



## All-Inclusive-Dinner

Our all inclusive offers shall help you to make it easier to estimate your costs. The food and drink package consists the room rental, the set up and cleaning fee, food, wine, coffee and mineral water. The minimum number of people we will charge for is 20 people. The “all inclusive dinners“ are limited until midnight. All not mentioned consummation will be charged separately.

### **All inclusive Fondue Bacchus**

Fried mushrooms and herbs served with crispy salad

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Fondue Bacchus with 14 chicken skewers, the traditional sauces and rice  
(Vegetarian may choose a dish from our season restaurant menu)

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Iced parfait with Grand Marnier

*per person* **Fr. 90.00**

### **All inclusive Menu 1**

Smoked Scottish salmon garnished with a salad bouquet  
Red onions and a puff filled with horseradish cream

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Two meat skewers on olive pepper sauce  
Saffron risotto and ratatouille with Mediterranean herbs  
or

Saffron risotto and vegetable piccatas garnished with ratatouille  
served on olive pepper sauce

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Panna Cotta with berries and almond cracker

*per person* **Fr. 99.00**

### **All inclusive Menu 2**

Crispy salad bouquet with sprouts and seeds

\* \* \*

Delicate veal cutlet “al limone”  
Noodles and glazed vegetables of the season  
or

Puff pastry stuffed with mushrooms  
garnished with fresh vegetables

\* \* \*

Chocolate mousse and orange sauce

*per person* **Fr. 98.00**

### **Drinks included:**

Château Fleurs Grandchamps, Sauvignon blanc, Bordeaux  
Tempranillo Miralvalle, Spain  
Mineral water and coffee