

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Marinated salmon
with marinated cucumber, buttermilk and caviar

STARTERS

Saccottini
*with dry-cured ham, ricotta
cream and watercress*

*Wedding soup
from Prättigau*

Äplermagronen
*with fried onions, apple
sauce and cheese foam*

MAIN COURSES

Roast beef
*on grilled vegetables, butter
sauce and baked potatoes*

Whitefish fillet
*with apple, beurre blanc foam
and lentil vegetables*

*Asian-style
soba noodles*
*with crunchy vegetable and
miso sauce*

DESSERTS

Vanilla scone
with homemade clotted cream and berries

Peach sorbet

Fresh fruit salad

Assortment of fine, regional cheeses
Ticino fig mustard sauce, Chutney, nuts, and grapes