



Mezze Menu 59.00 CHF pro Person inklusive Mineralwasser

Your Eventlocation

Menu vom 31. bis 04. April

MEZZE APPETIZER & STARTERS

- Oliven-Feta-Mix 
- Gebackene Aubergine "Tahini" 
- Quinoa-Salat 
- Kichererbsen Velouté 
- Gurken Dill Raita 

MEZZE HAUPTGÄNGE

- Lamm Tajine (IRL)
- Gerösteter Blumenkohl  mit Gewürzjoghurt und Granatapfel
- Kräuter Couscous 
- Romanesco 

Menu from 31st to 4th April

MEZZE APPETIZER & STARTERS

- Olive feta mix 
- Baked eggplant with tahini 
- Quinoa salad 
- Chickpea velouté 
- Cucumber dill raita 

MEZZE MAIN COURSES




- Lamb tajine (IRL)
- Roasted cauliflower  with herbs yoghurt and pomegranate
- Herbs couscous 
- Romanesco 

Menu vom 07. bis 11. April

MEZZE APPETIZER & STARTERS

- Crevetten Cocktail (VN)
- Geräucherter Burrata 
- Linsen-Salat 
- Pastinaken-Suppe 
- Zitronen-Hummus 

MEZZE HAUPTGÄNGE




- Maispoulardebrust Supreme (FR)
- Bärlauch-Ravioli  mit Parmesan-Schaum
- Polenta 
- Peperonata  geschmorte Paprika, Tomaten und Zwiebel

Menu from 7th to 11th April

MEZZE APPETIZER & STARTERS

- Shrimp cocktail (VN)
- Smoked burrata 
- Lentil salad 
- Parsnip soup 
- Lemon hummus 

MEZZE MAIN COURSES

- Corn poulet breast "supreme" (FR)
- Wild garlic ravioli  with parmesan cheese foam
- Polenta 
- Peperonata  Braised bell pepper, tomato and onions

 Vegan  vegetarisch