

## Group menus for more than 10 persons

You can select **one menu for your group** and one vegetarian option.

You are welcome to compose the menu according to your taste.

### Conditions:

The total amount of the menus is to be paid in advance.

Free cancellations: - entire group up to 96 hours in advance  
- 1-3 persons up to 24 hours in advance

After the deadline, the total amount is due and will not be refunded or credited for additional consumptions.

### Starter

- Local salad with nuts, apricots and mountain cheese
- Mixed Salad
- Beef tatar with truffles

### Soup

- Local White wine soup
- Homemade rosemary soup
- Clear soup vermicelli

### Main course

- Rosé roasted veal saddle with tarragon sauce
- Beef fillet „Chateaubriand“ grilled and flamed in one piece, served with 3 sauces
- Flambéd lamb - rack with lamb gravy
- Beef entrecôte sirloin roasted in one piece

Served with a vegetable garnish and a side dish of your choice:

- Spaghetti
- French fries
- Potato gratin

## Main course meatless

- Rösti „Beni“ with black truffles and fried egg
- Spaghetti on spicy aglio oglio
- Grilled king prawns on spicy aglio oglio spaghetti
- Roasted pike perch with fresh vegetables and reice
- Goat cheese with truffled honey with a salad bunch  
*(also possible as starter)*

## Dessert

- Marinated fruits with „Fior di latte“ icecream
- Chocolate trilogy „Alex“ (Mousse, cake and ice-cream)
- Parfait Grand Marnier
- Coupe Valaisanne
- Coupe Admiral (Vanilla ice-cream with Whisky)

**3 – courses                      CHF 69.00 – CHF 95.00 per person**

**4 – courses                      CHF 79.00 – CHF 112.00 per person**