

Canapés and cocktail

Canapé

Rose of « tête de moine » cheese and dried meat
Lobster cube
Tuna and mango sushi
Foie gras lollipop with dried fruits
Carrot and ginger smoothie with honey
Cucumber with goat cheese cream and nuts verrine
Crab lumaconi
Gingerbread and foie gras cube
Caramelised cherry tomato with sesame seeds
Smoked whitefish mousse puff pastry
Asparagus bavarian
Smoked salmon and rocket wraps

Warm canapé

Grilled chicken skewer with lime
Foie gras croustis
Fried king prawn with sweet and sour sauce
Mini cheese burger
Lamb kefta
Butternut velouté with a curry cream
Cod accras
Salmon with sesame seeds cube
Roman gnocchi with sun-dried tomato and parmesan
Perch fillet in tempura

Mignardise

Lemon tartlet with meringue
Guayaquil chocolate tartlet
Coffee éclair
Creamy chocolate basket
Orange Blossom panna cotta, red fruits coulis
Hazelnut « financier »
Vanilla macaroon
Bordeaux cannelé
Chocolate and praliné cake
Pistachio puff pastry
Chocolate moelleux with raspberry
Fresh fruit salad verrine
Pecan brownies
Crumble puff pastry, salted butter caramel cream
Blueberry muffin with lemon zest

Live cooking CHF 15.- per person

Seasonal mushroom risotto
Beef tartar
Beef fillet, Yorkshire pudding
Sea bass in a salt crust
Pata negra and manchego cheese
Smoked salmon on blinis

Canapés CHF 5.- per piece

Selection of 10 pieces: CHF 45.-
Selection of 15 pieces: CHF 65.-
Selection of 20 pieces: CHF 80.-