# **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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## FROM THE FARM TO THE TABLE

## THE LIVING CIRCLE LUXURY FED BY NATURE

TROM OF RE

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-

Asparagus soup

Blinis with marinated Scottish, lime and sour cream

Beef tartar, butter brioche and pickled mustard seeds

Salty cheese cake with chive crème fraîche

Arancini with dried meat and peas





#### **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

Focaccia with olives, Bresaola and Basil pesto

Asparagus soup

Mini Beef Burger | Mini Vegi Burger (on request)

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

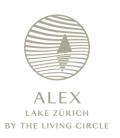
-our classic-

Dried meat and beef sausage from our farm Château de Raymontpierre

Cheese from our Schlattgut farm

Pickled vegetables and bread





## APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Add some more appetizers to one of our apero packages.

Crostini with goat cheese cream, rhubarb and hazelnut  $$\operatorname{PER}$  PIECE CHF 5.50

French oyster
PER PIECE CHF 6.50

Mini Beef Burger
Cognac-Mayonnaise, Red onions, Lettuce
PER PIECE CHF 10





## **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 Sea bream | Avocado | Coriander | Lime

Beef tartar from our farm Château de Raymontpierre Red onions | Mustard seeds | Balsamico



Burrata affumicata

Marinated tomatoes | Focaccia with olives | Eggplant

Terrine of duck and duck liver Rhubarb compote | Hazelnut | Herb salad

#### **SOUPS**

Asparagus soup
Asparagus | Morels | Croutons

Sweet potato soup with curry and coconut Shrimps | Shiitake | Cilantro





#### **INTERMEDIATE COURSES**

Risotto from our farm Terreni alla Maggia Peas | Asparagus | Burrata | Olive crumble



Ravioli with salsiccia Cima di rappa | Pecorino | Pine nuts

#### **MAIN COURSES**

Entrecôte of Swiss beef Grean Asparagus | Sauce hollandaise | Gnocchi

Sautéed Swiss chicken breast Morel sauce | Peas | Rosmary potatoes

Monk fish
Fregola Sarda | Seafood | Confit tomatoes

Parmigana Eggplant | Parmesan sauce | Olives | Basil pesto





#### **DESSERTS**

Valrhona chocolate mousse Yoghurt ice cream | Rhubarb

Tiramisu «modern» Coffee ice cream | Almonds | Baileys

> 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**

### **SPIRNG MENU**

CHF 148 PER PERSON

Marinated sea bream
Passion fruit | Avocado | Jalapeño

Champagne soup Salmon | Dill | Rye bread

Risotto from our farm Terreni alla Maggia Gambero Rosso | Crustaceans | Burrata



Veal tenderloin

Duo of asparagus | Morel sauce | Mashed potatoes

White chocolate Basil | Yoghurt





## **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







Alex Lake Zürich · Seestrasse 182 · 8800 Thalwil · Switzerland



### 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.

