Buffet selection
minimum 30 people

Our Buffet suggestions including a rich selection of bread
and salted butter.

<u>Buffet 1</u>

Cold items
Marinated rice-noodles with algae, sesame, king oyster mushrooms
and carrot-coriander-mousse

Fine salad with roasted kernels, croutons
and orange-yoghurt-dressing

Porco Tonnato with mild tuna-chives-cream and carps

Oriental wheat salad with snow peas
and fried chili shrimps

Main courses
Oven-chicken on tomato flavored stewed vegetables
and potato-olives puree au gratin

Backed brick dough with pearl barley, leek
and mountain cheese

Desserts
House made red fruit jelly with bourbon vanilla mascarpone

Handmade chocolate tart "Amer"
with caramelized pineapple

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Buffet 2

Cold items
Original Traiteur Wille Gravlax with homemade mustard-dill-sauce,
salad bouquet and trout caviar

Handmade guinea fowl terrine with pistachios, apricots
with fine wild herb salads

Tomato Carpaccio with lemon-pepper-vinegar,
buffalo mozzarella cheese and chili-balm shiitake mushrooms

Layered duet of green asparagus mousse and
creamy pepper foam in a mini glass

Main courses
Fried codfish with thyme on fennel-lentils-ragout
and Riesling sauce

Braised chops of veal on lemon carrots shallot sauce
and truffled celery puree

Four lands vegetable lasagna with Bachenbrucher goat cheese

Desserts
Mousse of selected Ivoire and Noir couverture
in pyramid cake coat with passion fruit ragout

Thyme-honey yoghurt cream with pine nut brittle

Trio of almond, raspberry and saffron orange

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