

SWISS Business Menu

Menu

Entrée

Carpaccio de bœuf séché Mostbröckli et Appenzeller
Salade de chou et pommes, vinaigrette à la noisette
Créations de notre chef Käthi Fässler, Hof Weissbad, Weissbad, AI

Tartare de saumon Balik et crème de wasabi
Petits oignons au vinaigre balsamique
Créations de notre chef André Jaeger, Hôtel Fischerzunft, Schaffhouse, SH

Salade de saison aux noisettes et tomates cerises

Plat principal

Filet de bœuf rôti, sauce au romarin
Cèpes, artichauts et polenta de Tessin
Créations de notre chef Rolf Krapf, Hôtel Eden Roc, Ascona, TI

Fleischvogel : plat traditionnel suisse. Paupiettes de veau et bœuf braisées
Purée de pommes de terre, julienne de poireaux et carottes
Créations de notre chef Stefan Meier, Rathauskeller, Zug, ZG

Filet de truite arc-en-ciel fumé
Mélange d'orge et de légumes, ciboule
Créations de notre chef Mattias Roock, Hôtel Kempinski, St Moritz, GR

Ragoût de champignons et potiron, spätzle d'épeautre, choux de Bruxelles
Créations du Hiltl à Zurich, premier restaurant végétarien du monde depuis 1898

Fromages

Assortiment de fromages : Gruyère, Appenzeller et Camembert

Dessert

Mousse au Toblerone, compote de mandarines, crème à la réglisse
Créations de notre chef Heinz Rufibach, Hôtel Alpenhof, Zermatt, VS

Compote de pommes, crème au romarin et crème de Gruyère
Créations de notre chef Franz W. Faeh, Le Vieux Manoir, Morat-Meyriez, FR

Salade de fruits frais

En-cas de cinéma

Glaces  **MÖVENPICK**

Veuillez nous excuser si votre premier choix n'est pas disponible.

Champagne Wine

Champagne

Duval-Leroy Brut

Duval-Leroy - Vertus, Champagne, France
Chardonnay, Pinot Meunier, Pinot Noir

This award-winning Champagne from the family-owned winery Duval-Leroy provides a perfect balance between finesse and power. It shows a fine mousse with aromas of citrus, baked apple tart and honey. The fresh and powerful finish is marked by notes of ginger and cinnamon.

White wine

Féchy La Colombe 2011

Raymond Paccot - Féchy, La Côte, VD, Switzerland
Chasselas

At the Domaine La Colombe the wines are cultivated by biodynamic methods. The Chasselas La Colombe is the signature wine of this estate; it is a light white wine with fresh floral aromas. Enjoy this wonderful example of the Chasselas grape from the canton of Vaud as an apéritif or with fish.

Weinstamm Cuvée 4 Weiss 2011

Weinstamm - Thayngen, SH, Switzerland
Pinot Noir, Chardonnay

A charming Swiss white wine from the Stamm family estate. Subtly aromatic with hints of white roses and ripe peaches, it is a medium-bodied and dry wine perfect as an apéritif or with fish.

Red wine

Apologia Grand Métral 2011

Provins - Sion, VS, Switzerland
Diolinoir, Merlot, Humagne Rouge

A modern Swiss wine from the biggest winery in Switzerland. Dark in colour and very seductive in taste, this aromatic wine is marked by black cherry, raspberry and dark chocolate. A perfect accompaniment to meat or pasta dishes.

Ticinello Merlot del Ticino 2011

Zanini Sulmoni - Besazio, TI, Switzerland
Merlot

Luigi Zanini started his career as a wine merchant yet today is one of the most famous wine producers in Ticino. His Ticinello Merlot is a fruit-driven medium-bodied Swiss red that will go well with pasta dishes and meat, or simply to relax. The finish is marked by sweet chocolate and plum aromas.

Château Graves de Peyroutas 2008

Château Quercy - St. Emilion, Bordeaux, France
Merlot, Cabernet Franc

This second wine from Château Quercy is a real discovery. An elegant and medium-bodied Bordeaux wine, it has subtle spicy hints and is marked by aromas of ripe red fruit and chocolate. The dominants of the Merlot grape leave a charming and pleasant aftertaste. Goes well with meat, pasta, poultry or cheese.

Port

Porto Niepoort Tawny

Niepoort Vinhos - Douro, Portugal
Touriga Nacional, Touriga Francesa, Tinto Roriz, Tinta Barroca

A delicious plum bouquet with ripe fruits. Full-bodied and concentrated on the palate with built-in sweetness and a long-lasting finish.