



***MENU SUGGESTIONS 2010***

*We thank you for your interest in*

***RESTAURANT DIE WAID***  
***Zürich***

*and are already looking forward to your visit*

*(Subject to alterations, version June 2010)*  
***Prices are subject to change without notice.***



### ***What the event organizer should know:***

*Here with our menu suggestions for you.  
Enclosed you will find numerous proposals for aperitifs, hors d'oeuvres, first courses, main dishes and desserts which you can put together as you wish. We have also composed various set menus for you that you merely need to order but even there guests can exchange individual courses with each other (then, of course, the calculated price is no longer the same!).*

*Should you have your own ideas or fancies please let us know – we shall gladly advise you about the individual possibilities.*

***Please arrange an appointment with us in advance before you actually come to see us, so that we are able to discuss all relevant details precisely.***

### ***Number of persons***

*If a change is made in the number of participants up to 2 days before the date of event, no charge is made. The number of persons notified 2 days before the event is valid as a calculation basis.*

### ***Menu suggestions/ Menu choice***

*The menus are made up for events with minimum **10 persons**. You cannot select **single items** at random from these menu suggestions, as we do not have all dishes immediately available. Our menu suggestions are on the following pages. Naturally we are very happy to make your own choice of menu, subject to a change in price.*

*In order to carry out your special occasion perfectly we request you to choose the **same menu** for a group of **10 to 12 persons** and to notify us of you wish at least **10 days** before the date of the event.*

### ***Menu Card***

*We print your menu on our menu cards free of charge. Should you wish a special print we shall organize this and invoice you accordingly*

### ***Extended hours***

*Officially we close at 11.30 p.m. For the permission to extend our opening hours we charge you CHF 200.00 per hour, part or whole hour, after midnight and for the night duty surcharge CHF 50.00. per staff member per part or whole hour after midnight.*

### ***Individual encashment***

*We trust you will understand that we cannot invoice guests separately in groups of 10 persons upwards.*

***Aperitif Punch Bowle***

***alcoholic 38.00/Liter***  
***Non alcoholic 29.00/Liter***

***White Sangria***

***alcoholic 12.80/2.5dl***

***Aperitif Arrangement***

***Waid- Apéro***

*For each person 1 goat's cheese and  
1 rucola Crostini,  
1 garlic bread, chips & nuts*

***11.50/Person***

***The Sun of Spain***

*Fried Chorizos with chilli bread  
Fried shrimps with olive oil and limes  
Mediterranean vegetable tapenade  
Aioli (Spanish garlic dip with chilli bread  
Roasted paprika almonds*

***18.50/Person***

<i>Chips and almonds</i>	<i>1.80 per Person</i>
<i>Mixed puff-pastry savouries, 5 pieces</i>	<i>6.80 per Person/5 Stk.</i>
<i>Ham croissant, Quiche Lorraine (Cheese, Onion)</i>	<i>2.80 per pieces</i>
<i>Mixed canapés (1/2 toast slice)</i>	<i>4.80 per pieces</i>
<i>French stick filled with herb butter</i>	<i>11.80 per Stick</i>
<i>Home-made garlic bread</i>	<i>4.50 per pieces</i>
<i>Crostini (tomato, goat's cheese, Rucola or olive tapenade )</i>	<i>4.50 per pieces</i>
<i>Crostini with sautéed porcinis Crostini with smoked tuna</i>	<i>5.90 per pieces</i>
<i>Vegetable sticks with cottage-cheese, cocktail And sweet-sour sauces/for 5 persons</i>	<i>15.50 per platter</i>
<i>Waid temptation goatcheese, avocado and coconut-mousse served in little glasses</i>	<i>12.50 per person</i>
<i>Homemade Meatballs Prepared with exotic spices</i>	<i>8.00 per pieces</i>
<i>Wasabi Wraps Filled with smoked salmon and wasabi cream</i>	<i>4.80 per pieces</i>
<i>Italian Wraps filled with Parma ham, Parmigianino and Rucola</i>	<i>3.50 per pieces</i>
<i>Giant prawns in potato crust with sweet Chilli sauce</i>	<i>5.20 per pieces</i>
<i>Meat, giant prawns and fish en brochette Served with spicy dip</i>	<i>12.80 per platter</i>

## Suggestions:


*The list of dishes and courses below is not an exhaustive one, so please inquire about our seasonal offers. On the following pages you will find further suggestions, ready prepared as menus for you.*

*At the end of the menu proposals is a check list to enable you to plan better for your special event. Here in the Waid we are already looking forward to pampering you and your guests and we thank you in advance for your trust.*

## Cold starters

<i>Mixed leaf salad</i>	11.80
<i>Assorted mixed salad</i>	Fr. 12.50
<b>Apple &amp; radish salad</b>	Fr. 15.50
<i>Served with salmon-stuffed pancakes</i>	
<b>Seasonal leaf salad with smoked ham &amp; Parmesan</b>	14.80
<i>on a Balsamico dressing</i>	
<i>Salad bouquet with marinated vegetables</i>	13.80
<i>on Balsamico dressing</i>	
<i>Bresaola Carpaccio</i>	16.50
<i>Thin slices of Bresaola marinated with walnut oil, served with Parmesan and rocket salad</i>	
<b>Rocket salad "di Parma"</b>	16.50
<i>with honey mustard dressing</i>	
<i>accompanied by parma ham and Mascarponecream</i>	
<b>Smoked halibut tatar on cucumber carpaccio</b>	17.60
<i>marinated in basil oil and lemon pepper</i>	
<b>Smoked salmon with horseradish foam</b>	16.50
<i>and small garnish of salad</i>	
<b>Italian Wraps</b>	16.50
<i>filled with Parma ham, Parmigianino and Rucola</i>	
<i>accompanied by seasonal leaf salad</i>	
<b>Rocket salad on Balsamico dressing</b>	17.50
<i>served with fried shrimp</i>	
<b>Tartar Trio-Die Waid</b>	17.50
<i>Tartar of smoked salmon air dried tomatoes and beef, served with toast and butter</i>	
<b>Salmon carpaccio "Mauritius"</b>	17.50
<i>thin slices of smoked salmon marinated with sesamioil and lemonpepper serverd with coconutcream and mango-orangechutney</i>	
<b>Shrimpssalat "Japon"</b>	17.50
<i>with shii take mushrooms, soyabeans, peperoncinis and coriander on spicy sesam- soyadressing</i>	

## Soups



<b>Home-made rich beef broth</b> <i>with garnish: vegetable Julienne, noodle strips, cheese croutons sherry, semolina dumplings or egg</i>	9.50 meatless also available
<b>Home-made rich beef broth</b> <i>with vegetables and diced beef</i>	10.80 meatless also available
<b>Freshly prepared vegetable cream soup</b> <i>according to season or your choice</i>	9.80 meatless also available
<b>Tomato cream soup</b> <i>laced with gin</i>	10.80 meatless also available
<b>Parmesan cream soup</b> <i>refined with truffle butter</i>	12.50 meatless also available
<b>Carrot cream soup</b> <i>with calf's sweetbreads and pistachio nuts</i>	12.50
<b>Sweet corn soup</b> <i>Refined with chilli and Tequila</i>	11.80 meatless also available
<b>Mushroom cream soup</b> <i>with herb croutons</i>	10.80 meatless also available
<b>Riesling X Silvaner foam soup</b> <i>with cream cap</i>	10.80
<b>Peas Soup</b> <i>refined with martini and parmesan chips</i>	11.50 meatless also available
<b>Lime- Gingersoup</b> <i>with fried shrimps</i>	11.90
<b>Herb cream soup</b>	9.80 meatless also available
<b>Lobster soup</b> <i>with Jacob mussels and giant prawns</i>	12.90

## Meatless dishes

<b>Potato gnocchi with truffle cream sauce</b>	29.80
...as first course	18.80
<b>Seasonal ravioli with parmesan sauce</b>	27.80
...as first course	16.80
<b>Potato-Pea curry „Mattar Batta“</b>	26.50
Potato curry with peas, soya beans, red onions And peperoncino. Accompanied with homemade Raita (Indian yoghurt formula) Indian flatbread is served with this menu	
...as first course	15.50
<b>Saffron morel risotto with dried tomatoes</b>	29.80
...as first course	18.80
<b>Polenta with braised vegetables, olives, feta cheese</b>	27.90
...as first course	16.90
<b>Tagliatelle on red pesto</b>	26.90
with spring onions, garlic and fresh herbs, cherry tomatoes and pepperon	
...as first course	15.90
<b>Spinac risotto “di Gorgonzola”</b>	26.90
with leaf-spinach and gorgonzola	
...as first course	15.90

## Fish Dishes

<b>Sautéed giant prawns, sweet chilli sauce</b>	39.50
<i>on pack choy and jasmine rice</i>	
<i>...as first course</i>	22.50
<b>Fried catfish</b>	37.80
<i>with spicy pepperoni-Olivvinaigrette</i>	
<i>on steamed fennel with olives &amp; thyme, served with fried potatoes</i>	
<i>...as first course</i>	21.50
<b>Fried Scallops and giant prawns</b>	42.00
<i>on a delicious lobster sauce with cognac,</i>	
<i>served with vegetables and potatoes</i>	
<i>spinach and cherry tomatoes</i>	
<i>...as first course</i>	27.00
<b>Salmon medallions gratinated with crust of Wasabi</b>	36.90
<i>on coconutsauce served with steamed pack choy</i>	
<i>and jasmirice</i>	
<i>...as first course</i>	21.90
<b>Anglerfish ragout "Pinot Noir"</b>	45.80
<i>fried angler fish ragout with pinot Noir onionsauce with mushrooms and bacon served with Tagliatelle</i>	
<b>Fresh fillets of perch „Venezia“</b>	35.60
<i>with sage-butter and sliced tomatoes</i>	
<i>served with spinach and potatoes</i>	
<i>...as first course</i>	19.80

## Main course

<b>Roast loin of pork on rich herb sauce</b> <i>served with potato gratin and seasonal vegetables</i>	36.50
<b>Tender veal steak on a morel cream sauce</b> <i>served with noodles and colourful vegetable bouquet</i>	54.00
<b>Sliced veal on a variety mushroom cream sauce</b> <i>served with spaetzle and glazed carrots</i>	39.50
<b>Fried filet of beef (200g) with sauce béarnaise</b> <i>served with William potatoes and vegetable garnish (Supplement included)</i>	56.90
<b>Lamb filet "Syrakus"</b> <i>with spicy peperonata, fresh herbs and feta cheese, served with fried potatoes</i>	36.90
<b>Chicken breast</b> <i>stuffed with olives, garlic and fresh arranged on spaghetti with red basil pesto, spinach and Peperoncino</i>	34.00
<b>Chicken fricassee</b> <i>on a fine Dijon mustard sauce, served with homemade poppy spaetzle</i>	32.50
<b>Duck breast filled with dried fruits</b> <i>on a honey-rum sauce, served with vegetables spaghetti and mashed potatoes with vanilla flavour</i>	38.50
<b>Fillet of pork roasted whole</b> <i>on a delicious boletus- herb cream sauce served with noodles and vegetable garnish</i>	39.00
<b>Sliced ostrich filet on Café de Paris sauce,</b> <i>served with broccoli rosettes &amp; jasmine rice</i>	31.00
<b>Veal escalope stripes, coated in egg &amp; breadcrumbs,</b> <i>on morel sauce and served with seasonal vegetables and potato gratin</i>	46.50
<b>Fried Filet of beef in a crust of black pepper</b> <i>with spicy ragout of vegetables with honey and cachaca served with jasmine rice (HOT)</i>	48.50
<b>Tagliata di Manzo</b> <i>Fried entrecote with tagliatelle on spicy rocket pesto, Garnished with braised cherry tomatoes and deep fried rocket</i>	44.50
<b>Springbok entrecote</b>	38.50



*with a crust of spicy figs  
and mustard on passion fruit sauce,  
served with steamed leek and jasmine rice ,*



## Dessert



<b><i>Homemade caramel custard</i></b> <i>Served with whipped Cream and seasonal Fruits</i>	<b>8.50</b>
<b><i>Dessert plate, created by our pastry- cook</i></b>	<b>15.80</b>
<b><i>Home-made Toblerone mousse</i></b>	<b>12.80</b>
<b><i>Homemade panna cotta with raspberry sauce</i></b> <i>...for once served in a different way</i>	<b>12.80</b>
<b><i>Homemade parfaits served with seasonal fruits</i></b> <i>perfumed with: Baileys, Grand Marnier, cherry liquor or Batida de Coco</i>	<b>14.80</b>
<b><i>Vanilla crunchy parfait with cranberry ragout</i></b>	<b>13.80</b>
<b><i>Three different sherbets with fruit ratatouille</i></b>	<b>13.50</b>
<b><i>Cheese plate with nuts and grapes</i></b>	<b>15.80</b>

## Menüvorschlag Wok

*Tartar variation  
smoked salmon, dried tomatoes and beef  
and leaf salad, served with toast and butter*

\*\*\*\*

*Herb cream soup  
refined with Höngger Riesling X Silvaner*

\*\*\*

### **Wok Festival**

*You have the choice – Up to 5 different woks from our offer.  
Uniquely served and as much as you want!  
Make your event a great experience!*

\*\*

*Homemade Toblerone mousse in two colours,  
served with whipped cream and fresh fruits*

\*

**With 5 Woks 78.80**

**With 6 Woks 81.80**

**With 7 Woks 85.80**



*The Waid WOK dishes*

*The light, Asian culinary art united in genial manner with Swiss cooking traditions*

## **Banquet suggestions wok**

<b>Waid Wok</b> 29.50	<i>Chicken with red curry sauce, vegetables and coconut milk, served with jasmine rice.</i>
<b>Cashewnut Wok</b> 29.50	<i>Chicken with cashew nuts, peppers, red onions, spring onions, soy sauce and Chilli sauce served with Jasmine rice</i>
<b>Farmer Wok</b> 29.50	<i>Chicken with peppers, courgettes, red onions and herb butter, served with fried potatoes</i>
<b>Pepper Wok</b> 29.50	<i>Chicken with peppercorn sauce, peppers and courgette strips, served with pennette</i>
<b>Goa Wok</b> 37.50	<i>Braised beef curry, Indian fashion, with yoghurt sauce, limes, paprika and Mini-aubergines, served with Jasmine rice and flatbread</i>
<b>Sri Wok</b> 26.00	<i>Tagliolini tossed with sautéed vegetables and Shi Take mushrooms, refined with Mah Mee spices – just as our wok chef loves!</i>
<b>Dijon Wok</b> 34.00	<i>Strips of ostrich meat on a creamy Dijon mustard sauce with onions and broccoli rosettes served with tagliatelle</i>
<b>Couscous Wok</b> 31.50	<i>Chicken strips and chilli sausages with sautéed vegetables, pepperoni and fresh herbs, served with couscous semolina</i>
<b>Café de Paris Wok</b> 39.50	<i>Strips of beef fillet on Café de Paris sauce with onions, garlic and tomato strips served with Jasmine rice</i>
<b>Lucullus Wok</b> 39.50	<i>Fried veal strips with Savoy cabbage strips on a fine morel sauce, served with penette</i>
<b>Neptun Wok</b> 42.00	<i>Sea-devil fish, salmon and giant prawns on a spicy sauce with fennel, garlic, chilli and vegetables served with Jasmine rice</i>
<b>Mare Nostrum Wok</b> 27.50	<i>Papardelle with boletus fried in olive oil, artichokes, olives and fresh herbs, garnished with Parmesan chips</i>
<b>Komoren Wok</b> 38.00	<i>Fried giant prawns and red snapper strips on lobster-cognac sauce with rocket and tomato strips served with Jasmine rice</i>
<b>Satay Wok</b> 29.50	<i>Fried sliced chicken with mixed vegetables on Asian peanut sauce, garnished with fruit skewers, served with rice-noodles</i>



**Szechuan Wok**  
38.50

*Fried beef fillet cubes with red onions, ginger, Shiitake mushrooms and soya sprouts on Szechuan sauce served with tagliolini*

**Gorgonzola Wok**  
29.50

*Chicken with gorgonzola sauce and spring onions*

**Vegetable Wok**  
27.50

*Rice, mixed vegetables, egg, soy sauce and sweet chilli sauce*

**Wellness Wok**  
27.50

*Tagliolini with mixed vegetables, peanuts, sweet chilli sauce, soy sauce and lemon juice*

**French Wok**  
39.50

*Fried strips of veal with savoy cabbage strips, potato slices on a fine truffle sauce refined with whipped cream,*

**Quatre Borne Wok**  
34.00

*Springbok strips (South Africa) on pepper sauce, refined with rum, served with sweet potatoes and pineapple cubes*

**Fire Wok**  
32.50

*Sliced ostrich meat on peppercorn sauce with peppers, courgette- and tomato-strips and penette*

**Balsamico Wok**  
39.50

*Beef fillet cubes on balsamic pan juice with mixed vegetables and tagliolini*

**Züri – Asia Wok**  
36.00

*Sliced veal served with a fine mushroom sauce, coconut milk, spring onions and tagliolini*

**Gambas Wok**  
39.50

*Giant prawns with variety vegetables, sweet chilli sauce, soy sauce, lemon juice and Jasmine rice*

**Christopherus Wok**  
33.50

*Sliced pork with sweet and sour sauce, fresh pineapple, bamboo shoots, pepper strips served with Jasmine rice*

***Ask about our seasonal offers***

*You have the choice! Various woks from our offer  
Uniquely served and as much as you want  
Make your event a special experience*

***Wok Festival    Wok Festival***  
***with 5 woks    with 6 woks***  
***43.50    46.50***

***Wok Festival***  
***with 7 woks***  
***49.50***

**„Todi 3614 m.a.s.l.“ 135.00**

*Salad variation on a honey- mustard dressing  
with fried giant prawns*

\*\*\*\*\*

*Homemade parmesan soup  
refined with truffle oil*

\*\*\*\*\*

*Blood orange sherbet  
with Wodka*

\*\*\*

*Filets of beef and veal roasted whole  
on a Béarnaise sauce and a morel cream sauce,  
served with potato gratin and seasonal vegetable variation*

\*\*

*Cheese plate with grapes and nuts  
accompanied by pear bread*

\*\*

*Homemade Chocolatevariation  
with white chocolate ice cream*

\*

**"Dussistock 3262 m.a.s.l."**

**69.00**

*Thinly sliced Blue Merlin  
with radish- apple salad  
on herb- curd sauce*

\*\*\*

*Carrot soup with cream cloud  
and chopped pistachio nuts*

\*\*\*

*Roast loin of pork on rich herb pan juices  
served with potato gratin  
and variety vegetables in season*

\*\*\*

*Vanilla ice-cream with lukewarm berries*

**"Windgällen 3192 m.a.s.l."**

**75.00**

*Mixed salad ‚Mimosa‘  
with chopped egg*

\*\*\*

*Beef broth with cheese croutons*

\*\*\*

*Sliced veal on  
variety mushrooms sauce  
served with home-made spaetzle,  
glazed carrots and  
broccoli rosettes*

\*\*\*

*Fruit salad of fresh fruit  
mit Rahm*

**„Kleines Scheerhorn 3234 m.a.s.l.“**

**72.00**

*Coconut Avocadocream with shrimps  
garnished with apricot-grapechutney*

\*\*\*

*Italian vegetable soup "Toscana style"*

\*\*\*

*Fried filet of pike perch, served pack choy with mango- martini sauce with rose pepper,  
served with homemade black risotto- croquettes*

\*\*\*

*Vanilla crunchy parfait with wild berry- ragout*



**Scheerhorn 3294 m.a.s.l'**

**92.00**

*Carpaccio of salmon marinated in chilli oil  
accompanied by cucumber- orange salad  
\*\*\**

*Rich beef broth with sherry  
and homemade semolina dumplings  
\*\*\**

*Tender roast beef  
on a red wine sauce and Béarnaise sauce  
served with homemade potato gratin  
and a colourful vegetable bouquet  
\*\*\**

*Lemon tiramisu with ginger,  
served with vanilla ice cream*

**Kleine Windgällen 2980 m.a.s.l.**

**87.00**

*Green peas cream soup  
with gin and fried scallop  
\*\*\**

*Leaf salad 'Moritz'  
with slices of Parmesan and smoked ham  
\*\*\**

*Tender underdone veal steak  
on morel cream sauce  
served with broad noodles  
and vegetable selection  
\*\*\**

*Orange half-frozen with orange sauce*

**Oberalpstock 3330m.a.sl.'**

**91.00**

*Bresaola with olive oil  
decorated with parmesan strips  
and fresh rocket  
\*\*\**

*Freshly cooked almond cream soup  
with a cream cloud  
\*\*\**

*Glazed roast loin of veal  
with fresh mushrooms on herb sauce,  
served with potato croquettes  
and a variety of seasonal vegetables  
\*\*\**

*Homemade red jelly  
served with white chocolate ice cream*

**Glärnisch 2327m.a.s.l.**

**95.00**

*Pineapple Carpaccio with sesame oil  
and smoked tuna fish cubes  
\*\*\**

*Rich beef broth 'Caroline'  
with almonds, egg strips and tomato cubes  
\*\*\**

*Roasted beef filet  
on black pepper- red wine sauce  
and Béarnaise sauce,  
served with homemade potato gratin  
and vegetable bouquet  
\*\*\**

*Panna cotta 'Waid' with raspberry sauce  
The favourite dessert of our chef!*



*,Grosse Ruchen 3136 m.a.s.l'*

88.00

*Iceberg salad on parmesan dressing  
with eggs, bacon, parmesan and croutons  
\*\*\**

*White Wine cream Soup  
refined with Höngger Riesling X Sylvaner  
\*\*\**

*Loin of veal roasted whole  
with morel cream sauce  
served with marjoram- potato gratin  
and variety, seasonal vegetables  
\*\*\**

*White chocolate parfait  
with compote of berries*

*Kammlistock 3238 m.a.s.l.*

89.00

*Two kinds of melon (seasonal selected)  
with Parma ham  
\*\*\**

*Rich beef broth 'Royal'  
with delicate egg strips  
\*\*\**

*Small leaf salad with feta cheese  
and olives  
\*\*\**

*Diced filet of beef 'Stroganoff'  
on a rich paprika sauce,  
served with rice, laced with pine nuts  
\*\*\**

*Homemade Baileys and Cappuccinomousse with  
vanilla icecream and fresh fruits*

Claridenstock 3270 m.a.s.l.

64.50

*Vegetables salad "Greek style"*

\*\*\*

*Cheeks of veal*

*Tender stewed cheeks of veal with a fine balsamic sauce  
with vegetables and mashed potatoes with thyme*

\*\*\*

*Chocolate cake with fluid chocolate core,  
served with yogurt ice-cream*

„Bifertenstock" 3426 M.ü.M.

117.00

*Tartar variation*

*smoked salmon, dried tomatoes and beef  
and leaf salad, served with toast and butter*

\*\*\*\*\*

*Homemade Lime- Gingersoupe  
with Jacob's mussels cubes*

\*\*\*\*

*Fried veal sweetbreads in port wine sauce  
with truffle- potato puree*

\*\*\*

*Pink roasted breast of duck  
on an orange sauce with green pepper,  
served with steamed savoy cabbage risotto*

\*\*\*

*Sherbet variation with fruit ratatouille*

\*\*\*\*

*Pastries*

„Drusberg“ 2282 M.ü.M.

121.50

*Thuna carpaccio  
with fresh rocket salad and wasabi sherbet*

\*\*\*

*Homemade lobstersoupe with champagne*

\*\*\*

*Tagliolini with chilli and garlic  
embellished with giant prawns*

\*\*\*

*Grape sherbet with grappa*

\*\*\*

*Sliced springbok with junipersauce refined with gin  
served with sliced, steamed savoy and spaetzle with poppy*

\*\*\*

*Homemade gorgonzola mousse  
served with pumpernickel*

\*\*\*

*Homemade pistachios parfait with seasonal fruits*

**Wannstock 1980 m.a.s.l.**

**68.00**

**‘Ortstock 2716 m.a.s.l.**

**53.00**

*Salad bouquet with anti pasti  
and balsamic dressing*

\*\*\*

*Fried pork fillet on  
morel cream sauce  
served with broad home-made noodles  
and colourful selection of vegetables*

\*\*\*

*Refreshing lemon sherbet  
with Hönnger Riesling x Silvaner*

*Green pea soup with chilli strips*

\*\*\*

*Sliced ostrich meat  
on a creamy Dijon mustard sauce  
with fresh home-made tagliatelle  
and broccoli rosettes*

\*\*\*

*Apple ragout with cinnamon ice-cream*

**Pfannenstock 2572m.as.l.**

**66.00**

*Hönger Riesling x Silvaner foam soup*

\*\*\*

*Sliced ostrich on a spicy grappa sauce with grapes  
cranberries roasted pine nuts, rosettes of Romanesco served with potatoes gnocchi*

\*\*\*

*Dark chocolate parfait  
on a cherry sauce garnished  
with fruit bouquet*

**Hausstock 3152 m.a.s.l.**

**53.00**

*Leaf salad with vegetables,  
olives and grains  
,something different for once'*

\*\*\*

*Pork piccata "Milan fashion"  
served with creamy saffron risotto  
and sautéed zucchini*

\*\*\*

*Apple juice cream with apple ice cream*

**'Bächistock 2914 m.a.s.l.**

**53.00**

*Rich broth with vegetable julienne*

\*\*\*

*Chicken breast stuffed with Olives, Garlic and  
fresh herbs arranged on spaghetti with red basil  
pesto spinach  
and peperoncino*

\*\*\*

*Luke warm apple cake with cinnamon  
ice-cream or vanilla ice cream  
and whipped cream*

**'Faulen 2726 m.a.s.l.**

**52.00**

*Mixed crisp leaf salad*

\*\*\*

*Fried slices of chicken 'Stroganoff'  
on rich paprika sauce with rice, pine nuts and tender broccoli rosettes*

\*\*\*

*Yoghurt- fruit terrine  
according to season made of:  
strawberries, raspberries, melons, plums  
or 'as you like it'!*

Ruchen" 2905 m.a.s.l.

59.30

*Mixed leaf salad*

\*\*\*

*Duck breast filled with dried fruits  
on a piquant honey- rum sauce  
served with vegetables spaghetti  
and mashed potatoes with vanilla flavour*

\*\*\*

*Caramel custard with cream topping*

Vrenelis" Gärtli 2907 m.a.s.l.

59.00

*Fine herb cream soup*

*with Riesling X Sylvaner*

\*\*\*

*Larded, braised roast beef  
served with homemade mashed potatoes,  
glazed carrots and bean stacks*

\*\*\*

*Fruit salad made from fresh fruit  
served with whipped cream*

„Böser Faulen" 2804 M.ü.M.

58.00

*'Rich beef broth with colourful vegetable stripes*

\*\*\*

*Veal fricassee with cubes of vegetables and limoncello  
served with coloured Tagliatelle*

\*\*\*

*'Copa Amarena'*

*Vanilla ice cream with Amarena- cherries and whipped cream*

*Are you interested in one of our buffets?*

*For groups between 20 and 60 person  
we create your personal buffet for your event.  
Ask for our buffet list*

**Dessert 29.50**

*Small cream slices  
various home-made muffins  
dark and light Toblerone mousse  
seasonal fruit creams  
home-made fruit bonbons with honey sour-cream dip  
richly assorted fruit dish  
and various delicacies, dainties, titbits according to the mood of our pastry-cook*

## Cold & Exquisite

**Waid plate** 25.50 each plate  
*With Grisons meats, smoked ham, Salsiz, Engadiner, smoked bacon, coppa and mountain cheese garnished with gherkins, tomatoes and pearl onions*

**Waid plate (for 5 Persons)** 127.50 / each plate

**Our recommendation to the Waid plate:**

*Bowls of leaf salad (for 5 person)* 35.00

*Bowls with mixed salad (for 5 person)* 39.00

**Hot meat loaf** 19.80  
*with homemade potato salad and mustard*

**Hot ham** 21.50  
*with homemade potato- and leaf salad, served with mustard*

**Hot stew of boiled beef** 24.50  
*with root vegetables, leek, savoy and potatoes, served with mustard- fruits and horseradish*

**Noodles with a delicious minced meet sauce,** 18.90  
*served with apple puree and shredded mountain cheese*

**Homemade meat loaf** 26.50  
*with mashed potatoes and glazed carrots*