1ST AUGUST BUFFET



COLD DELICACIES FROM SWITZERLAND

Cold platter with cured ham I Blue cow sausage I Appenzeller Mostbröckli I
Bündnerfleisch I Ticino breasaola and salami I
Stuffed eggs with chives and mayonnaise I
Stuffed cherry tomatoes with pesto and cream cheese I
Poached saffron pears with blueberry foam

WESTERN SWITZERLAND

Mixed leaf salad with French and Italian dressing I
Celery salad with apples and walnuts I Cucumber salad with dill and apple cider vinegar I
Fennel salad with lovage I Corn salad with peppers and chives I
Chopped onions I Crispy croutons I
Chopped parsley I Finely chopped chives I
Hot smoked trout fillets with beetroot and sour cream I Boiled potatoes

SOUTHern SWITZERLAND

Vitello Trota (cold, pink roasted veal with smoked trout mayonnaise) I
Ticino gazpacho with grissini I Rocket salad with parmesan shavings and walnuts I
Ravioli with brown butter and sage I Polenta with mascarpone I
Grilled summer vegetables I Pork saltimbocca with jus

CENTRAL SWITZERLAND

Farmer's terrine with wild mushroom salad I Chicken galantine with dried fruit I

Cold roast beef with herb quark sauce I

Deep-fried perch fillet with green sauce I Potato mash

NORTHEASTERN SWITZERLAND

Marinated char with dill I Sautéed veal slices Zurich style I
Fried salmon cubes with verjus beurre blanc I
Vegetarian capuns with white wine sauce I Potato gratin

DESSERTS

Bernese meringue with cream, cheese platter from JUMI I
White toblerone mousse with raspberry coulis I
Hasli cake I Emmental cream muffins I Ruby chocolate mousse I
Cherry cream slices from Zug I Whipped cream I Strawberry ice cream I
Chocolate ice cream I Vanilla ice cream I Brönnti cream I
Fruit cake cubes I Grisons nut cake

