



BG's SUMMER 2024 EVENTS

Dear guests

You are welcome to choose your personal favourite from the various suggestions.
and standardised menu.

We look forward to your selection and will be happy to answer any questions you may
have

With culinary greetings

Urs Gschwend

STARTERS

COLOURFUL SUMMER SALAD

Green asparagus / radish / herb vinaigrette

SWISS ALPINE SALMON

Avocado / wasabi / cucumber

TARTAR DE BOEUF

Summer vegetables / sour cream / Belper Knolle

GAZPACHO ANDALUSE

Tomatoes / cucumber / croutons

INTERMEDIATE COURSE

EDEN SHRIMP

Rocket / confit tomatoes / saffron

RAVIOLI

Aubergine / feta / olive oil

FOIE DE CANARD

Roast duck liver / pineapple chutney / raspberry vinegar



MAIN COURSE

DORADE ROYALE

Soya / Miso / Pack Joi

SUPRÊME DE POULET

Alpstein chicken breast / thyme / baby spinach

MIGNONS DE BOEUF

Beef fillet centre cut / green pepper / summer vegetables

VEAU DU SIMMENTAL

Veal steak from BG's Grill / wild broccoli / hollandaise espuma

AQUARELLO

Risotto / confit vegetables / watercress

PAPARDELLE

Chanterelles / parsley / parmesan

CHEESE

EIGERMILCH & JUMI

Mountaineer / La Sanglé / Truffle La Bouse / Summerhimu / Crème Chèvre

Fruit Bread / Grapes / Figs Mustard

DESSERT

BG's MOUNTAIN

Felchlin chocolate / currants / crumbles

PANNA COTTA

Basil / Strawberry / Meringues

CARAMEL FLAN

Salty Caramel / Chantilly / Vanilla Glacé

3 Course Menu CHF 110 / 4 Course Menu CHF 125 / 5 Course Menu CHF 140