

# Menu-Suggestions

all prices incl. 7.7% VAT.

## *Menu 1*

### Antipasti Buffet

\*\*\*

Autumn salad bouquet with balsamic dressing  
with fried giant shrimps

\*\*\*

Lemon sorbet with strawberry limes  
and prosecco

\*\*\*

Veal carée roast with port wine sauce  
market vegetables and  
mashed potato with chives

\*\*\*

Two kinds of chocolate mousse  
on mango sauce mirror  
surrounded by fruit

## *Menu 3*

### Antipasti Buffet

\*\*\*

Lettuce Salad on Balsamico Dressing  
with roasted seasonal mushrooms

\*\*\*

Beef bouillon with vegetables Julienne  
and pancakes

\*\*\*

Veal saltimbocca with walnut jus  
ratatouille and boletus risotto

\*\*\*

Ice caramel on strawberry sauce mirror  
with fruits

## *Menu 2*

### Antipasti Buffet

\*\*\*

Potato soup with cream topping  
and red potato chip

\*\*\*

Fried fillet of gold perch  
with stuffed courgette  
Baked potato and tzatziki

\*\*\*

Hot raspberries with vanilla ice cream

## *Menu 4*

### Antipasti Buffet

\*\*\*

Autumn salad bouquet, balsamic dressing  
with fried bacon

\*\*\*

white wine froth soup  
with roasted Black Tiger Prawn

\*\*\*

Fried roast beef with Béarnaise sauce,  
glazed carrots and potato gratin

\*\*\*

White chocolate mousse with cherries  
in sesame basket

## Menu 5

### Antipasti Buffet

\*\*\*

Ravioli stuffed with ricotta and spinach  
on light tomato sauce

\*\*\*

Fried monkfish fillet with saffron foam  
spinach and boiled potatoes

\*\*\*

Soufflé Glace Grand Marnier  
with fresh fruits

## Menu 7

### Antipasti Buffet

\*\*\*

Tagliatelle with fried smoked salmon strips  
with dill cream sauce

\*\*\*

Blood orange sorbet with Campari

\*\*\*

Marinated beef fillet  
with porcini mushroom sauce,  
seasonal vegetables and potato croquettes

\*\*\*

Dark chocolate mousse  
on spice oranges

## Menu 6

### Antipasti Buffet

\*\*\*

lamb's lettuce, balsamic dressing  
served with figs stuffed with goat cheese

\*\*\*

Mango sorbet with cassis liqueur and prosecco

\*\*\*

Pork fillet medaillon in raw ham jacket  
with Calvados sauce, served with vegetable  
bouquet and fried potatoes

\*\*\*

Ice caramel on strawberry sauce mirror  
with fruits

## Menu 8

### Antipasti Buffet

\*\*\*

Tomato cream soup with herb croutons

\*\*\*

Giant fried shrimp on marinated entrecôte  
with garlic jus, courgette vegetables  
and baked pasta

\*\*\*

Ice caramel on strawberry sauce mirror  
with fruits

## Menu 9

### Antipasti Buffet

\*\*\*

Mixed leaf salad with balsamic dressing

\*\*\*

Carrot-ginger-foam soup  
with spring roll

\*\*\*

Three fillets (beef, veal and pork fillets)  
seasonal vegetables and Williams croquettes

\*\*\*

Cinnamon parfaît with red wine plums

## Menu 11

### Antipasti Buffet

\*\*\*

Ruccola salad with fried prawns, olives  
and dried tomatoes

\*\*\*

Zurich-style sliced meat  
with seasonal vegetables  
and butter noodles

\*\*\*

Ice caramel on strawberry sauce mirror  
with fruits

## Menu 10

### Antipasti Buffet

\*\*\*

Colourful salad bouquet with balsamic dressing  
smoked salmon and dill-horseradish cream

\*\*\*

Lamb carrée roast with rosemary jus  
vegetables à la provençale and potato gratin

\*\*\*

Profiteroles with chocolate sauce  
and whipped cream

## Menu 12

### Antipasti Buffet

\*\*\*

Broccoli cream soup with thyme cream

\*\*\*

Roasted chicken breast with basil and  
mozzarella au gratin on spicy tomato sauce with  
seasonal vegetables and pasta

\*\*\*

Warm wild berry compote with Tiràmisuglacé

## *Cold starters and salads*

*With the aperitif our Antipasti Buffet* 19.—

*Mixed leaf salad*  
with house dressing 8.50

*Seasonal salad bouquet*  
with balsamico dressing and fried bacon 9.50

*Lamb's lettuce*  
with house dressing and egg 10.50

*Rucola salad with Parmesan cheese*  
Olives and dried tomatoes 11.—

*Lamb's lettuce with house dressing*  
with roasted seasonal mushrooms 11.50

*Colourful salad bouquet with house dressing*  
served with smoked salmon and horseradish mousse 12.50

*Salad bouquet with house dressing*  
with fried giant prawns 13.50

*Tomatoes and Mozzarella*  
with Aceto balsamico and Olio di Oliva extra vergine 11.50

*Scallops on cucumber salad (Tzatziki)* 15.50

*Salmon tartare garnished*  
with toast and butter 16.50

*Beef carpaccio with thin flaked Parmesan cheese*  
refined with olive herb essence 16.50

## *Warm starters*

<i>Ravioli stuffed with ricotta and spinach</i> drizzled with sage butter, served with parmesan cheese	15.50
<i>Tagliatelle with fried smoked salmon strips</i> on dill cream sauce	15.50
<i>Tortellini with light herb cream sauce</i>	15.50
<i>Grilled eggplant with Halloumi au gratin</i>	14.50
<i>Filled dumplings with porcini mushroom sauce</i>	16.50
<i>Penne della casa with homemade Sugo</i>	14.50
<i>Greek prawns</i> in a tasty tomato sauce with feta cheese	15.50

## *SOUPS*

<i>Potato and leek soup with cap of whipped cream</i>	10.50
<i>Beef bouillon with vegetable strips and pancakes</i>	10.50
<i>Cream of tomato soup with a cap of whipped cream</i> and herb croutons	9.50
<i>Broccoli cream soup with thyme cream foam</i>	10.50
<i>White wine broth soup with fried prawns</i>	13.50
<i>Carrot-ginger-foam soup</i>	13.50

## *Intermediate courses*

<i>Lemon sorbet with strawberry limes and prosecco</i>	12.50
<i>Mango sorbet with cassis liqueur and prosecco</i>	12.50
<i>Blood orange sorbet with Campari</i>	12.50
<i>Cassissorbet with Prosecco</i>	12.50
<i>Plum sorbet with Vieille Prune</i>	12.50

## *Fish*

<i>Fried redfish fillet</i> with vegetable bouquet, baked potato and tzatziki	32.—
<i>Mankfish fillet poached</i> Saffron foam with spinach and rice	33.—
<i>Pike-perch fillet fried in almond butter</i> Boiled potatoes and spinach	29.50
<i>Salmon steak grilled napped with light white wine sauce</i> served with vegetable rice and spinach	34.—
<i>Mixed fish plate (fish selection by arrangement)</i> Baked potatoes and vegetable bouquet	36.—
<i>Maharani Prawns</i> in a classy curry sauce served in a rice ring	29.—

## Meat

<i>Roasted corn poulard breast with basil and mozzarella au gratin</i> on spicy tomato sauce with vegetable bouquet and pasta	31.50
<i>Pork fillet medaillon in raw ham jacket with Calvados sauce</i> with vegetable bouquet and fried potatoes	36.50
<i>Chicken slices with spicy red curry sauce</i> with coconut milk and Asian vegetables served with basmati rice	29.—
<i>Veal Saltimbocca Rosemary Jus</i> with ratatouille and risotto	39.50
<i>Zurich-style veal strips</i> with vegetable bouquet and butter noodles	30.50
<i>Veal carree roast in his jus</i> served with vegetable bouquet and potato gratin	42.—
<i>Lamb rack with rosemary jus</i> with vegetables à la provençale and potato gratin	41.—
<i>Roast beef low-cooked</i> with sauce Béarnaise with vegetable bouquet and potato gratin	45.—
<i>Surf &amp; Turf - grilled entrecôte with giant shrimp</i> served with herb butter, fried potatoes and vegetable bouquet	46.—
<i>Fillet of beef with porcini mushroom sauce</i> with vegetable bouquet and potato croquettes	49.—
<i>Triofilet (beef, veal and pork fillets)</i> Vegetable bouquet and Williams croquettes	59.—
<i>Veal steak with cognac morel sauce</i> and butter noodles with vegetables	52.—



## Specials

<i>Chinese Fondue (à discrétion)</i>	49.—
<i>Rich Mediterranean Antipasti Buffet</i>	29.—
further buffets by arrangement	

## Desserts

<i>Ice caramel with fresh fruits and whipped cream</i>	10.50
<i>Hot raspberries with vanilla ice cream and whipped cream</i>	11.50
<i>Cinnamon parfait with red wine plums</i>	12.50
<i>Crema Catalana</i> garnished with fresh fruits and whipped cream	11.50
<i>Pannacotta with berries and whipped cream</i>	11.50
<i>Chocolate Mousse Duet</i> white and dark chocolate mousse with cherries	14.50
<i>bottéga Trilogy</i> Pannacotta, Crema Catalana and red wine plums with cinnamon parfait	14.50
<i>Fresh fruit salad with maraschino</i>	12.50



Neue Jonastrasse 72  
8640 Rapperswil

Tel. 055 210 6464