

WEDDING MENU - INSPIRATION 1

Trio of Swiss salmon
Horseradish sorbet | walnut | lime | tomato brioche



Herbal soup
Olive sail



Mushroom ravioli
Mushroom jus | spinach | yolk



Thyme sorbet
Leek chip



Fillet of beef with strong Merlot jus
Bacon | peas | beetroot Tapioca
Potato cake



Cheese from the Jumiverse
Fruit bread | onion chutney



Mille Feuille from Valrhona Chocolate
White and black chocolate mousse | fresh berries

Wedding menu in 7 courses CHF 155.00 per person

WEDDING MENU - INSPIRATION 2

Swiss veal and tuna

Wasabi mayonnaise | sesame crumble | rocket salad | potato cream



White tomato soup

Black garlic | confit date tomatoes | basil cream



Crispy Swiss millet

Colourful tomatoes | lovage



Beef entrecôte from Emmental

Barolojus | Sauce Bearnaise | glazed vegetables | mashed potatoes



Cheese variation from Haslital

Fruit bread | onion chutney



Rhubarb-creation Hospiz

Cream cheese | verveine-sorbet | Meringues

Wedding menu in 6 courses

CHF 129.00 per person

WEDDING MENU - INSPIRATION 3

Pike perch pickled in the house
Fennel | mustard | pomace bread



Parsnip soup
Mountain cheese prussiens



Melon-mint sorbet
Melon chip



Saddle of veal with a morel sauce
Oven edges | spinach spaetzle



Mille Feuille from Valrhona Chocolate
White and black chocolate mousse | fresh berries

Wedding menu in 5 courses

CHF 122.00 per person