

Passion Food

Essen mit Leidenschaft

Sample Bistro Menu:

Starters:

Salmon and John Dory fishcake, asian salad and a piquant dipping sauce

Caesar salad, crispy proscuitto, parmesan and herbed croutons.

Chowder of salmon, with potato and dill and a croute of tomato and capers.

Foie Gras terrine, port spiced apple chutney, herb salad, and toasted farmers bread.
(supplement 15 Sfr)

Tapas plate, including piri piri prawns, chorizo, grilled vegetables, and olives.

Thai noodle salad, with coriander, peanuts and lime.

Main Course:

Poached Halibut, leek tagliatelle, provencal crushed new potatoes, and sauce vierge.

Warm salad of seared scallops, grilled corn and shitaki salsa, coriander cream.

Tandoori spiced salmon served on a warm couscous salad, and a yogurt and coriander dressing.

Chicken Breast stuffed with mushrooms, herbs and cheese. Fine green beans, and garlic infused creamy potatoes.

Fresh made pasta “primavera” with seasonal vegetables, herbs, cream and parmesan.

Rib-eye steak, twice baked stuffed potatoes, seasonal vegetables and your choice of Red wine sauce, chili and herb butter, of béarnaise sauce. Add garlic shrimp for 10 Sfr per person.

Glazed breast of duck, Japanese noodles, pak choy, and a flavorful asian broth.

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Desserts:

Chocolate Brownies served with chocolate ice cream, berries and nuts.

Apple tart served with toffee sauce and vanilla ice cream.

Aged camembert cheese baked in phyllo, served with an apricot chutney.

Exotic fruit salad served with a champagne and grapefruit granite.

Suggested dessert, ask the chef for the seasonal special.

Price Per Person:	2 courses:	50 Sfr
	3 courses:	70 Sfr
	Apero selection:	15 Sfr

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Set Menus:

1: Sushi Menu

Selection of sushi and sashimi including maki, temaki, dynamite rolls, and many more!!
Includes Japanese pickled vegetable salad, wasabi, ginger, and soy sauce.

Price per person: 70 Sfr

2: Thai menu

Starter: Thai noodle salad, seared tiger prawns, lime and peanuts.
Main: Red Thai curry with duck breast, steamed rice and asian vegetables.
Dessert: Coconut rice cream brulee, spiced pineapple.

Price per person: 70 Sfr

3: British Pub Menu:

Starter: Salmon and potato chowder
Main: Steak and mushroom pie, buttery mashed potatoes.
Dessert: Chocolate and berry trifle.

Price per person: 60 Sfr