# **TAVOLATA**

## **Starters**

Mixed salad bowl
Boiling meat salad with vegetable vinaigrette
Potato soup
Porcini mushrooms served in a coffee cup
Oven roasted beetroot with goat cheese and rocket

### Main dishes

Braised beef Braised haunch of Alpstein chicken Veal cream goulash

#### Side dishes

Bramata polenta with rosemary Red cabbage Mashed Potatoes Spinach risotto with king oyster mushroom, Belper Knolle and herb foam

### **Desserts**

Chocolate mousse with spicy oranges
Crema Catalana
Winter fruit salad
Apple crumble cake
Panna Cotta with aromatic pear compote

CHF 85. – per person

