Business Lunch Menu
(CHF 75.– per person)

Starter

Yuzu flavoured salmon tartar, passion fruit dressing
or
Scallop, smoked ham and savory salad
or
Tuna Carpaccio with lemon zest and fresh tomatoes
or
Free range poultry with tarragon, capers and pine nuts
or
Crispy goat cheese with Espelette pepper, grilled eggplant
or
Pistachio and rabbit terrine, Waldorf salad
or
Endive, gorgonzola, chestnuts and Grisons dried cured beef salad

Main Course

Sea bream fillet, buttered celeriac and potatoes «maître d’hôtel»
or
Seared salmon seasoned with saisme, zucchini and caramelized onions
or
Salmon trout fillet, vegetable flan with fresh tomatoes
or
Chicken breast tagine-style, mint flavoured couscous
or
Lamb confit with parmesan crust, vegetable rice
or
Valdostana veal medallion with sage sauce and potato gratin
or
Seasonal vegetable risotto

Dessert

Raspberry shortbread tartlet, lemon sorbet
or
Apple crumble, salted caramel and Bourbon vanilla ice cream
or
Coffee and Guayaquil chocolate «Parfait»
or
Orange meringue tart, red orange sorbet
or
Exotic fruit minestrone, passion fruit sorbet
or
Gianduja chocolate tart, cacao sorbet

Coffee – Tea

Business Lunch menu is available for 20 persons minimum.
The same assortment will be served to all participants.