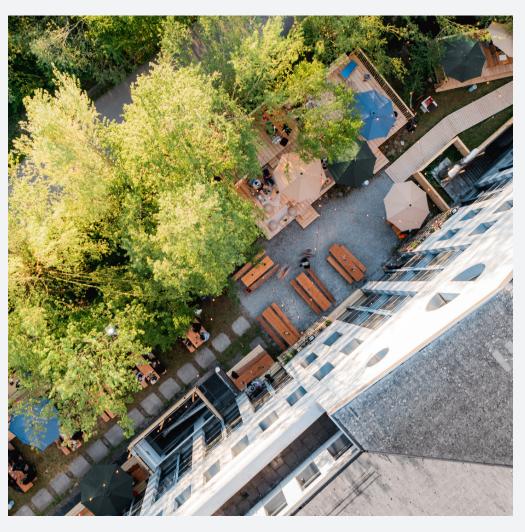


# **BANQUET OFFER**







## **FEEL GOOD APÉRO**

From 8 persons per person CHF 22.50

### **APÉRO**

Nachos with miso mayo | spicy tomato salsa 🕖

Mixed mini rolls with antipasti vegetables Grison`s air drie beef | smoked salmon | salami | cheese

Crunchy vegetable sticks with herb-lemon yogurt dip 🕢 😮





Padron peppers with salt (1)







Minimum order quantity: 10 per variety

Choux pastry cheese sticks with poppy seeds per piece | 1.80

Salty roasted corn (6) per piece | 3.50

Vegan cream cake 🕖 per piece | 3.50

Mixed mini rolls with antipasti vegetables per piece | **5.20** Grison`s air drie beef | smoked salmon | salami | cheese

Crunchy vegetable sticks per piece | 4.50 with herb-lemon yogurt dip 🕢 😮

Mixed mini Berliners per piece | 2.50 sugar | chocolate | fruit filling









### **WOK-Plausch**

From 25 to 200 persons per person CHF 56.80

#### **APÉRO**

Three kinds of crostini with tomato and basil | green olive tapenade | burrata crème with raw ham Choux pastry cheese sticks with poppy seeds Salty roasted corn

# MAIN COURSE PREPARED FOR YOU IN THE LARGE WOK PAN

#### PAELLA "ANDALUZ"

Saffron rice | beef | pork | chicken | prawns | mussels | vegetables

### PAELLA "VEGANA"

Saffron rice | planted chicken | smoked tofu | peas | olives | tomatoes | peppers

### RICH SALAD BUFFET (7)

Mixed leaf salads | seasonal vegetable salads homemade pasta salad | tomato and mozzarella salad house dressing | balsamic vinegar | olive oil

#### **DESSERT**

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné)

### **GRILL PARTY**

From 25 to 200 persons per person CHF 48.00

### APÉRO

Choux pastry cheese sticks with poppy seeds Salty roasted corn

#### **MAIN COURSE**

Grill sausages (vegan grill sausages available) | vegetable skewers | corn | crispy house bread | various sauces homemade potato salad with spring onions | pickles | parsley seasonal raw vegetable and leaf salads | house dressing

### **INFRASTRUCTURE**

Incl. cooking and cleaning flat rate

1 grill / wok station for 25-50 people CHF 200 2 grill / wok stations for 50-120 people CHF 400 3 grill / wok stations for 120-200 people CHF 600







### **Privat Grill**

From 25 to 200 persons per person CHF 59.80

#### **APÉRO**

Three kinds of crostini with tomato and basil | green olive tapenade | burrata crème with raw ham Choux pastry cheese sticks with poppy seeds Salty roasted corn

#### **MAIN COURSE**

Spicy skewer with beef | pork | mini sausage | bacon | vegetable skewer | corn | smoked tofu | roast potatoes | stuffed mushrooms crispy house bread with chimichurri | pico de gallo | other sauces

### RICH SALAD BUFFET @|@

Mixed leaf salads | seasonal vegetable salads homemade pasta salad | tomato and mozzarella salad house dressing | balsamic vinegar | olive oil

#### **DESSERT**

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné)

#### DECLARATION:

BEEF SWITZERLAND
PORK SWITZERLAND
CHICKEN SWITZERLAND
WOLF BASS SPAIN
SHRIMPS VIETNAM
MUSSELS FRANCE

### **Premium Grill**

Ab 25 bis 200 Personen Pro Person CHF 77.80

#### **APÉRO**

Aperitif skewer with tomato-smoked tofu | raw ham-date nachos with chimichurri | sour cream | spicy tomato salsa mediterranean mini croissants with olive truffle | grilled vegetables

#### **MAIN COURSE**

Grilled picanha (boiled beef) |
fillet of Iberico pork | sea bass
roasted potato | vegetable caponata | corn |
vegetable skewer | stuffed mushrooms | herb baguette
pico de gallo | citrus chutney | homemade BBQ sauce

### RICH SALAD BUFFET (())

Mixed leaf salads | seasonal vegetable salads homemade pasta salad | tomato and mozzarella salad house dressing | balsamic vinegar | olive oil

### **DESSERT**

Exotic fruit skewers 
Bocconcino Dai Dai (Glacé-Praliné)

ALL PRICES ARE IN CHF AND INCLUDE MWST.





