



## **BG's SPRING 2025 Menu Event Diner**

Dear guests

You are welcome to choose your favourite dishes and compose your own menu  
from the various suggestions.

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

### **APPETISER**

#### **COLOURFUL SPRING SALAD**

green asparagus | radish | herb vinaigrette

#### **ALPINE SALMON CEVICHE**

loosallo salmon | avocado | wasabi | cucumber

#### **SWISS BEEF TARTAR**

pickels | bread chips | Belper Knolle

#### **CRÈME DE PETITS POIS**

green peas | mascarpone | mint

### **INTERMEDIATE COURSE**

#### **GRILLED EDEN SHRIMP**

giant prawns | julienne | safran beurre blanc

#### **HERB RAVIOLI**

wild mushrooms | cress | beurre blanc

#### **FOIE DE CANARD**

roast duck liver | chutney | strawberry gel



## MAIN COURSE

### DORADE ROYALE

soja | miso | pak choi

### SUPRÊME DE POULET

chicken breast | wild mushrooms | spring vegetables

### MIGNONS DE BOEUF

beef fillet centre cut | green pepper | spring vegetables

### VEAU DU SIMMENTAL

veal steak from BG's grill | asparagus | hollandaise sauce

### RISOTTO PRIMAVERA

wild garlic | spring vegetables | cress

## CHEESE

Variation of local cheese selection

## SWEET'S

### ÎLE FLOTTANTE

eggs | pistachio | strawberries

### BG'S PINK SCHOKO MOUNTAIN

ruby chocolate | berries | crumbles

### RHUBARB TARTE

crumbles | vanilla | lemongrass

**3 COURSE CHF 120 | 4 COURSE CHF 135 | 5 COURSE 150**

Alle Preise verstehen sich in CHF und inkl. MWST.  
All prices are in swiss francs and the taxes are Included.