



Mezze Menu 59.00 CHF pro Person inklusive Mineralwasser

Your Eventlocation

Menu vom 06. bis 10. Januar

MEZZE APPETIZER & STARTERS






- Gurken-Frischkäse-Terrine 
- Gebackene Champignons 
- Tabouleh-Salat 
- Orientalische Blumenkohl-Suppe mit Tahini 
- Pikanter Avocado-Dip 

MEZZE HAUPTGÄNGE

- Poulet-Saute (CH)
- Kichererbsen-Tajine 
- Risoni 
- Orientalisches Ofengemüse 

Menu from 6th to 10th January

MEZZE APPETIZER & STARTERS

- Cucumber crème cheese terrine 
- Baked mushrooms 
- Tabouleh salad 
- Oriental cauliflower soup With tahini 
- Spicy avocado dip 

MEZZE MAIN COURSES




- Chicken sauté (CH)
- Chickpea tajine 
- Risoni 
- Oriental oven vegetables 

Menu vom 13. bis 17. Januar

MEZZE APPETIZER & STARTERS





- Zweierlei Bruschetta mit Tomate und Avocado 
- Gebratene Crevetten 
- Kichererbsen-Salat 
- Süßkartoffel-Zitronen-Thymian-Suppe
- Safran-Hummus 

MEZZE HAUPTGÄNGE




- Kalbs-Scallopine al Limone (CH)
- Involtini aus Aubergine und Spinat 
- Risotto 
- Gebackene Pastinaken 

Menu from 13th to 17th January

MEZZE APPETIZER & STARTERS

- Two types of bruschetta With tomato and avocado 
- Fried shrimps 
- Chickpea salad 
- Sweet potatoes lemon thyme soup
- Saffron hummus 

MEZZE MAIN COURSES

- Veal scallopine al limone (CH)
- Involtini from eggplant and spinach 
- Risotto 
- Baked parsnips 

 Vegan  vegetarisch

eldora