Menu proposal for groups

Dear Sir or Madam,

Thank you for choosing our establishment for your event.

The following menu proposals were elaborated with consideration for the seasons in order to deliver fresh and excellent quality produce. Your guests can thus compose their menu themselves by selecting one starter, one main dish and one desert.

We recommend you proceed as follows:

- Go to the tab « group menus »
- Print the «individual reservation forms » and have each participant select their preferences.
- Scan and send us the final choices at info@hotelnegociants.ch

Of course, we remain at your entire disposal should you need any further information.

In the hope to welcoming you in our restaurant, kind regards,



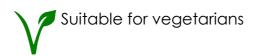
We would like to remind you our restaurant group guidelines:

- Menus are for a group of 10 to 25 people.
- Please make your choices accordingly with the season.
- For any changes or specificity (allergy, vegetarian, ...) please contact us by telephone.
- Please send us the reservation forms at least 5 days in advance
- The number of menu ordered will be charged.
- At lunch, arrival is recommended between 11h45 and 13h00
- At dinner, arrival is recommended between 18h45 and 20h30

Please inform us in advance in case of payment by invoice.

Signs explained:





Spring

Warm goat cheese and croutons salad	2	٧
Shrimps sauté with garlic	2	
The three verrines (foie gras mousse, smoked salmo with figs and Grisons tartar)	n	
Asparagus mille-feuilles and aubergine caviar		٧
Bass filet with tomatoes confit, boiled potatoes Or		
Horse medallions, homemade butter, fried potatoe	S	
Beef skirt steak with shallots, fried potatoes Or		
Rösti pan with spring vegetables	2	٧
Tatin pie with ice cream Or		٧
Lemon tartlet		٧
The hot and the cold of the raspberry Or	2	٧
Café gourmand (choice of coffee or tea with a few sweets)	~	
CHF 49.00		
*For CHF 9.50 extra you may also choose for the main course :		
Roof tandarlain an a slate with fried notatoes and soars	n	

vegetables

Summer

Beet carpaccio with parmiggiano shavings Or		
Gazpacho Duo (cucumber and tomato)	2	٧
Salmon tartar and its toasts		
Chanterelles casserole		٧
Verbena salmon steak, boiled potatoes Or		
Beef tartar with Grappa, fried potatoes and toasts Or		
Siced beef filet Stroganoff style and its rösti Or		
Warm goat cheese and croutons salad	2	٧
Chains of two spages of ice grades		٧
Choice of two scoops of ice cream		٧
Lemon tartlet		٧
Or		
The hot and the cold of the raspberry Or	2	٧
Café gourmand (choice of coffee or tea with a few sweets)	V	

CHF 49.00

*For CHF 9.50 extra you may also choose for the main course :

Beef tenderloin on a slate with fried potatoes and season vegetables

Autumn

Deer carpaccio with truffle oil		
Chanterelles cassolette		٧
Pumpkin cream		٧
Or Autumn choice salad	3	٧
« Grand-mother's » deer stew, homemade spätzli, red cabbage Or Roe emincé with cream, homemade spätzli, apple, red cabbage Or Verbena salmon steak, boiled potatoes	,	
Warm goat cheese and croutons salad	2	٧
Crème brûlée		٧
Chestnut Vermicelli		٧
The hot and the cold of the raspberry	2	٧
Café gourmand (choice of coffee or tea with a few sweets)	/	
CHF 49.00		

Beef tenderloin on a slate with fried potatoes and season vegetables

*For CHF 9.50 extra you may also choose for the main course :

Winter

The three verrines (foie gras mousse, smoked salmo	n	
with figs and Grisons tartar)		
Or		
Shrimps sauté Thaï style		
Or		
Duck foie gras terrine with figs and toasts		
Or	400	
Winter choice salad	2	٧
Bass filet with tomatoes confit, boiled potatoes		
Or		
Sliced veal Zurich style with its rösti		
Or Poof filet mignen with mustard squee taglistelle		
Beef filet mignon with mustard sauce, tagliatelle		
Rösti pan with winter vegetables		V
Kesh pair will or regeration		•
Tatin pie with ice cream		٧
Or		•
Chocolate profiteroles		٧
Or		
The hot and the cold of the raspberry		٧
Or		
Café gourmand (choice of coffee or tea with a fev	V	
(veets)		

CHF 49.00

*For CHF 9.50 extra you may also choose for the main course :

Beef tenderloin on a slate with fried potatoes and season vegetables