

## APERIO - SNACKS & FINGERFOOD

### Standard selection

From 10 people 4 piece p. c.

CHF 12 p. c.

- bruschette with, tomatoes, basil, buffalo mozzarella
- mixed puff pastry
- potatoes chips, peanuts
- Salmon tatar served with guacamole and sour cream
- chicken wings with paprika honey dip

### Montana selection

From 10 people 6 piece p. c.

CHF 16 p. c.

- bruschette with tuna and broild tuna
- duck liver praline on cinnamon plumbs
- Herbs panna cotta with marinated jumbo shrimps
- Smoked potatoes crème soup with caramelised pears
- Meat bals with mango-sweet pepper sauce
- Crispi king prawns with spice sour cream sauce

### Montana deluxe selection

From 10 people 8 piece p. c.

CHF 20 p. c.

- Bruschette with veal tatar and olive puree
- Salmon tatar served in a cored with guacamole and sour cream
- Parsley mousse with passion fruit aspic and smoked duck breast
- Focaccia stuffed with goat cheese and sweet pepper
- Walnut-San Daniele ham soup with broiled scallops
- Mozzarella sticks with sweet chilli sauce
- Chicken skewer with apricot chutney
- Crispi king prawns with spice sour cream sauce

### Riche Montana selection

From 20 people 12 piece p. c.

CHF 30 p. c.

- Bruschette with dried tomatoes-goat cheese tapenade
- Bruschette with tuna tapenade and broiled tuna
- Duck liver mousse with port wine aspic and apple-coriander chutney
- Tomatoes-mango Panna Cotta with basil oil
- Salmon sushi with soya sauce
- Grissini with dried ham or Lardo Collonato
- Smoked potatoes crème soup with caramelised pears
- Mozzarella sticks with sweet chilli sauce
- Meat bals with mango-sweet pepper sauce
- Spring rolls or samosa with sweet chili sauce
- Taleggio cheese in brick pastry with figs musterd and pine apple chutney
- Knuckle of veal wan tan with sauerkraut crème

HOTEL\*\*\*\*\*

SCALA RESTAURANT

LOUIS BAR

TERRASSE

BANKETTE

SEMINARE

ADLIGENSWILERSTRASSE 22

POSTFACH 3039

6002 LUZERN/SCHWEIZ

TELEFON +41 (0)41 419 00 00

TELEFAX +41 (0)41 419 00 01

INFO@HOTEL-MONTANA.CH

WWW.HOTEL-MONTANA.CH

## Flyingdinner

CHF 30 p. c.

The basic offer is like the riche Montana selection  
From 20 people 12 piece p. c.

Das Flyingdinner kann mit folgenden Komponenten  
ergänzt werden:

- **Home made risotto or pasta** + CHF 10 p. c.  
Champagner risotto/ beet root risotto/ wild garlic risotto/ saffron risotto  
served in small bowls
- **Meat dish** +CHF 10 p. c.  
Roast beef with rocket salad, planed parmesan cheese and lime oil  
or chicken breast from Alsace with lemon grass-curry. Pine apple ragout  
or veal cutlet with sweet pepper and basil
- **Fish dish** + CHF 10 p. c.  
Marinated perch with vegetable  
or king prawns with cous cous and mango-coco dip  
or poached salmon with spinach and tomatoes-parsley sauce
- **Dessert** + CHF 10 p. c.  
White coffee panna cotta with marinated berries  
or tiramisu with exotic fruits  
or warm chocolate cake with seasonal fruits
- **Dessert buffet** + CHF 20 p. c.  
Many small sweet dishes to drying
- **Live cooking for 30 minutes** + CHF 10 p. c.  
Live Risotto cooking with a MONTANA chef

HOTEL\*\*\*\*\*

SCALA RESTAURANT

LOUIS BAR

TERRASSE

BANKETTE

SEMINARE

ADLIGENSWILERSTRASSE 22

POSTFACH 3039

6002 LUZERN/SCHWEIZ

TELEFON +41 (0)41 419 00 00

TELEFAX +41 (0)41 419 00 01

INFO@HOTEL-MONTANA.CH

WWW.HOTEL-MONTANA.CH

## Make our own choice

### Cold

For 10 pieces per type	per each
• Bruschette with dried tomatoes-goat cheese tapenade	CHF 3.50
• Bruschette with veal tatar and Taggiasche olive tapenade	CHF 3.50
• Bruschette with tuna tapenade and sauted tuna	CHF 3.50
• Bruschette with tomatoes, basil and buffalo mozzarella	CHF 2.50
• Bruschette green Asparagus, San Daniele ham and parmesan cheese creme	CHF 4.00
• Mixed Bruschette mit olive, tuna and tomato tapenade	CHF 5.50
• Duckliver wrapped in pumpemickel on cinnamon plump	CHF 3.50
• Salmon tatar served with guacamole and sour cream	CHF 3.00
• Duck liver mousse with Port wine jelly and apple-coriander- Confit	CHF 3.50
• Tomato-mango panna cotta with basil oil	CHF 2.50
• Herbs panna cotta with marinated jumbo shrimps	CHF 2.50
• Gazpacho with pesto	CHF 2.50
• Salmon sushi with soja sauce	CHF 2.50
• Tuna sushi with wasabi	CHF 3.00
• Focaccia filled with fresh coat cheese and sweet peppers	CHF 2.50
• Focaccia filled with beef tatar, rasains and capers	CHF 3.50
• Grissini with dried ham or Lardo Collonato	CHF 3.00
• Stuzzechini (Parmesan cheese, marinated olive, dried tomatoes and Salame felino)	CHF 15.00
• Puff pastry (3 pieces per each)	CHF 2.50
• Diverses nuts and almond	CHF 3.00
• Marinated MONTANA-Bread chips with sauce	CHF 2.00

### Warm

For 10 pieces per type	per each
• Smoked potatoes cream soupe with caramelized pear	CHF 2.50
• Tomato-papaya soupe with calamaries	CHF 3.00
• Wal nut San Daniele ham soupe with sauted scallops	CHF 4.00
• Shrimps with hot sour cream sauce	CHF 3.00
• Red Thai curry soupe with coriander	CHF 2.50
• Mozzarella sticks with chilli sauce	CHF 2.00
• Meat balls with mangno-sweet peppers sauce	CHF 2.00
• Springrolls and samosa with sweet chilli sauce	CHF 2.00
• Risottino with saffron	CHF 3.50
• Risottino with tomatoes, lemon and herbs	CHF 3.50
• Poulet sticks with apricot chutney	CHF 3.00
• Tagleggio cheese backed in brick pastry with fig mustard ananas konfit	CHF 3.00
• Chickenwings with sweet peppers-honey-sauce	CHF 2.00
• Wan Tan filled with veal knuckle and sauerkraut cream	CHF 3.00
• Tomato-cheese praline	CHF 2.50
• Marinated fillet of perch with vegetable	CHF 3.50

HOTEL\*\*\*\*\*

SCALA RESTAURANT

LOUIS BAR

TERRASSE

BANKETTE

SEMINARE

ADLIGENSWILERSTRASSE 22

POSTFACH 3039

6002 LUZERN/SCHWEIZ

TELEFON +41 (0)41 419 00 00

TELEFAX +41 (0)41 419 00 01

INFO@HOTEL-MONTANA.CH

WWW.HOTEL-MONTANA.CH