




BANQUET OFFER





FEEL GOOD APÉRO



From 8 persons
per person CHF 22.50

APÉRO

Nachos with miso mayo | spicy tomato salsa 

Mixed mini rolls with antipasti vegetables
Grison`s air drie beef | smoked salmon | salami | cheese


Crunchy vegetable sticks with herb-lemon yogurt dip  



Padron peppers with salt  




SNACKS & PASTRIES

Minimum order quantity: 10 per variety

Choux pastry cheese sticks with poppy seeds  per piece | **1.80**

Salty roasted corn   per piece | **3.50**

Vegan cream cake  per piece | **3.50**

Mixed mini rolls with antipasti vegetables per piece | **5.20**
Grison`s air drie beef | smoked salmon | salami | cheese

Crunchy vegetable sticks
with herb-lemon yogurt dip   per piece | **4.50**


Mixed mini Berliners per piece | **2.50**
sugar | chocolate | fruit filling 



TABLE BARBECUE

From 8 to 200 persons
per person CHF 63.50

STARTER

Seasonal soup

MAIN COURSE

Table barbecue, approx. 300 gr. per person
Spicy mini beef patty | chicken breast strips | prawns |
mixed vegetables | three kinds of raclette cheese | marinated tofu

IN ADDITION

Homemade mixed pickles | pickled ginger pumpkin | cornichons | herb butter |
various sauces | pepper cuvée | fleur de sel
homemade raclette spice mix
basket with stone-baked bread
potatoes | cheese spaetzli with fried onions

DESSERT

Seasonal dessert variation from the étagère

RACLETTE TABLE BARBECUE

From 8 to 200 persons
per person CHF 51.80

STARTER

Seasonal soup

MAIN COURSE

Raclette buffet
three kinds of raclette cheese à discrétion

IN ADDITION

Sliced meat | bacon chip
homemade mixed pickles
potatoes | basket with stone oven bread
homemade raclette spice mix

DESSERT

Seasonal dessert variation from the étagère



FONDUE CHINOISE À DISCRÉTION WITH BEEF BOUILLON

From 8 to 120 persons

Price per person

Beef and veal 69.80

Beef and pork 56.80

Beef 60.80

STARTER

Seasonal trio of crostini

MAIN COURSE

Meat fondue

Hand-cut beef | pork | veal

IN ADDITION

Homemade mixed pickles

herb butter | homemade sauces | seasonal mini vegetables

BBQ salt | fleur de sel | pepper cuvée

basket of stone-baked bread

country fries | vegetable rice

DESSERT

Coconut panna cotta | passion fruit sorbet | seasonal fruit

DECLARATION:

BEEF	SWITZERLAND
PORK	SWITZERLAND
CHICKEN	SWITZERLAND
SHRIMPS	VIETNAM

BANQUET REQUESTS TO MARLEEN SCHWEER, BANKETT@MAAG-MOMENTS.CH, 044 444 26 70

WALDRANTINE FONDUE

From 8 to 140 people

HUUS FONDUE (CLASSIC)

Per person CHF 39.80

BACON FONDUE

Per person CHF 43.80

TRUFFLE FONDUE

Per person CHF 44.80

HUUS FONDUE "SCHNITZEL STYLE"

Per person CHF 52.80, served with breaded pork escalope strips

IN ADDITION

Homemade mixed pickles | potatoes | basket of stone-baked bread

DESSERT

Seasonal dessert variation from the étagère

ALL PRICES ARE IN CHF AND INCLUDE VAT.



VEGETARIAN



VEGAN



GLUTEN FREE