

Gala Dinner

Starter: mixed salad with French dressing

Main course “buffet”:

- Chicken breasts stuffed with dried-tomato-pesto on pepper sauce
- Roast beef “Hagerbach” with strong red wine jus
- Potato gratin
- “Älplermagronen” (a Swiss Specialty made from potatoes and pasta - vegetarian)
- glazed carrots, stem cabbage (kohlrabi) and broccoli

Dessert: Duet of light and dark Toblerone mousse (chocolate)

Price (including water and coffee/tea): CHF 90.- per person