

Rustical Tête à Tête Menu

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Terrine of green asparagus wrapped in smoked salmon on herb vinaigrette

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Meat Fondue „UTO KULM“

In a powerful beef broth you cook tender hand sliced meat.

Accompanied by broccoli, carrots and mushrooms,
served with homemade sauces, rice and potato chips.

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Caramelized flaky pastry served with strawberry mascarpone cream and rhubarb compote

TÊTE À TÊTE MENU

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Terrine of green asparagus wrapped in smoked salmon on herb vinaigrette

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Clear broth of tomato with sherry

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Scallop with peas mash and bacon chip

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Irish Beef tenderloin with shallot confit, leaf spinach and rosemary potatoes

or

Grilled halibut with spring vegetables, boiled potatoes and lemon oil“

or

Home-made mountain cheese ravioli with salsa verde and grated parmesan

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Caramelized flaky pastry served with strawberry mascarpone cream and rhubarb compote