

# Passion Food

*Essen mit Leidenschaft*

## Sample Menus

### Menu 1

#### **Apero:**

Mini spinach and cheese tarts  
Smoked trout, capers and lemon, on croutes  
Wild game terrine, preserved fruit compote  
Wild mushrooms on toast points  
Sausage baked in pastry with herbs

#### **Main Buffet:**

Whole roasted pig, presented in a Medieval manner  
Roasted chickens with spice and citrus  
Stuffed roasted peppers with rice and nuts

Cabbage infused with garlic and thyme  
Colcannon (mashed potatoes with braised leeks)  
Seasonal vegetables  
Breads and butter

#### **Salads:**

Mixed baby leaf salad  
Barley and mint salad  
Marinated tomato salad

#### **Dessert Buffet:**

Apple tarte tatin, caramel and vanilla custard  
Exotic fruit platter  
Chocolate Brownies, pecans

**Price per person:** 85 Chf

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## Menu 2

### **Apero:**

Rillettes of duck, red onion and port compote  
Mini Chicken pies  
Gruyere and onion tartlettes  
Smoked salmon, pumpernickel, capers and dill  
Venison sausage, pastry disk and juniper essence  
Mini vine tomato filled with herbed goat's cheese

### **Main Buffet:**

Whole Roasted Suckling (young) pig, presented whole and carved  
Spit roasted leg of Lamb, rosemary and garlic  
Mixed skewers of chicken with Medieval influences  
Stuffed roasted tomatoes with ratatouille  
Vegetable skewers

Roasted root vegetables glazed with honey, pepper and thyme  
Sliced potatoes cooked in cream, garlic, and spices  
Cabbage infused with garlic and thyme

### **Salads:**

Caesar salad, croutons and parmesan  
Lentil and speck salad, sherry dressing  
Mixed baby leaf salad  
Potato and green onion salad

### **Dessert Buffet:**

Red wine poached pears, preserved fruits and cinnamon spiced cream  
Pecan Tartlettes, in a traditional style  
Duo of Grande Marnier and Grande Cru chocolate mousse, Wafers  
Exotic fruit platters

**Price per person:** 100 Chf