad with smoked salmon stipes  
and lemon dressing

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

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Mascarpone cream with mocca froth

CHF 49.00

## Menu 6 – Vegetarian Menu

Vegan: instead of cheese with tofu possible

Salad

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Baked potato with Raclette cheese and rocket

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Fresh fruit salad with vanilla ice cream

CHF 26.50

## Menu 7

Melon with "Graubündner" raw ham

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Beef Stroganoff (fillet) with butter noodles  
and summer vegetables

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Chocolate mousse with fresh fruit

CHF 48.00

## Menu 8 (autumn)

Venison pie with cranberry foam and lamb's lettuce

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Creamy mushroom soup with whipped cream

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

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Cinnamon parfait on Vielle Prune mirror

CHF 55.50

# 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 "spaetzle"  
Seasonal vegetables

## Dessert

Chocolate mousse  
Ice cream and whipped cream  
Homemade cakes  
Meringue  
Fresh fruit salad

CHF 58.50 per person