

THE Christmas party...

Menu creations

Our culinary team has created some menu suggestions specially for your package. Please choose a set menu for your staff!

We will be pleased to put together a separate menu for vegetarians and diners with food intolerances.

Fondue chinoise menu

Fondue chinoise is served exclusively
in our banqueting rooms

Winter salad bouquet with balsamic dressing
Raw ham from Grand Cru pork
Grapes and nuts

❧ ❧

Fondue Chinoise à discrétion
veal, beef and pork, tofu and yasoya
with various side-dishes
French fries and short-grainrice

❧ ❧

Lucerne gingerbread mousse
with "Bündner Röteli" cherry liqueur

THE Christmas party...

Three-course menu

Menu 1

Marinated black tiger shrimp
with beetroot couscous salad

฿ ฿

Roast veal with dried porcini mushrooms
Market vegetables and rosemary roast potatoes

฿ ฿

Lucerne gingerbread tiramisù
with Grisons röteli (cherry liqueur)

Menu 2

Cream cheese terrine with quince chutney
and lamb's lettuce from Weggis

฿ ฿

Double entrecôte with béarnaise sauce
Grilled vegetables and wasabi mashed potatoes

฿ ฿

White chocolate cake with pistachios and mandarin
orange sauce

THE Christmas party...

Four-course menu

Menu 3

Pan-fried fillet of zander
with warm pumpkin salad and rocket

฿ ฿

Sweet potato soup
with green Thai curry

฿ ฿

Duet of pan-fried fillet of veal
and braised veal cheeks
with root vegetables and Ticino polenta

฿ ฿

White coffee mousse
with rosemary brownies and fig sauce

Menu 4

Smoked salmon crêpe
with grapes and winter salad

฿ ฿

Apple-celeriac soup
with bacon croûtons

฿ ฿

Double entrecôte with béarnaise sauce
Grilled vegetables and wasabi mashed potatoes

฿ ฿

Chocolate-cinnamon mousse
with pear compote