



Cocktails



Aperitifs

The following propositions are served on a free flow basis for one hour and the prices are calculated per person. All our aperitifs are served with dry snacks.

We bill an additional CHF 12.- (€ 8.-) per person if you require Deluxe name brand alcohol.

Traditional

Red and white wine from the region, kir, fruit juices, soft drinks and Swiss beers

CHF 27.- € 18.- CHF 11.- (€ 7.35) for each additional half hour

“ Wine and Cheese party ”

A selection of four different Swiss wines with: Vacherin fribourgeois, Gruyère, Tête de moine, Reblochon, Tomme vaudoise, Emmental and Sbrinz

CHF 45.- € 30.- CHF 19.- (€ 12.65) for each additional half hour

Aperitif “ Open Bar ”

Red and white wine from the region, Swiss beer, Campari, Red and White Martini, Sherry, Port, Pastis, Whisky, Gin, Vodka, fruit juices, soft drinks

CHF 43.- € 28.65 CHF 19.- (€ 12.65) for each additional half hour

Aperitif “ Palace ”

The same assortment as the Open Bar aperitif with Pommery Brut Champagne and selected Cognacs

CHF 50.- € 33.35 CHF 22.- (€ 14.65) for each additional half hour

To enhance these cocktail selections, we suggest a variety of hot and cold hors-d'oeuvres including optional made to order canapés.



Swiss hors-d'oeuvres propositions

Cold Snacks

- *Cheese ball with cumin, paprika and pepper*
- *Air-dried beef from the Grisons with Grissini sticks*
- *Basket of air-dried sausages with whole-wheat bread*
- *Shredded piece of Sbrinz cheese*

Hot Snacks

- *Trout rissole*
- *Ham croissant*
- *Cheese tartlet*
- *Mini quiche with leek and sausage*
- *Appenzeller cheese fritters*
- *Mini sausage roll*

CHF 4.50 / € 3.- per piece



“ *A la carte* ” Propositions

Cold Snacks

- *Mini tart with Serrano ham and dry fruit*
- *Mozzarella buffalla and cherry tomatoes with pesto*
- *Bamboo stick of cherry tomatoes and mozzarella buffalla, pesto*
- *Warm spicy beef with marmalade of red pepper bell* CHF 4. - / € 2.65 per piece

- *Smoked salmon canapé with a pinch of horseradish*
- *Royal shrimps with wasabi, soya-lime vinaigrette*
- *Chorizo sausage with black olives* CHF 4.50 / € 3.- per piece

- *Dry beef rolled with goat cheese and fine herbs*
- *Parma ham on crispy grissini bread*
- *Mixed seafood tartlet with pesto*
- *Tart with stir fried beef and mango, spicy Thai vinaigrette*
- *Vegetarian zucchini and lemon in glass case*
- *Vegetarian cherry tomato confit on puff pastry*
- *Smoked trout with horseradish cream* CHF 5. - / € 3.35 per piece



- *Green asparagus and lemon emulsion in puff pastry*
- *“Tête de Moine” cheese and dry beef*
- *Guacamole and chicken breast, salsa sauce*
- *Goat cheese with fine herbs*

CHF 5.50 / € 3.65 per piece

- *Medallion of lobster with lime and poppy seed*
- *Alaskan king crab perfumed with mint and basil*
- *Duck foie gras with poppy seed on ginger bread*
- *Serrano ham with pepper bell marmalade*
- *Guacamole and Royal shrimps*
- *Avocado mash and smoked marlin fish*

CHF 6.- /€ 4.- per piece



Hot Snacks

- *Lacquered duck breast with maple syrup*
- *Pan-fried salmon fillet with teriyaki and sesame seeds*
- *Vegetable Samosa*
- *Sweet and sour chicken breast*
- *Chicken satay, spicy peanut sauce*
- *Yakitori of poultry*
- *Lamb satay with Tikka massala sauce*
- *Mini “croque monsieur”*
- *Ham croissant*
- *Mini quiche*
- *Mini sausage roll* CHF 4.50- / € 3.- per piece

- *Mini beef tenderloin with “salpicon” mushrooms in puff pastry*
- *Vietnamese Nem garnished with crab meat and mint* CHF 4.50 / € 3.- per piece

- *“Tom Kai Kai” of chicken and coconut emulsion* CHF 5.- / € 3.35 per piece

- *Tuna fillet “Tataki” style with sesame seeds* CHF 7.- / € 4.65 per piece

- *Marinated shrimps with Soya sauce Asian style*
- *Marinated shrimps on rosemary stick* CHF 8.- / € 5.35 per piece



Surprise Loaf

(Country style bread, 50 pieces per loaf)

Traditional

Air dried beef from the Grisons, duck and morel mushroom mousse, Cottage cheese and mixed herbs, Serrano ham mousse, Scottish salmon mousse.

CHF 165.- / € 110.- per loaf

Salmon and duck liver

Smoked Scottish salmon, Duck liver

CHF 200.- / € 133.35 per loaf

“Les Feuilletés”

(4 pieces per person)

Almonds - Ham - Cheese - Sesame - Cumin - Anchovy

CHF 4.50 / € 3.- per person

Vegetable Dips

*Carrot, celery, cucumber and bell pepper sticks
Cocktail sauce*

CHF 6.- / € 4.- per person



Sweets

- *Mini vanilla custard*
- *Chocolate/coffee and mocca éclair*
- *Vanilla choux*
- *Mini opera cake*
- *Mini vanilla “mille feuilles”*
- *Seasonal fruit tartlet*
- *Financier* *CHF 3.50 / € 2.35 per piece*

- *Layered puff pastry with orange confit mousse*
- *Mini Brownie with mascarpone cheese perfumed with mint*
- *Mini tiramisu*
- *Mascarpone and red berries*
- *Pannacotta with strawberry and mint*
- *Tartlet of mango and light lemon mousse*
- *Coated strawberries with chocolate*
- *Strawberry “Tagada” with chocolate*
- *Passion fruit mousse*
- *White and dark chocolate* *CHF 4.- / € 2.65 per piece*

The Euro prices are indicative and may vary with the currency exchange rate of the day.



Sushi

(Minimum to order: 100 pieces)

- *Hoso-maki* CHF 6.50 / € 4.35 *par pièce*
- *Nigiri*
- *Futo maki* CHF 7.- / € 4.65 *par pièce*

The Sushi are accompanied with ginger in vinegar, wasabi and soya sauce.

Tartare

(On canapés)

- *Beef*
- *Salmon* CHF 5.- / € 3.35 *par pièce*
- *Tuna* CHF 6.- / € 4.- *par pièce*

Caviar

- *50gr, 100gr, 250gr ou 500gr*
- Blinis and sour cream* *Market price*