

# **CATERING SUGGESTIONS**

On the following pages you will find a selection of culinary suggestions for your event created by our kitchen team.

Our event team is happy to assist you and looks forward to planning the event with you.

I wish you an inspiring planning phase and an unforgettable experience at the Widder Hotel.

Sincerely yours Madeleine Löhner, Hotel Manager

## A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT
AT THE ALEX LAKE!

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# **CONTENT**

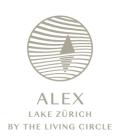
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## FROM THE FARM TO THE TABLE

## THE LIVING CIRCLE LUXURY FED BY NATURE



Various dishes are prepared from products grown on our farms Schlattgut, Château de Raymontpierre and Terreni alla Maggia who are part of The Living Circle.



## **APERO**

## APERO I

CHF 16 PER PERSON

-ideal as a snack-

Marinated olives

Cheese cubes

Herb grissini

#### **APERO II**

CHF 32 PER PERSON

-ideal for an apero of 30 to 45 minutes-

Blinis with marinated Scottish salmon, lime and sour cream

Beef tartar, butter brioche and egg yolk

Living Circle Arancini

Forest mushroom soup



### **APERO III**

CHF 49 PER PERSON

-ideal for an apero of 45 to 60 minutes-

Marinated olives and herb grissini

Blinis with marinated Scottish salmon, lime and sour cream

Roasted focaccia with dried tomatoes and pesto

Forest mushroom soup

Living Circle Arancini

Dried meat and beef sausage from our farm Château de Raymontpierre



Cheese from our farm Schlattgut

Pickled vegetables and bread



### APERO «THE LIVING CIRCLE»

CHF 19 PER PERSON

-our classic-

Dried meat and beef sausage from our farm Château de Raymontpierre Cheese from our farm Schlattgut

Pickled vegetables and bread



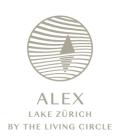
## APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Add some more appetizers to one of our apero packages.

French oyster
PER PIECE CHF 6.50

Selection hybrid caviar 20g Blinis | Sour cream PER CAN CHF 50

Filled lettuce leave
Swiss salmon trout | Passion fruit | Corn
PER PIECE CHF 8



## **MENU**

Create your own menu from our selection.

In order to guarantee the high quality of the dishes, we ask you to choose a uniform menu for all guests.

We are happy to create a menu for vegetarians, vegans or for guests with any intolerances to match your selection.

#### **STARTERS**

Ceviche
King fish | Corn | Grapefruit | Cilantro

Beef tartar

Egg yolk from our farm Schlattgut | Crème fraiche | Radish

Couscous salad

Cumin yoghurt | Pomegranate | Cucumber

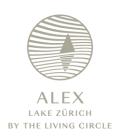
Caesar Bowl Mini lettuce| Croûtons | Parmesan cheese

**SOUPS** 

Truffeled celeriac soup

Thai carrot soup Sautéed scampi | Coconut foam | Cilantro

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#### **INTERMEDIATE COURSES**

Risotto from our farm Terreni alla Maggia

Onsen egg from our farm Schlattgut | Mushrooms | Herb salad

Scallop Fennel | Chorizo | Salted Iemon

Pork belly
Potato | Onion | BBQ

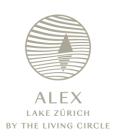
#### **MAIN COURSES**

Entrecôte of Swiss beef
Pepper crust | Broccoli | Young potatoes

Alpstein chicken «Thai Style»
Fried rice | Cucumber salad | Red curry

Pike perch Savoy cabbage | beurre blanc | tomato

Vegetable curry Roasted cauliflower | sweet potato | basmati rice



#### **DESSERTS**

Brownie Vanillea ice cream | Beeries

Chocolate profiterole | Hazelnut

Selection of Swiss cheese Homemade fruit bread

- 2-Course menu CHF 78 per person
- 3- Course menu CHF 98 per person
- 4- Course menu CHF 118 per person
- 5- Course menu CHF 138 per person

each additional course CHF 22 per person



# **SEASONAL MENU**

## **WINTER MENU**

CHF 148 PER PERSON

Salmon trout Radish | Dill | Herbs

Chestnut soup

Gnocchi Pumpkin | Sage | Pumpkin seed oil

Venison entrecôte Chanterelles | Brussels sprouts | Spaetzle

> Brownie Vanilla ice cream | Berries



## **COFFEE BREAK**

The desired coffee break offer is prepared directly in the event room, prepared for self-service.

#### MORNING COFFEE BREAK

CHF 19 PER PERSON

- o Coffee | Espresso
- Selection of first-class teas from Länggass Tea (2 hot drinks per person included)
- Homemade birchermuesli
- Croissant
- Small fruit selection

«COFFE IS A HUG, IN A MUG!»

### AFTERNOON COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso
- Selection of first-class teas from Länggass Tee (2 hot drinks per person included)
- Sweet pastry
- Small fruit selection



### CREATE YOUR OWN COFFEE BREAK FROM OUR SELECTION

Create your desired coffee break from our selection.

Croissant
PER PIECE CHF 3.50

Birchermuesli in a glass PORTION CHF 7.50

Sliced fruits in a glass PORTION CHF 6.50

Mini sandwich with filling of your choice PER PIECE CHF 6.50

Fruit basket small PORTION CHF 25

Fruit basket large PORTION CHF 40



## **DECLARATION**

If you have any questions about fish or meat origin, allergies or intolerances, please ask a member of our staff.

All prices are shown in Swiss francs and include statutory VAT.