



CHEESE FONDUE

Starters

Leaf salad (V)
10.80

Lamb's lettuce
with chopped eggs
15.50

Bündner platter
(starter/main course)
Dry-cured beef (Bündnerfleisch) and
dry-cured ham, bread and butter
24.00 / 33.00

Main dishes

Gruyère cheese fondue
or

**Raclette in three
different varieties**
(classic, with pepper or garlic)

Buffet side dishes

Apple slices, pineapple, boiled
potatoes, bacon, mushrooms,
tomato cubes, pearl onions,
gherkins, baby corn cobs

A must have:
Kirsch
to take away!
9.80

Dishes served on a plate

(on pre-order only, included in the package price)

Sliced veal «Zurich style»
served with rice

Rustico tortelli
stuffed with tomato and mozzarella,,
tossed in basil pesto

Desserts

Chestnut parfait
with red wine plums
13.80

Pear sorbet
with Williams
13.80

Crème caramel
with whipped cream
9.10

Original cherry cake
Treichler pastry shop, Zug (with alcohol)
9.30

**Handmade Vacherin
ice cream cake**
with mandarin and vanilla ice cream
Hotz pastry shop, Zurich
9.30