



BREAKTIME BUFFET AND STANDING LUNCH

*Creative breaks
with culinary accompaniment*



Coffee breaks

Efficient workshops require healthy, light and still saturating nourishment. Therefore it is our goal to deliver diverse & valuable and at the same time delicious breaks. Please make your own selection according to your needs.

WELCOME (included in the daily delegate rates Premium and First)

at discretion: coffee/espresso, selection of teas, orange juice, croissant 7.- / person

COFFEE ALL DAY (included in all the daily delegate rates)

½ day at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water 8.- / person

EASY (included in the daily delegate rates Economy)

at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water

am: croissant, birchermuesli, pumpernickel with cream cheese, muffin 14.- / person

pm: brioche with vanilla cream, muesli bar, fruit salad 14.- / person

POWER (included in the daily delegate rates Premium and First)

at discretion: coffee/espresso, selection of teas, two kinds of fruit juices, vitamine water

am: croissant, birchermuesli, pumpernickel with smoked salmon & cream cheese, two kinds of muffins 18.- / person

pm: brioche with vanilla cream, curd dumplings with fruit sauce, muesli bars fruit salad, Smoothie / Lassi 18.- / person

Quick-Food for seminars

Served as "quick refreshment" in the meeting room, so you can continue working without interruption. You have the choice: either as large plates or pre-portioned plates per participant. You are also welcome to specify your special beverage requirements for an additional charge.

BASIC 22.- / person

Mini croissants with cantadou and sun-dried tomatoes

Pretzel roll with smoked salmon tartar and tartar sauce

Nut bread with Brie cheese, cucumber and mustard butter 🌿

Olive bread with grilled vegetables, rocket salad and basil pesto 🌿

MIDDLE 28.- / person

Flatbread with indian chicken curry

Bagel with smoked salmon, horseradish and sprouts

Multigrain bread with Salsiz, cucumber and herbs mayonnaise

Focaccia with raw ham and rocket salad

Focaccia with grilled vegetables, egg und iceberg lettuce 🌿

Baguette with pesto butter, tomato and buffalo mozzarella 🌿

UPPER 35.- / person

Mini veal burger with BBQ sauce

Breaded mini veal escalopes with cranberries

Mixed cheese tarts with spinach or bacon 🌿

Hot-Dog with ketchup and onions

Pizza rolls with rocket salad and mushrooms 🌿

Springrolls with soy dip 🌿



Seminar-standing lunch

ECONOMY (FOR 30 OR MORE GUESTS)

45.- / person

Vintage carrot soup with sour milk and herbs croutons 🌿

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Char tartar on Beluga lentils salad with confit date tomatoes / grilled vegetables-
terrine on grilled focaccia 🌿 / crepe rolls with Grisons ham and cream cheese
apple and radish salad 🌿 / spinach blinis with Skyr and pickled red onions 🌿

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Char filets in Champagne batter / sliced turkey with green pepper sauce
Udon-noodle with asian vegetables 🌿 / eggplant piccata with scamorza cheese on
racy tomato sauce 🌿 / pilau rice, lyonnaise potatoes and leaf spinach with lemon 🌿

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Tonka bean Panna Cotta with sour cherries / Toblerone mousse / mini muffins

BUSINESS (FOR 30 OR MORE GUESTS)

55.- / person

White tomato soup with basil foam 🌿

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Home-pickled Lostello salmon on cucumber spaghetti and mustard seeds / cornet with
vegetable tartar and egg mousse 🌿 / mini sandwich with pastrami, zucchetti and contadou
beef carpaccio with parmesan cheese, rocket salad & olive oil / veal Tataki with Hoisin dip
asian cabbage salad with ginger dressing 🌿

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Strips of beef on bell pepper cream sauce / lamb kidney with olive crust and marsala sauce
char filet with orange & coconut sauce / tomato & mozzarella ravioli with sage butter 🌿
empanadas stuffed with red beans with Chipotle sauce 🌿 / carrots, cauliflower
broad beans / spaetzli, tagliatelle and wild rice 🌿

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Raspberry trifle / crema catalana / fruit sorbets / mini tartelettes

FIRST (FOR 30 OR MORE GUESTS)

65.- / person

Porcini cream soup with herbs foam 🌿

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Blinis with smoked salmon & horseradish / cold spring roll with tofu and cucumber 🌿
tuna sashimi with glass noodle salad / Vitello Tonnato / cornet trio with veal, beef &
tomato tartar / zucchini & ricotta muffin 🌿 / Ox heart tomato with burrata 🌿

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Beef tenderloin cubes with balsamic glaze / mini viennese Schnitzel with cranberries
Eden-Shrimps with red thai curry sauce / sea bass on artichoke & tomato ragout
indian vegetable & lentil strudel 🌿 / pasta on basil pesto and trevisano 🌿
yellow carrots, broccoli & turnip cabbage 🌿 / potato croquettes, polenta & camargue rice 🌿

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Coffee mousse / berry pavlova / fruit sorbets / mini cheesecake