MEILENSTEIN

ARBEITEN ▼ ERLEBEN ▼ GENIESSEN ▼ SCHLAFEN

> YOUR BANQUET DOCUMENTATION

Winter 2023/24

01.12.2023 – 15.03.2024

APÉRO

APERITIF À LA CARTE

OUR SEASONAL MENU RECOMMENDATIONS

CREATIVE DISHES TO PUT TOGETHER YOURSELF

DRINK IDEAS TO MATCH YOUR ENTRÉE

WINES TO MATCH YOUR OCCASION

MEILENSTEIN

Apéro

APÉRO SMALL *6 pcs, p. P.* *Ideal with a glass of wine*	• *Smoked Salmon Medallion [SCO] | Blini | Wasabi Pearls* • *Grissini | Parmesan | Olive Oil* • *Beef [CH] Tatar | With a touch of Asia | A bit spicy* *Parmesan Cornet*	**CHF 15 / p. P.**
APÉRO STANDARD *8 pcs. p. P.* *If it may be a little more*	• *Potato Leek Soup | Winter Truffle* • *Swiss Alpine Salmon | Tartar | Wasabi | Basil Cornet* • *Dried Tomato Tartar | Belper Knolle | Curry Tartelette* • *Grissini | Parmesan | Olive Oil*	**CHF 20 / p. P.**
APÉRO RICHE *From 20 persons* *Stand-up dinner or lunch* *Replaces a meal*	• *Smoked Salmon Medallion [SCO] | Blini | Wasabi Pearls* • *Crayfish Cocktail [D] | Iceberg | Lucky Dog Sauce* • *Avocado | Tarragon* • *Beef [CH] Tatar | With a touch of Asia | A bit spicy* • *Parmesan Cornet*	**CHF 48 / p. P.**
Warm	• *Beetroot Soup | Green Apple* • *Beef [CH] | Prime Rib roasted in one piece, carved* *Pepper Jus | Baked Potato, Toppings* • *Goyza stuffed with Vegetables [TH] | Sweet Chili Sauce* • *Mushroom Ravioli | Salsa Verde*	
Sweet	• *Lemon Meringue Tart | Lemon | Meringue | Orange* • *Marroni | Marron Mousse | Cream | Meringue* • *Chocolate Mousse | Chocolate | Crunch | Mango*	

MEILENSTEIN

Apéro à la carte
to put together yourself

Smoked Salmon Medallion [SCO] ..... **CHF 4.50**
Blini | Wasabi Pearls

Crayfish Cocktail [D] ..... **CHF 5**
Iceberg | Lucky Dog Service | Avocado | Tarragon

Goyza stuffed with vegetables [TH] ..... **CHF 5**
Sweet Chili Sauce

Grissini ..... **CHF 4**
Parmesan | Olive Oil

«Vietnamese Sandwich» ..... **CHF 4.50**
Lettuce leaves filled with chicken [CH]
Cucumber | Chilli | Coriander

Beef [CH] **Tatar** ..... **CHF 6**
With a touch of Asia | A bit spicy | Parmesan Cornet

Red Thon [PHI] **Tatar** ..... **CHF 6**
Sesame | Seaweed Cornets

Swiss Alpine Salmon ..... **CHF 6**
Tartar | Wasabi | Basil Cornet

Dried Tomato Tatar ..... **CHF 5**
Belper Knolle | Curry Tartelette

Parmesan Leaves ..... **CHF 4.50**
Salami Nostrano [CH] *| Olive Tapenade*

Cocktail sandwiches ..... **2 pcs / CHF 8**

Flavours: Grilled vegetables | Pesto
Free-range egg | Caper leaves
Smoked trout [CH] *| Cucumber «sweet and sour»*
Salami Milano | Olive Tapenade
Grisons Raw Ham [CH] *| Dried Apricot*
Dried meat [CH] *| Mustard butter*
Roast beef [CH] *| Remoulade sauce*

Small soup (served in an espresso cup) ..... **pcs / CHF 4.50**

Flavours: Bündner barley soup
Carrot Ginger Velouté | Wasabi Sesame Seeds
Chicken Broth | Brasato Tortelloni [CH]
Potato Leek Soup | Winter Truffle
Beetroot Soup | Green Apple

The individual dishes are arranged in small glasses, plates or bowls and thus offer a great overall picture of colours, shapes and flavours in a harmonious taste.

MEILENSTEIN

Our seasonal
Menu recommendations

MENU 1

Winter salad leaves
Sprouts | House Vinaigrette
* * *
Alpstein Poularde CH
Maple Syrup | Arancini | Market Vegetables
* * *
Lemon Meringue Tart
Lemon | Meringue | Orange

Menu complet
CHF 56

MENU 2

Bündner barley soup
* * *
Veal CH Round Mocken
Herbs | Madeira | Acquerello Risotto | Small Mushroom | Beetroot
* * *
Marroni
Marron Mousse | Cream | Meringue

Menu complet
CHF 72

MENU 3

Winter salad
Bittersalad | Granola Seeds | Hazelnut | Campari Grapefruit Vinaigrette
* * *
Veal cordon bleu CH
Raclette Cheese | Bärner Frites | Root Vegetables
* * *
Chocolate Mousse
Chocolate | Crunch | Mango

Menu complet
CHF 75

MEILENSTEIN

MENU 4

Mini lettuce
Caesar Dressing | Bottarga di Muggine | Croûtons | Hass Avocado

* * *

Calf cheek chin jaw [CH]
Stewed | Mashed Potatoes | Beetroot Tarte Tatin

* * *

Lemon Meringue Tart
Lemon | Meringue | Orange

Menu complet
CHF 79

«DE LUX» MENU 5

Red Thon [FAO 7] **Tatar**
Ponzu | Wakame | Wasabi

* * *

BIO salmon trout from our own farm [CH]
Confit | Colourful Carrots | Fried Rice

* * *

Rib-Eye [USA]
Grilled | Pepper Jus | Baked Potato, Toppings | Stewed Red Cabbage

* * *

Marroni
Marron Mousse | Cream | Meringue

Menu complet
CHF 92

MEILENSTEIN

«GIGANTE» MENU 7

Free-range egg 65°C
Smoked Salmon SCO | Apple Saffron Nage | Snack Cucumber

* * *

Breton turbot FR
Verjus | Fennel | Orange

* * *

Red giant shrimp «Gambero Rosso» IT
Seppia Mayo | Chorizo SP | Avocado

* * *

Veal CH Loin
Roasted in one piece | Mace Jus | Mashed Potato | Root Vegetables

* * *

Assorted cheese «Fünferlei»
Fruit Bread | Garnishes

* * *

Dessert from the buffet
Small seasonal delicacies by Valeria

Menu complet
CHF 145

BUFFETS

We would be happy to put together your individual themed buffet.
Please let us know your ideas and your budget.

MEILENSTEIN

Creative dishes
to put together yourself

STARTERS

Winter salad leaves ..... **CHF 12**
Sprouts | House Vinaigrette

Red Beet Soup ..... **CHF 15**
Green Apple

Winter Salad ..... **CHF 18**
Bittersalad | Granola Seeds | Hazelnut | Campari Grapefruit Vinaigrette

Mini lettuce ..... **CHF 18**
Caesar dressing | Bottarga di Muggine | Croûtons | Hass Avocado

Free-range egg 65°C ..... **CHF 22**
Porcini Mushroom | Belper Knolle | Spinach

Red Thon FAO 7 **Tatar** ..... **CHF 25**
Ponzu | Wakame | Wasabi

INTERMEDIATE DISHES OR AS MAIN COURSE

BIO Salmon Trout from our own farm CH ..... **CHF 28 / 38**
Confit | Colorful Carrots | Fried Rice

Breton Turbot FR ..... **CHF 30 / 46**
Verjus | Fennel | Orange

Red Giant Shrimp «Gambero Rosso» IT ..... **CHF 30 / 46**
Seppia Mayo | Chorizo SP *| Avocado*

MEILENSTEIN

MAIN COURSES

Poultry

Alpstein Poularde CH ..... **CHF 35**
Red Curry | Thai Basil | Fragrant Rice | Brussels Sprout Leaves | Vanilla

Veal

Veal CH **Round Mocken** ..... **CHF 42**
Herbs | Madeira | Acquerello Risotto | Small Chamignon | Red Cabbage

Veal Cordon bleu CH ..... **CHF 42**
Raclette Cheese | Bärner Frites | Root Vegetables

Veal CH **Loin** ..... **CHF 48**
Roasted in one piece | Mace Jus | Mashed Potato | Root Vegetables

Beef

Beef-Sour Mocken USA ..... **CHF 42**
Mashed Potatoes | Winter Vegetables

Beef Rib-Eye USA ..... **CHF 55**
Grilled | Pepper Jus | Baked Potato, Toppings | Stewed Red Cabbage

Beef fillet CH **«Grand Cru»** ..... **CHF 62**
Maggia pepper jus | Early Potato | Wagyu bouillon | Flowers | Root Vegetables

VEGETARIAN MAIN COURSES

Cauliflower hazelnut ravioli ..... **CHF 29**
Cauliflower Puree | Winter Truffle

Ricotta Flan ..... **CHF 32**
Porcini Mushroom | Belper Knolle | Spinach

CHEESE

Assorted cheeses «Fünferlei» ..... **CHF 15**
Garnishes | Fruit bread

MEILENSTEIN

DESSERT

Lemon Meringue Tart ..... **CHF 16**
Lemon | Meringue | Orange

Marroni ..... **CHF 16**
Marron Mousse | Cream | Meringue

Chocolate Mousse ..... **CHF 16**
Chocolate | Crunch | Mango

GEFRORENEN IN OLTEN
KALTE LUST
KALTELUST.COM

You can also choose from a variety of flavours of sorbets and ice creams from «Kalte Lust» from Olten.

vegetarian dish

MEILENSTEIN

Drink ideas
suitable for your entry

Green Apple/Saffron punch ..... *3 dl* **CHF 6.50**
non-alcoholic

Orange juice ..... *10 dl* **CHF 11**

Water with/without CO_2 ..... *10 dl* **CHF 9**

Matching wines 2023
for your occasion

SPARKLING WINE *7.5 dl*

Bollinger, Spécial Cuvée Brut ..... **CHF 120**
Cuvée Brut | Ay, Aÿ Champagne

Prosecco «Paladin» ..... **CHF 45**
D.O.C. | Extra Dry | Millesimato

Moscato d'Asti ..... **CHF 64**
La Giribaldina | DOCG

ROSÉ WINE *7.5 dl*

France, Côte de Provence

BY.OTT 2021 ..... **CHF 52**
Grenache, Cinsault, Syrah, Mourvèdre | Domaine Ott

MEILENSTEIN

WHITE WINE *7.5 dl*

Switzerland, Vaud

Féchy 1er Grand Cru AOC 2020 ..... **CHF 45**
Chasselas | La Côte, Domaine Fischer

Yvorne «Tradition» Sélection Terravin 2020 ..... **CHF 48**
Chablis AOC | Chasselas

Château de Perroy blanc AOC 2021 ..... **CHF 40**
Chasselas | Grand Cru de la Côte

Valais

Chardonnay AOC 2020 ..... **CHF 58**
Cave Biber | Salgesch

Cuvée Madame Rosmarie AOC 2019 ..... **CHF 52**
Petite Arvine, Pinot Blanc, Sylvaner, Pinot Gris, Heida | Adrian & Diego Mathier | Salgesch

Ticino

Bianco Baiacco DOC 2021 ..... **CHF 49**
Merlot Bianco | Guido Brivio, Mendrisio

Italy, Piedmont

Roero Arneïs DOCG Villata 2021 ..... **CHF 45**
Arneïs | Vite Colte

Lugana

`L Lac 2021 ..... **CHF 52**
Sommacampagna

Sicily

Le due Concette DOC 2021 ..... **CHF 60**
Grillo | Tenuta Concetta Prinzivalli

France Vallée du Rhône

Viognier Vins de Pays DOC 2020 ..... **CHF 48**
Viognier | Delas Frères

Argentinia, Maipu, Mendoza

Urban Torrontés 2020 ..... **CHF 39**
Torrontés | Agostino Wines

MEILENSTEIN

RED WINE *7.5 dl*

Switzerland, Vaud

Château de Perroy rouge AOC 2020 ..... **CHF 40**
Pinot Noir, Gamaret, Garanoir, Diolinoir | Grand Cru de la Côte

Italy, Veneto

Ripasso Valpolicella DOC 2019 ..... **CHF 52**
Corvina | Vigneti di Ettore, Negrar Verona

Piedmont

Langhe Nebbiolo DOC 2020 ..... **CHF 45**
Nebbiolo | Guidobono

Latium

Primitivo di Manduria 2020 ..... **CHF 46**
Riserva DOP | Primitivo | Antico Ceppo

Sicily

Vito Pipareddu DOC 2021 ..... **CHF 60**
Periccone | Tenuta Concetta Prinzivalli

France, Bordeaux

Saint-Emilion Château Rocher-Figeac 2018 ..... **CHF 58**
Cru St. Emilion AOC | Merlot, Carbernet Sauvignon | Château Rocher-Figeac

Spain, Rioja

Rioja Crianza DOCa 2017 ..... **CHF 48**
Tempranillo | Bodegas Proelio

Sardon de Duero

Selección Especial VDT 2017 ..... **CHF 65**
Tempranillo | Syrah | Cabernet Sauvignon | Abadía Retuerta

Portugal, Alentejo

Monte do Zambujeiro CVRA 2018 ..... **CHF 56**
Aragonez, Touriga National, Syrah, Carbernet Sauvignon, Petit Verdot, Monte do Zambujeiro

MEILENSTEIN

Argentínia, Mendoza

Hey Malbec 2021 ..... **CHF 45**
Malbec | Riccitello | Mendoza

BOTTLES *1.5 l*

Italy, Veneto

Ripasso Valpolicella DOC ..... **CHF 104**
Covina | Vigneti di Ettore, Negrar Verona

France, Bordeaux

Saint-Emilion Château Rocher-Figeac 2016 ..... **CHF 102**
Cru St. Emilion AOC | Merlot, Cabernet Sauvignon | Château Rocher-Figeac

Spain, Sardon de Duero

Selección Especial VDT 2017 ..... **CHF 155**
Tempranillo | Syrah | Cabernet Sauvignon | Abadía Retuerta

Portgal, Alentejo

Monte do Zambujeiro VCRA 2018 ..... **CHF 110**
Aragonez, Touriga National, Syrah, Cabernet Sauvignon, Petit Verdot, Monte do Zambujeiro

Vintage subject to change

MEILENSTEIN

MINIMUM ORDER QUANTITY

Suggestions are for a minimum of 10 people. Special menus and children are counted additionally. Standard menus are offered for groups of 10 or more.

VEGAN DISHES

On request we can also put together an individual a vegan menu for you. Please ask us for the current offer.

ALLERGENE

Our team will be happy to inform you about possible allergens and support you in choosing the right selection of the most suitable offer.

CHAIR COVERS

White chair covers are available for are available for CHF 6.– per chair.

ADDITIONAL TERMS AND CONDITIONS INFORMATION

We would be very grateful if you could send us 14 days before your event at the latest menu and the number of persons number of people.

The number of people you inform us of 62 hours before the hours before the event, serves as the basis basis for invoicing.

Please note that we reserve the right to reserve the right to change prices.

CANCELLATION CONDITIONS

Our general terms and conditions read here: **LINK**

Do you still have questions?

Our event & banquet team will be happy to help you.
+41 62 919 01 15 | events@dermeilenstein.ch

Find more impressions in our Meilenstein banquet brochure and at www.dermeilenstein.ch.