

“Business” Standing Lunch & Dinner – Spring & Summer

Menu 1

Author’s Mignons

Caesars’ salad

Chicken morsels and “vacche rosse” Parmesan cheese slivers

Sicilian tomatoes

Andria burrata and buffalo mozzarella cheese

Terrine of spring vegetables, drops of pesto from Ponente

Traditional “vitello tonnato” with caper flowers’ tempura and lime

Spring salads assortment with seeds and dressings

Traditional first course

Risotto Carnaroli with asparagus and morel mushrooms

Appetizing Main courses

Fillet of seabass Mediterranean style

Leg of lamb in Meaux mustard

Granaglia potatoes

Eggplant caponata with mint

Dessert

Crispy hazelnut puff pastry

Strawberry tartlet with mint

Fried profiteroles with zabaglione cream



Menu 3

Author’s Mignons

Sugarloaf lettuce with apples, feta, Greek yoghurt and cucumber

Marinated slice of Fijord trout with wild fennel and pink pepper

Poached prawn praline with field leaves and zucchini flower

Rich selection of pickles

Grilled artichokes, peppers and aubergines

Spring salads assortment with seeds and dressings

Traditional first course

Garganelli Romagnoli with cinta senese ragout,

Crispy Jabugo ham and spring mushrooms

Appetizing Main courses

Poached char fillet with pumpkin seeds

Beef mignon with rye

Asparagus

Potatoe Millefeuille

Dessert

Raspberry mini meringue basket

Nougat and white chocolate parfait

Citrus cream roll



“Business” Standing Lunch & Dinner included in the conference forfait

(mineral water and coffee included, wine and liquors excluded)

or

“Business” Standing Lunch & Dinner at CHF 78.- per person (beverage excluded)

Menu 2

Author’s Mignons

Caesars’ salad

Chicken morsels and “vacche rosse” Parmesan cheese slivers

Thin carpaccio of Piedmontese Fassone beef

Wild rocket salad and fresh Pecorino cheese flakes

Avocado fantasy, marinated prawn and Calypso mousse

Basil panna cotta and melon veils with

Carpegna ham on breadstick

Spring salads assortment with seeds and dressings

Traditional first course

Egg Cappellacci Pasta filled with Mozzarella cheese and tomato

Appetizing Main courses

Sole and scallop Duo with leek embers

Chicken breast with estragon

Candied white celery

Sweet potato croquette

Dessert

“Chantilly” puff pastry cone

Citrus and pineapple tapioca cold soup

Nut brownie with mascarpone cream



Menu 4

Author’s Mignons

Asian style salad with soya sprouts, crunchy snow peas,

shiitake mushrooms with honey

Smoked Balik salmon with sprouts

Mini veal tartare with vegetable chips

Swordfish carpaccio with citrus, parsley mayonnaise and roasted

pistachio

Spring salads assortment with seeds and dressings

Traditional first course

Kamut penne with Greek feta, shrimps and zucchini

Appetizing Main courses

Pike perch slice with alpine butter

Duck breast with chestnut honey

Season vegetables

Pont neuf potatoes

Dessert

“Linz” mignon with poppy seeds

Bitter chocolate delight with passion fruit

Delizia al cioccolato amaro e frutto della passione

Basil scented buttermilk mousse

