

Apero snack menu

APEROC CLASSIC

p.P. CHF 19.00

From 10 people | 5 pieces per person

- Bruschette with tomatoes, basil pesto and buffalo mozzarella
- Baked pieces of camembert with fig mustard and mango
- MONTANA nut mixture
- Beetroot tarte with herb cream cheese and smoked salmon
- Spicy chicken wings with chili honey sauce

APEROC RICHE MONTANA

p.P. CHF 49.00

From 10 people | 12 pieces per person

- Bruschette with tomatoes, basil pesto and buffalo mozzarella
- Baked pieces of camembert with fig mustard and mango
- MONTANA nut mixture
- Beetroot tarte with herb cream cheese and smoked salmon
- Spicy chicken wings with chili honey sauce
- Shrimps in wasabi tempura with sweet chili dip
- Quinoa bowl with papaya chutney, avocado and feta
- Soup of the day
- +
- Bruschette with tuna tapenade and pink fried tuna
- Beef carpaccio with pesto sour cream and pine nuts
- Rosmary Grissini with Parma ham
- Vegetarian samosa with mango chili sauce

Please note that an Apero Riche does not replace a full dinner. We recommend you to extend it with warm dishes (following page) if you wish.

Flying dinner – standing dinner

As a basic offer we recommend the Apéro Riche MONTANA

Each basic offer can be supplemented with the following components
(from 10 people):

- Meat dish p.P. + CHF 12.00
Roast beef on skewer with arugula, shaved parmesan and Johan Breedijk's olive oil
or Alsatian chicken on skewer with lemongrass-curry-pineapple ragout
or veal escalope on skewer with chili peppers and basil
 - Fish dish p.P. + CHF 12.00
Our fish of the day with vegetables
or giant shrimps with cous-cous and mango dip
- DESSERT**
- Dessert selection Classic p.P. + CHF 8.00
2 small seasonal delicacies per person in a jar

Make your individual selection

COLD

1 serving recommended for 4 to 5 people

Mediterrane Alpenfreude

Swiss dry-salted beef | Salami | Olive tapenade | Grissini | Mountain cheese CHF 22.00

From 10 pieces per variety

Unit price in CHF

- Bruschette with tuna tapenade and short fried tuna 6.00
- Mixed bruschette with olives, tuna and tomato tapenade 6.50
- Beef carpaccio with pesto sour cream and pine nuts 5.50
- Beetroot tarte with herb cream cheese and smoked salmon 4.50
- Quinoa bowl with papaya chutney, avocado and feta 5.00
- Tuna tartar on cucumber carpaccio 6.00
- Rosemary Grissini with Parma ham 5.00

Vegetarian

- Bruschette with tomatoes, basil pesto and buffalo mozzarella 4.00
- Gazpacho with pesto 4.00
- Mini tarte with antipasti tapenade, arugula and parmesan 4.50
- Grissini with avocado dip 4.00
- MONTANA nut mixture 3.50

WARM

From 10 pieces per variety

Unit price in CHF

- Shrimps in crispy coating with spicy sour cream sauce 4.50
- Bitterballen – deep-fried croquettes with beef / mustard 4.00
- Chicken skewer with apricot chutney 5.00
- Spicy chicken wings with chili honey sauce 5.00
- Shrimps in wasabi tempura with sweet chili dip 5.00

Vegetarian

- Soup of the day 4.00
- Mozzarella sticks with sweet chili sauce 3.50
- Vegetarian samosa with mango chili sauce 4.50
- Baked pieces of camembert with fig mustard and mango 5.00
- Green curry rice balls with pomegranate and yogurt dip 5.50

Drinks Menu

	dl	CHF
ALCOHOL-FREE DRINKS		
Valsерwasser classic silence	5	7.00
Coca Cola Light Zero Fanta Sprite Rivella red Rivella blue	3	6.50
Apple spritzer Apple juice Tomato juice	3	6.50
Thomas Henry Tonic Lemon Ginger Ale	2	7.00
Thomas Henry Ginger Beer	2	7.00
J. Gasco Bitter/Chinotto/Sodarosa	2	7.50
El Tony Mate	3	7.00
BIER		
Draft beer		
Eichhof Braugold Panache	2/3	5.00/6.00
Erdinger wheat beer	3/5	6.00/9.00
Ittinger Amber	3	6.00
Beer		
Eichhof Bügelbräu	4	8.00
Birra Moretti	3	7.00
Heineken	3	7.00
Guinness	3	9.00
Eichhof alcoholfree	3	6.00
COFFEE		
	Tasse	
Espresso		5.00
Doppelter Espresso		6.00
Kaffee Crème		5.00
Cappuccino Milk coffee		6.00
Latte Macchiato		6.50
JUICE		
	Liter	
Freshly squeezed Orange juice		24.00
Tetra Orange juice		12.00
SUMMER AND WINTER SPECIALS		
	Liter	
Bowl with seasonal fruits	1	55.00
Bowl with seasonal fruits (alcoholfree)	1	35.00
Homemade Ice Tea	1	15.00