

WEDDING MENU - INSPIRATION 1

Lime-lemon balm Acquerello risotto
Quail breast suprême | Belper tuber | kumquats | red chard



Goat cream cheese mousse wrapped in tree cake
Marinated fennel | cranberry jelly | fennel chutney
Pear and mustard sorbet | olive oil dust



Pheasant consommé
Pheasant breast | porcini pastry | Tahoon cress | Jungfrau whiskey



Saddle of veal from Haslital cooked pink | charcoal grill
Morel cream sauce | bâtonnets of purple organic carrots "Purple Haze" | port wine shallots
Vacherin Mont-d'Or potato with onion crunch & confit garlic



Coffee Parfait
Mascarpone cream | quince | peanut cinnamon brittle
Wild berry jelly | Amaretto



Chefs cheese variations
Alpine cheese from Zengerhof in Innertkirchen matured in the cave for 300 days
Mutschli from Molki Meiringen | "Sommerhimmu" blue cheese | 2-year-old Schlossberger
Fruit mustard | truffle honey | butter brioche

Wedding menu in 5 courses CHF 120.00 per person
Wedding menu in 6 courses CHF 135.00 per person



Chef de Cuisine Roman Crkon

WEDDING MENU - INSPIRATION 2

Lamb's lettuce with homemade orange-walnut dressing

Spicy mushrooms | egg from Haslital | bacon | cherry tomatoes
Cucumber | radish | herb croutons



Swiss salmon from Lostallo in a beetroot crust

Champagne cabbage with raisins | beluga lentil puree | homemade porcini gnocchi



Caramelised celery soup

Bernese roses apple-cinnamon chutney | truffle | basil



Fillet of beef from the Simmental cooked pink in one piece

Orange chicory wrapped in bacon | port wine shallots | truffle | potato mousseline
Strong jus with green pepper



Gâteau au Chocolat with olive oil and mountain thyme from Guttannen

Sour cream ice cream | marinated wild berries | passion fruit cream



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Gault Millau

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