



## CAVEAU





### THE WINE CELLAR WITH CHARM ★★★★★

Celebrate your special occasion or function in the new country-style Caveau. The perfect place to have a party in a small setting. Enjoy the unique ambience and savour the delicious food. Our kitchen team has put together a wonderful menu especially for you.

In the Caveau, you have the opportunity to hold an exclusive wine tasting session. Learn more about the secrets of fine wines.

The Caveau also provides the perfect setting for aperitifs and a pleasant and relaxed start to a great evening.

#### The Caveau

-  Banquets for 15 to 32 people
-  ZVV rail ticket for the return journey  
(only in combination with a set menu)
-  Selected dishes especially for the Caveau
-  Our Sommelier will be happy to advise you individually and recommend the perfect aperitifs and wines for you.

#### Our chef recommends:


Selection of Italian starters  
(presented in a tower)

Parma ham, Bresola, Parmesan, marinated young artichoke hearts, filled rolled aubergines, vegetable and cheese kebabs, filled Peppadews, involtini caprese, olives, foccacia bread rolls  
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Grilled fillet of bison  
served on a spicy bean ragout  
accompanied by crisply fried sesame seed potatoes  
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Filled crêpes with grape sorbet  
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**CHF 119.50 per person including ZVV rail ticket**

-  You have the option of putting together your own set menu from the following delicacies. Please note, however, that only one standard starter, one standard main course and one standard dessert are possible.



[www.utokulm.ch](http://www.utokulm.ch)

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## Starters

### Gourmet selection

Terrine, venison carpaccio, truffle brie and seasonal mini-soup in a shot glass  
CHF 28 per person  
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Young green leaf salad on Asiatic sesame sauce with fried mini prawn cake  
CHF 20 per person  
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Ticino risotto with cep mushrooms, thyme and fried fillet of rabbit  
CHF 18 per person  
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Fine halibut and salmon strudel with light orange and mascarpone sauce and mix of wild rice  
CHF 18 per person

## Main dishes

Tender fillet of venison on a fig and port sauce accompanied by two-tone little polenta cake and colourful bouquet of vegetables  
CHF 55 per person including ZVV rail ticket  
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Grilled fillet of bison served on a spicy bean ragout together with crisply fried sesame seed potatoes  
CHF 66 per person including ZVV rail ticket  
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Duo of lamb  
Rack of lamb combined with a juicy fillet of lamb on a rosemary and shallot jus  
Leek and potato gratin and fresh market vegetables  
CHF 59 per person including ZVV rail ticket

Set menus from 12 "Pulcinella" to Gourmet set menu "Vivaldi" can also be chosen from our banquet brochures.

## Starter selections (presented in a tower)

### Italy

Parma ham, Bresola, Parmesan, marinated young artichoke hearts, filled rolled aubergines, filled Peppadews, vegetable and cheese kebab, involtini  
caprese, olives, foccacia bread rolls  
CHF 31 per person

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### France

Smoked salmon roulade, marinated king prawns, duck liver terrine, smoked trout fillet on a chervil and horseradish mousse, roast beef roulade, chestnut pâté, small breast of duck on a honey sauce  
CHF 31 per person

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### Spain

Jamón Serrano, chorizzo mousse, goat's cheese, olive tapenade, seafood salad in a little bowl, avocado with olive oil, olives and sundried tomatoes, baguette  
CHF 31 pro Person

## Desserts

Filled crêpes with grape sorbet  
CHF 12 per person

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Sabayon with Marsala  
CHF 12 per person

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Little tower of berries with crispy wafer  
CHF 12 per person

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Dessert buffet with extensive cheeseboard  
CHF 12 per person

