



**BG's GRILL
RESTAURANT**

Event menus

Dear guests

You are welcome to compose your personal menu from the various suggestions. We look forward to your selection, if you have any questions, we are at your disposal.

MENU I

Swiss Alpine

Salmon tartar, sour cream, cucumber

Green Curry Soup

Coreander, coconut, kafir lime

Alpine Chicken Suprême

Polenta, wild broccoli, wild mushroom

Crème Brûlée

Tonka bean, strawberry sorbet, crumbles

MENU II

Ceviche

Tuna, avocado, jalapenos

Ravioli

Ricotta, sage, cherry tomatoes

Simmental veal

pommes macère, carrots, port wine jus

Panna Cotta

Lavender, Fruti di Bosco, honey

MENU III

Beef Tatar

Asia style, wasabi mayo, sesame seeds

Egg 64 / 100

Backed Patateos Espuma, Spinach Truffle

Mullet wild caught

BG's oven vegetables, tomato olive oil emulsion, fleur de sel

BG's Tiramisu

Air, coffee ice cream, amaretto

MENU IV VEGETARIAN

Burrata

Colorful tomatoes, basil, acetto

Casarecce

Peperoncini, olive oil, garlic, parsley

Strudel

vegetables, mushrooms, Hollandaise

Chocolate

mousse, berries, hyppe

3 course menu
CHF 110

4 course menu
CHF 125

5 course menu
CHF 140

6 course menu
CHF 155