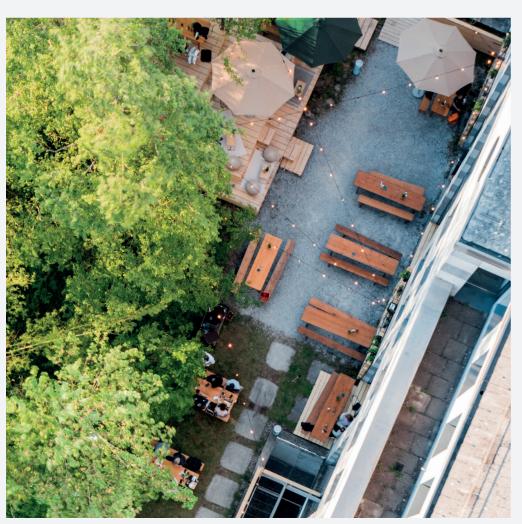


BANQUET OFFER







Feel Good Apero

Starting from 8 people Per person CHF 22.50

APÉRO

Nachos | miso mayo | spicy tomato salsa @

Mixed mini sandwiches seasonal (Examples: antipasti vegetables | spinach ricotta cream Smoked salmon mousse | salami | cheese)

Gazpacho Andaluz | grissini 🕡

Pimientos de Padrón | sea salt 🕢 👔







Burger Buffet

Starting from 8 people Per person CHF 49.80

BURGER INGREDIENTS

Beefburger patty | vegan burger patty | chicken fingers Corncob | mushroom skewer | potato wedges | onion ring Mixed buns | miso mayo | BBQ sauce | pepito sauce

BURGER TOPPING BUFFET

Mixed leaf salad | coleslaw | tomato | cheddar Grilled pineapple | avocado | mango-papaya chutney | bacon chips Cucumber pickles | red onion pickles

DESSERT ON REQUEST









Privat BBQ

From 25 to 200 people Per person CHF 62.80

APÉRO

Three types of focaccia filled Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream Salty roasted corn Beetroot falafel | hummus

MAIN COURSE

Duo from the Wiedikerli (original & piquant) | soy merguez | pork chop Cevapcici | grilled vegetables | corncob | roasted potatoes | mushroom skewer Crispy house bread | miso mayo | BBQ sauce | sour cream | herb butter

EXTENSIVE SALAD BUFFET



Mixed leaf salad | seasonal raw vegetable salads Tomato mozzarella salad | potato salad House dressing | balsamic vinegar | olive oil



Premium BBQ

From 25 to 200 people Per person CHF 79.80

APÉRO

Three types of Crostini Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream Nachos Chimichurri | sour cream | spicy tomato salsa Mediterranean mini croissants Olive truffle | grilled vegetables Beetroot falafel | hummus

MAIN COURSE

Picanha (boiled beef) grilled in one piece | secreto from the Iberico pig Black tiger prawns | vegan steak Roasted potatoes | sicilian ratatouille | corncob | vegetable skewer Mushroom skewer | herb baguette | sour cream Pico de gallo | citrus chutney | BBQ sauce

EXTENSIVE SALAD BUFFET (1)



Mixed leaf salad | seasonal raw vegetable salads | potato salad Homemade panzanella | tomato mozzarella salad House dressing | balsamic vinegar | olive oil

DESSERT ON REQUEST







WOK-Plausch

From 25 to 200 people Per person CHF 56.80

APÉRO

Salty roasted corn
Tomato mozzarella rolls
Three types of focaccia filled
Smoked salmon mousse | olive tapenade | mortadella and pistachio burrata cream

MAIN COURSE PREPARED FOR YOU IN THE LARGE WOK PAN

PAELLA «ANDALUZ»

Saffron rice | beef | pork | chicken Prawn | musselsl | vegetables

PAELLA «VEGANA»

Saffron rice | planted chicken | smoked tofu Pea | olive | tomato | peppers

EXTENSIVE SALAD BUFFET @ |

Mixed leaf salad | seasonal raw vegetable salads Homemade pasta salad | tomato mozzarella salad House dressing | balsamic vinegar | olive oil

DESSERT ON REQUEST

Infrastructure

Incl. cooking and cleaning flat rate

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



ALL PRICES ARE IN CHF AND INCLUDE VAT
IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS OR INTOLERANCES, PLEASE
CONTACT OUR STAFF.

DECLARATION:

BEEF SWITZERLAND BLACK TIGER PRAWN VIETNAM
PORK SWITZERLAND SMOKED SALMON NORWAY
CHICKEN SWITZERLAND MUSSELS FRANCE





