




## BANQUET OFFER



# FEEL GOOD APÉRO

From 8 people  
per person CHF 22.50

## APÉRO

Nachos with miso mayo | spicy tomato salsa 

Mixed seasonal mini sandwiches

*Antipasti vegetables | spinach-ricotta cream | smoked salmon mousse | salami | cheese*

Seasonal soup | grissini 

Padron peppers | sea salt  



BANQUET REQUESTS TO TIFFANY SIGG, [BANKETT@MAAG-MOMENTS.CH](mailto:BANKETT@MAAG-MOMENTS.CH), 044 444 26 70

# WALDRANTINE RACLETTE

From 8 to 120 people  
per person CHF 51.80

## STARTER

Seasonal soup

## MAIN COURSE

Raclette buffet

Three kinds of raclette cheese à discrétion

## IN ADDITION

Shaved dried meat | bacon chip

Homemade mixed pickles

Boiled potatoes | basket with house bread

Homemade raclette spice mix

## DESSERT

Mulled wine mousse | orange salad | pastel de nata



VEGETARIAN



VEGAN



GLUTEN FREE



# TABLE BARBECUE

From 8 to 120 people  
per person CHF 63.50

## STARTER

Seasonal soup

## MAIN COURSE

Table barbecue | approx. 300 gr. per person

Spicy mini beef patty | chicken breast strips | prawns |

Mixed vegetables | marinated tofu | vegan sausage

**Three kinds of raclette cheese**

## IN ADDITION

Homemade mixed pickles | cornichons

Herb butter | truffle mayo | garlic dip | curry mayo

Homemade raclette spice mix

Basket with house bread | mini burger buns

Boiled potatoes | cheese spaetzli with fried onions

## DESSERT

Mulled wine mousse | orange salad | pastel de nata



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# TABLE BARBECUE PREMIUM

From 8 to 120 people  
per person CHF 72.80

## STARTER

Sparkling wine soup

## MAIN COURSE

Table barbecue | approx. 300 gr. per person

Marinated veal sirloin strips | beef fillet tips | black tiger prawns

Mixed mini vegetables | marinated tofu | vegan sausages

**Premium cheeses**

Classic | roasted onion | mustard | chili | alpine herb

## IN ADDITION

Homemade mixed pickles | cornichons

Herb butter | truffle mayo | garlic dip | curry mayo

Homemade raclette spice mix

Basket with house bread

Steamed potato duo | sparkling wine risotto with black truffles

## DESSERT

Mulled wine mousse | orange salad | pastel de nata



VEGETARIAN



VEGAN



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# FONDUE CHINOISE À DISCRÉTION WITH BEEF BOUILLON

From 8 to 120 people

Price per person

<b>Beef and veal</b>	<b>69.80</b>
<b>Beef and pork</b>	<b>56.80</b>
<b>Beef</b>	<b>60.80</b>

## STARTER

Seasonal soup

## MAIN COURSE

Meat fondue

Hand-cut beef | pork | veal

## IN ADDITION

Homemade mixed pickles

Herb butter | truffle mayo | garlic dip | curry mayo

BBQ salt | fleur de sel | pepper cuvée

Basket with house bread | rosemary potato | parmesan risotto

## DESSERT

Mulled wine mousse | orange salad | pastel de nata

### DECLARATION:

BEEF	SWITZERLAND
PORK	SWITZERLAND
CHICKEN	SWITZERLAND
BLACK TIGER PRAWN	VIETNAM

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# WALDRANTINE FONDUE

From 8 to 140 people

## HUUS FONDUE (CLASSIC)

Per person CHF 39.80

## BACON FONDUE

Per person CHF 43.80

## MEDITERRANEAN FONDUE

Black olives | sun-dried tomatoes | chilli pepper | rosemary

Per person CHF 42.80

## HUUS FONDUE "SCHNITZEL STYLE"

Served with breaded pork escalope strips

Per person CHF 52.80

## IN ADDITION

Homemade mixed pickles | boiled potatoes | basket with house bread

## DESSERT

Mulled wine mousse | orange salad | pastel de nata



ALL PRICES ARE IN CHF AND INCLUDE VAT.



VEGETARIAN



VEGAN



GLUTEN FREE