



Cold appetizers

Octopus salad, white beans and sweet pepper stew with pesto

Chilled green peasoup with mint, goat cheese mousse

Marinated salmon with fennel, squid ink toast and baby spinach salad

Hot appetizers

Fish soup and rouille sauce

Slow cooked organic egg, Valaisan aparagus, crusty olives and Sbrinz cheese crumble

White fish ravioli, clams and brocoletti

Main course

Locally farmed perch fish fillet, citrus and chick peas

Roasted lamb loin with herbs and gomasio, fava beans, snow peas and thym juice

Farm veal rump, tasty pan gravy, carrots, new potatoes

Grilled vegetable couscous with raita sauce

Dessert

Cherry clafoutis with kirsch, milk sobert

Crispy rhubarb and strawberry pie, light lemon basil cream

Chocolate trilogy

Cheese platter