

# Aperitif

**Aperitif „Luginbühl“** (suitable for up to ½ an hour) per person CHF 10.50  
Marinated Greek Kalamata olives  
Potato chips and Sonne trail mix with nuts and raisins  
Colorful vegetable sticks and garden radish with herb-dip

**Aperitif „Comensoli“** (suitable for up to 1 hour) per person CHF 19.50  
Marinated Greek Kalamata olives  
Potato chips and Sonne trail mix with nuts and raisins  
Tatar of home marinated salmon with cucumber and dill-honey-mustard sauce  
Beef tatar on dark bread with truffle-cream, cucumber and caper-apple  
Small croissants stuffed with ham

**Aperitif „Giacometti“** (suitable for up to 1 hour) per person CHF 23.50  
Potato chips and Sonne trail mix with nuts and raisins  
Assorted variation of puff pastries  
Colorful vegetable sticks and garden radish with herb-dip  
Olive tapenade with bread chip and dried tomatoes  
Beef tatar on dark bread with truffle-cream, cucumber and caper-apple  
Cherry tomato-Mozzarella skewer

**Aperitif „Oppenheim“** (suitable for up to 1½ hours) per person CHF 35.00  
Marinated Greek Kalamata olives  
Potato chips and Sonne trail mix with nuts and raisins  
Tortilla crisps with Guacamole  
Colorful vegetable sticks and garden radish with herb-dip  
Bruschetta with basil pesto and olive bread  
Beef tatar on dark bread with truffle-cream, cucumber and caper-apple  
Baked puff pastry roulade with smoked salmon  
Focaccia "Caprese" on a spit with dried tomato  
Tom Kha Gai soup with shiitake, chicken, lemon grass and chili

**Aperitif „Segantini“** (suitable for up to 1½ hours) per person CHF 43.00  
 Marinated Greek Kalamata olives  
 Potato chips and Sonne trail mix with nuts and raisins  
 Crispy grissini with raw ham  
 Mediterranean antipasti-relish  
 Tete de Moine cheese on pear bread with fig-chutney  
 Tatar of home marinated salmon with cucumber and dill-honey-mustard sauce  
 Small croissants stuffed with ham  
 Golden samosa with mushroom filling on peanut sauce and sprouts  
 Chicken-satay-stick with sweet chili sauce  
 Sautéed giant prawns with Pimientos de Padron and Tortilla “Español”

**Add some sweet specialties from our pastry to your aperitif...**  
 Three small desserts served in a glass per person CHF 10.00

**Aperitif „Warhol“** (suitable without lunch/dinner) per person CHF 79.00  
 Marinated Greek Kalamata olives  
 Potato chips and Sonne trail mix with nuts and raisins  
 Beef tatar on dark bread with truffle-cream, cucumber and caper-apple  
 Mediterranean antipasti-relish  
 Tatar of home marinated salmon with cucumber and dill-honey-mustard sauce  
 Tuna praline with red pepper and mango dip  
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 Small croissants stuffed with ham  
 Golden samosa with mushroom filling on peanut sauce and sprouts  
 Chicken-satay-stick with sweet chili sauce  
 Italian Brasato Ravioli on spinach and red wine sauce  
 Sweet potato soup with lime foam  
 Focaccia “Caprese” on a spit with dried tomato  
 Sautéed giant prawns with Pimientos de Padron and Tortilla “Español”  
 Fried scallop on mashed peas  
 Spring roll on Asiatic marinated sprouts with sweet-sour sauce and pineapple  
 Mushroom risotto with chive foam  
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 Almond panna cotta with raspberry sauce  
 Tartlet with exotic fruits  
 Chocolate Muffin with “Felchlin Grand Cru”-chocolate and butter cream  
 Verbena cream brulée

## Delicious Aperitif appetizers to make up yourself

(Minimum order of 8 pieces per item)

### **cold**

Potato chips and Sonne trail mix with nuts and raisins	per portion	CHF	4.00
Marinated Greek Kalamata olives	per portion	CHF	3.80
Assorted variation of puff pastries (3 pieces/portion)	per portion	CHF	3.50
Colorful vegetable sticks and garden radish with herb-dip	per portion	CHF	3.80
Tortilla crisps with Guacamole	per portion	CHF	3.60
Crispy grissini with raw ham	per piece	CHF	4.50
Tete de Moine cheese on pear bread with fig-chutney	per piece	CHF	4.80
Beef tatar on dark bread with truffle-cream, cucumber, caper-apple	per piece	CHF	4.80
Tatar of home marinated salmon with cucumber and dill-honey-mustard sauce	per piece	CHF	4.50
Olive tapenade with bread chip and dried tomatoes	per piece	CHF	4.00
Canapé with strips of dried meat „Grison style“ and Sbrinz	per piece	CHF	4.80
Bruschetta with basil pesto and olive bread	per piece	CHF	4.20
Mediterranean antipasti-relish	per piece	CHF	4.20
Salmon-wasabi lollipop	per piece	CHF	4.80
Tuna praline with red pepper and mango dip	per piece	CHF	5.40
Cherry tomato-Mozzarella skewer	per piece	CHF	4.50
Goat cheese in a grilled zucchini coat with truffle honey	per piece	CHF	4.80
From November to February: Creuse oysters (per dozen available)	per piece	CHF	5.40

### **warm**

Small croissants stuffed with ham	per piece	CHF	3.50
Baked puff pastry roulade with smoked salmon	per piece	CHF	3.50
Golden samosa with mushroom filling on peanut sauce and sprouts	per piece	CHF	4.80
Chicken-satay-stick with sweet chili sauce	per piece	CHF	4.80
Italian Brasato Ravioli on spinach and red wine sauce	per portion	CHF	4.80
Sautéed giant prawns with Pimientos de Padron and Tortilla “Español”	per piece	CHF	5.40
Cheese tartlet	per piece	CHF	3.50
Barley cream soup “Grison Style”	per portion	CHF	4.80
Sweet potato soup with lime foam	per portion	CHF	4.80
Tom Kha Gai soup with shiitake, chicken, lemon grass and chili	per portion	CHF	4.80
Focaccia “Caprese” on a spit with dried tomato	per piece	CHF	4.20
Sliced veal „Zurich style“ in a Roesti basket	per portion	CHF	7.50
Fried scallop on mashed peas	per portion	CHF	7.50
Spring roll on Asiatic marinated sprouts, sweet-sour sauce, pineapple	per piece	CHF	4.80
Mini burger	per piece	CHF	5.80
Mushroom risotto with chive foam	per portion	CHF	5.50
Medium fried lamb filet on Risotto milanese	per portion	CHF	7.50

### **sweet**

Fruit-mousse in a glass	per piece	CHF	3.80
Almond panna cotta with raspberry sauce	per glass	CHF	3.80
Mini slice of cream cake	per piece	CHF	3.80
White coffee mousse in a glass	per glass	CHF	3.80
Tartlet with exotic fruits	per piece	CHF	3.80
Raspberry dream	per glass	CHF	4.60
Chocolate Muffin with “Felchlin Grand Cru“-chocolate and butter cream	per piece	CHF	4.20
Creme caramel in a glass	per glass	CHF	3.80
Verbena cream brulée	per glass	CHF	3.80