

HASENBURG

Dear Guest

On the basis of the following list of dishes, you can create your own menu for 14 people or more.

If your group is less than 14 people, you may select from our regular dinner menu.

Per event, the same dishes must be selected for everyone in your group. For special circumstances such as vegetarians or allergic conditions, we would be glad to assist.

We ask for your understanding regarding certain products that maybe not available due to the market availability or season.

For further information, possibilities and banquet conditions please visit our web page "hasenburg.swiss"

All prices are in Swiss Francs including 7.7%MwSt. (Sales Tax)

Cold Appetizers

- *Small green salad* 9.50
- *Mixed seasonal green and vegetable salads* 13.50
- *Arugula salad with tomatoes and burrata cheese* 16.50
- *Raw fennel salad with pear and cheese shavings* 16.00
- *Fennel shrimp salad with avocado, grapefruit on a lemon dressing* 18.00
- *Smoked salmon on cucumber salad with dill* 18.00
- *Small variety of swiss dried & cured meat slices* 16.00

Soups

- *Tomato cream soup* 11.50
- *Potato leek soup* 11.50
- *Asparagus cream soup (April + Mai)* 11.50
- *Pumpkin cream soup (September till February)* 11.50
- *Chestnut cream soup with Swiss „Sbrinz“ cheese and cinnamon (September till February)* 11.50

Vegetarian Main Courses

- Tagliatelle with zucchini, sun dried tomatoes, cream and basil 25.00
- Red curry with seasonal vegetables and Rice 25.00
- Risotto with root vegetables baked in the oven 25.00
- Malfatti: (Ricotta dumplings) with mushroom, spinach, Sbrinz and cream 28.00

Main Courses

Served with choice of side dish and seasonal vegetables

- Honey Mustard glazed Scottish salmon fillet with zesty lemon foam sauce 35.00
- Pike perch fillet with zesty lemon foam sauce 35.00
- Panfried corn fed breast of chicken in a balsamic honey sauce 33.00
- Pork saltimbocca in a Marsala sauce 33.00
- Pork tenderloin wrapped in bacon in a herb sauce 39.00
- Veal steak in a mushroom cream sauce 49.00
- Glazed veal roast in an herb sauce 39.00
- Braised beef roast in a red wine sauce 37.00
- Beef tenderloin in a Port wine sauce 49.00

Side dishes

- Tagliatelle, rice, risotto, polenta, roast potatoes, mash potatoes
- Rösti +2.00

Desserts - Desserts

- Chocolate mousse in a glass 10.00
- Creme brûlée 12.00
- Creme brûlée with chocolate 12.00
- Mango panna cotta 10.00
- Swiss apple pie with a scoop of vanilla ice cream 12.00
- «Hase» Dessert 15.00
Depending on the season, different preparations:
crème brûlée, panna cotta, yoghurt ice cream