

SWISS BUFFET - 31 JULY 2024 - 18:30

STARTERS AND SOUPS

Colourful salad buffet with leaf, rocket, carrots, sweet corn, cucumber various salad dressings, eggs and croutons tomato and mozzarella, potatoes, sausage and cheese salad Smoked salmon and creamed horseradish Dry cured ham and melon

Beef tatar with onions, capers and cornichons Prawn cocktail

Vitello tonnato

Cucumber soup (chilled)

Wyländer white wine soup

MAIN COURSES

Small veal bratwurst with onion sauce

Succulent cooked roast pork in a Falken beer sauce

Pink beef entrecote carved at the buffet with sauce béarnaise

Pikeperch with a lemon butter sauce

Ricotta ravioli in a tomato and basil sauce

Vegetable pan

SIDE DISHES

Potato gratin, rösti croquettes, spaetzle, wild rice green beans with bacon, fried mushrooms

DESSERTS

Uhwieser berries panna cotta, apple cider cream Cheesecake, crème brulée with Swiss meringues Toggenburg-style Schlorzifladen (custard tart with dried pears) Aargau-style carrot cake, ice cream