



Wedding Menu

Amuse-bouche

Seasonal amuse-bouche and champagne in flute

Starter

Foie gras au torchon with Jamaica pepper mango chutney and country toast

Or

Crisp fresh goat cheese from the region with young herbs and salad-style crunchy vegetables

Or

Organic smoked Isle trout, rocket bed with balsamic, toasted grains

Main dishes

Rumsteak (aged on the bone) filet, chunky shallot and red wine jam, crushed potatoes

Or

Cabillaud meat in court bouillon, creamy Chasselas sauce, vegetable risotto

Or

Roasted farm chicken supreme with thyme, dried tomatoes and olive risotto

Cheeses

Matured cheeses from the region

Desserts

Chef's creation

Or

Wedding cake

Menus	Rates
Complete, 3 dishes and cheese	CHF 110.-
3 dishes	CHF 99.-