

Create your own menu . . .

Banquet Starters



Starters

**Price per person
in CHF from**

Beef carpaccio with marinated rocket salad and Manchego	22.00
Tartar of veal with quail egg and herbal salad	23.00
Tagliata of tuna with avocado and cucumber	24.00
Vital herbal salad with Pecorino cheese and crudités mix	17.00
Salad of Mediterranean grilled vegetables and buffalo mozzarella	21.00
Tatar of salmon trout with caviar, Crostini and chervil	24.00
Tatar of tuna with cucumber and pine nuts	24.00
Marinated Foie Gras with apple – thyme compote and brioche	26.00
Engadin Beef Tatar with radish and farmhouse bread	28.00
Pollo Tonnato with lemon, rocket leafs and capers	19.00
Marinated lobster with citrus and romaine lettuce	28.00
Carpaccio of langoustine with Imperial caviar and lime vinaigrette	38.00



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Banquet Soup & Entrees

Soups & Entrees

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Ramati tomato soup	9.00
„Minestrone“	12.00
Jerusalem artichoke soup with smoked salmon or tofu	15.00
Consommé of Engadin beef or poultry with vegetable rhombs	17.00
Bouillabaisse with river fish and saffron	19.00
Curry soup with lemongrass and pink royal prawns	19.00
Soup of shell fish with lobster and sugar snaps	22.00
Soup of mountain herbs with pickled arctic char	12.00
Cappuccino of curry & lemon grass with hoyden shrimps	16.00
Confied turbot on Cima di Rapa and sautéed wild mushrooms	25.00
Lobster risotto with chorizo and tarragon	29.00
Seabass with eggplant confit and Chablis foam	32.00



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Banquet Pasta

Pasta

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	small	large
Elbow macaroni with „Ragu di Salsiccia”	18.00	27.00
Orecchiette with forest mushroom ragout and Sot l'y laisse	24.00	37.00
Gnocchi verde with Pancetta and rocket leaves	22.00	34.00
Penne with sautéed Mediterranean vegetables and Ramatini tomatoes	18.00	27.00
Spaghetti all'Arrabbiata and fresh basil	16.00	24.00
Homemade Gnocchi with sage and „Belper Knolle“ cheese	18.00	27.00
Parpadelle with prawns and Kalamata olives	26.00	39.00
Tagliarini with pulpo bolognese and lemon thyme	22.00	34.00
Veal tail Agnolotti with wild mushrooms and truffle	36.00	54.00

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Banquet Main Courses

Main Courses

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Potato Rösti with mountain cheese and two fried eggs of the Grisons free-range chicken	32.00
Risotto Milanese with sautéed zucchini and Datterini tomatoes	34.00
Sea bream with sautéed mustard cucumber and gnocchi	39.00
Pan-fried river trout with root vegetables and mountain herbal purée	39.00
Glazed Barbarie duck breast on a sesame-coriander jus with sautéed Pak Choi and basmati rice	45.00
Grilled beef entrecote with sauté of artichoke and rosemary potatoes	45.00
Saddle of Savognin lamb in an herb crust with Mediterranean vegetables and bell pepper polenta	52.00
Swiss corn chicken with baby carrots and sautéed potatoes cubes	42.00
Sea bass with baby spinach and lime purée	55.00
Entrecote of Savognin veal with roasted cauliflower and black truffle	58.00
Grilled fillet of beef green asparagus and gnocchi and truffle jus	62.00



A photograph of three cakes displayed under glass domes on a dark surface. The central cake is a round, golden-brown bundt cake dusted with powdered sugar. To its left is a smaller, multi-layered cake with orange and white frosting. To its right is a rectangular cake with a white and brown marbled top. The background is a warm, out-of-focus interior with ornate wall decorations.

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Banquet Dessert

Dessert	Preis per person in CHF from
Tarte Tatin from Thurgau apple with Tonka bean ice cream	12.00
Tiramisu with forest fruit ragout and yoghurt ice cream	13.00
Interpretation of the Engadine nut cake	13.00
Caramel flan with apple cinnamon compote and walnut ice cream	13.00
Salad of fresh fruits and berries with lemon balm	22.00
Passion fruit Crème Brulée with exotic fruits and coconut ice cream	15.00
Variation of passion fruits with Araguani chocolate and champagne espuma	16.00
Variation of Valrhona chocolate with ice cream of wild berries	16.00
Delicacy of Dulce chocolate with pineapple and mango sorbet	16.00
New York Cheesecake with apricots compote and almonds	16.00
Warm chocolate cake with liquid core with passion fruit sauce and vanilla ice cream	19.00
Selection of fine cheeses from nearby mountains and valleys	17.00