



BANQUET.

MENU



CLEAR SOUPS

Bouillon

- natural CHF 7.50
- with vegetable strips CHF 8.50
- with Flädli (pancake strips) CHF 8.50
- with sherry CHF 8.50

Tomato bouillon

CHF 8.50

Vegetable bouillon gardener's style

CHF 8.50

Fish soup with saffron

CHF 12.50

(Whitefish, perch, zander)

COLD SOUPS

Gazpacho

CHF 8.50

Melon cold dish with port wine

CHF 8.50



CREAM SOUPS

- Wine mousse cream soup** CHF 9.00
- Pea cream soup** with chilli and peppermint CHF 9.00
- Onion soup** CHF 9.00
- Tomato cream soup** with herbal foam CHF 9.00
- Carrot-ginger soup** CHF 9.00
- Mushroom cream soup**
 - natural CHF 9.00
 - under pastry cover CHF 11.00
- Curry soup**
 - natural CHF 9.00
 - with Satay skewer CHF 11.00
- Pepperoni cream soup**
served in the pepperoni (up to 50 persons) CHF 11.00
- Zucchini cream soup**
 - natural CHF 9.00
 - with smoked salmon stripes CHF 11.00



SALADS

Mixed leaf salad

- natural CHF 9.00
- with sauted mushrooms CHF 12.50
- with home-smoked duck breast CHF 14.00
- with home-smoked salmon stripes CHF 14.00

Mixed salad

CHF 12.50

- Rocket salad** with parmesan flakes CHF 12.50

- Tomato and mozzarella salad** with basil CHF 14.50

- Nut salad** with bacon, egg and croutons (seasonal) CHF 16.00

You can choose from the following homemade sauces:

French, Italian, balsamic, honey-chilli, curry or yogurt



COLD APPETISERS

- ☐ **Antipasti tower** with crostini CHF 15.00
- ☐ **Vegetable tureen** with saffron-sour cream sauce and salad bouquet CHF 16.50
- ☐ **Roast beef platter** with tartar sauce and salad bouquet CHF 17.50
- ☐ **Parma ham with melon** CHF 18.00
- ☐ **Veal pie** with Cumberland sauce and Waldorf salad CHF 18.00
- ☐ **Home-smoked salmon** with mustard-dill sauce, onions and lukewarm brioche CHF 18.00
- ☐ **Homemade salmon symphony** CHF 20.00
(graved salmon, smoked salmon, salmon tartare) CHF 20.00
with lukewarm brioche
- ☐ **Hors d'oeuvres platter:** smoked salmon, CHF 25.00
shrimp cocktail, smoked trout,
Parma ham with melon, veal paté



WARM APPETISERS

- Saffron linguine** with salmon strips CHF 15.00
- Quiche Lorraine** with salad bouquet CHF 16.00
- Mushroom ragout** on puff pastry CHF 16.00
- Vegetable ravioli** on ratatouille CHF 16.00
- Brasato ravioli** with sage butter CHF 16.00
- Fresh goat cheese au gratin** CHF 16.00
on lukewarm vegetable salad
- White wine risotto** with dried tomatoes and mascarpone
 - natural CHF 14.00
 - with two giant shrimps CHF 22.00
- Fried char** with sage-honey sauce CHF 24.00
and Gorgonzola polenta
- Lukewarm, home-smoked salmon** CHF 24.00
with beetroot risotto



MEAT

BEEF

- "CAMPUS" meat rolls** with sausage meat (pork) CHF 25.00
 - Braised beef** with red wine sauce CHF 32.00
 - Stroganoff** from the rump CHF 42.00
 - Entrecôte** roasted in one piece with béarnaise sauce CHF 46.00
 - Beef fillet medallion** with balsamic juice CHF 53.00
 - Surf and Turf** with lemon herb foam CHF 53.00
(beef medallion and giant shrimp)
- Deux filet:** Beef and veal fillet CHF 55.00
with Béarnaise sauce and morel cream sauce

VEAL

- Dark veal stew** with mushrooms CHF 30.00
- Veal cutlet** Zurich style CHF 40.00
- Veal kidney** from the oven with mushroom cream sauce CHF 43.00
- Veal steak** with morel cream sauce CHF 48.00
- Veal fillet medallions** with mustard sauce CHF 56.00

You can choose from the following side dishes:

Dry rice, risotto, pasta, spaetzle, polenta, mashed potatoes, potato gratin or rosemary potatoes

We also serve mixed vegetables with each portion.

All prices include 7.7% VAT

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PORK

- Pork stew** CHF 25.00
- Breaded pork cutlet** CHF 26.00
- Pork steak** with tomato and mozzarella CHF 29.00
- Pork kidney** from the oven with rosemary sauce CHF 30.00
- Pork fillet medallions** with Calvados sauce CHF 40.00
- Pork fillet** roasted in one piece in a herb coating,
with red wine sauce CHF 40.00

POULTRY

- Chicken stew** with curry sauce CHF 24.00
- Corn chicken breast** with pink pepper sauce CHF 26.00
- Stuffed corn chicken breast** with mozzarella
and raw ham, with Marsala juice CHF 28.00
- Chicken leg ragout** CHF 28.00
with tarragon sauce and cherry tomatoes

You can choose from the following side dishes:

Dry rice, risotto, pasta, spaetzle, polenta, mashed potatoes, potato gratin or
rosemary potatoes

We also serve mixed vegetables with each portion.



LAMB

- Lamb stew Mauritius** with curry,
Coriander and oriental spices CHF 27.00
- Lamb rack** with Amarone sauce CHF 38.00
- Lamb saddle fillet** in herb coating CHF 38.00

You can choose from the following side dishes:

Dry rice, risotto, pasta, spaetzle, polenta, mashed potatoes, potato gratin or
rosemary potatoes

We also serve mixed vegetables with each portion.

FISH

- Fried salmon fillet** with Noilly-Prat sauce
and chive potatoes CHF 35.00
- Fried char** with sage-honey sauce
and Gorgonzola polenta CHF 38.00
- Zander saltimbocca** with saffron risotto CHF 38.00



VEGETARIAN DISHES

<input type="checkbox"/> Vegetable skewer with spicy tomato salsa	CHF 25.00
<input type="checkbox"/> Vegetarian moussaka	CHF 25.00
<input type="checkbox"/> Puff pastry with vegetable ragout	CHF 25.00
<input type="checkbox"/> Piccata with aubergine and celery	CHF 25.00
<input type="checkbox"/> Quorn stew	CHF 25.00
<input type="checkbox"/> Vegetable paella with baked onion rings	CHF 25.00
<input type="checkbox"/> Gnocchi "méditerranée"	CHF 25.00
<input type="checkbox"/> Bami Goreng with nuts	CHF 25.00
<input type="checkbox"/> Seasonal risotto	CHF 25.00

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DESSERTS

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| <input type="checkbox"/> Caramel cream | CHF 10.00 |
| <input type="checkbox"/> Lemon cream | CHF 10.00 |
| <input type="checkbox"/> Mango mousse | CHF 10.00 |
| <input type="checkbox"/> Toblerone mousse | CHF 11.00 |
| <input type="checkbox"/> Chocolate mousse "black&white" | CHF 11.00 |
| <input type="checkbox"/> Panna cotta with raspberry coulis | CHF 11.00 |
| <input type="checkbox"/> Tiramisu | CHF 11.00 |
| <input type="checkbox"/> Seasonal fruit salad with pomegranate | CHF 12.00 |
| <input type="checkbox"/> Willisauer Ringli parfait with liqueur | CHF 12.00 |
| <input type="checkbox"/> Chocolate pistachio parfait | CHF 12.00 |
| <input type="checkbox"/> Cheese platter with hard and soft cheese | CHF 13.00 |
| <input type="checkbox"/> Lukewarm chocolate cake
with vanilla ice cream | CHF 15.50 |
| <input type="checkbox"/> Dessert platter with 4 components of your choice | CHF 18.00 |

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| <input type="checkbox"/> Dessert buffet
with 6 components | CHF 28.00 per person |
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