



All-Inclusiv-Dinner

Considering the keen economic situation we offer two „all-inclusive dinner“. The food and drink package consists the room rental, the set up and cleaning fee, wine, coffee and mineral water. The minimum number of people we will charge for is 20 people. The “all inclusive dinner“ will be served from Monday to Thursday from 6 p.m. until midnight. All not mentioned consummation will be charged separately.

All inclusive – Apero

Prosecco Val d’Oca, Orangenjus und Mineralwasser
homemade puff pastries

30 minutes Fr. 16.00
60 minutes Fr. 24.00

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 cook their vegetables and dim sum in the same bouillon)

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Iced parfait with Grand Marnier

Wine: White «Safran Zunft wine» Villeneuve, Passage du Romain, Obrist
 Red «Safran Zunft wine» Pinot-Gamay 2007, District d’Aigle, H. Badoux

per person Fr. 89.00

All inclusiv Menu

Smoked Scottish salmon garnished with a salad bouquet

Red onions and a puff filled with horse reddish cream

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Two meat skewers on olive pepper sauce

Saffron risotto and baby marrows with mediterranean herbs

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Panna Cotta with berries and almond cracker

Wine : Rioja blanca, Baron de Ley 2008, Spain
 Tempranillo Miralvalle 2006, Spain

per person Fr. 99.00