

Captain's Dinner: Selection of Menus & Drinks

Menus

Spring (March - May)

Seasonal salad with cherry tomatoes and mozzarella and a white balsamic-honey dressing

Breast of corn fed chicken with a foamed herb sauce, wild garlic risotto and confit tomatoes

Panna Cotta with strawberry coulis

Vegetarian Option

Wild garlic risotto with a foamed herb sauce and confit tomatoes



Summer (June – August)

Summer salad with avocado and roasted seeds and a balsamic dressing

Pork loin from the oven with a rosemary jus, served with potato gratin and market vegetables (always without pepperoni)

Yoghurt-apricot dessert with amaretti

Vegetarian Option

Gnocchi with pesto and market vegetables



Autumn (September – November)

Pumpkin soup with roasted pumpkin seeds

Sliced venison in a creamy sauce with buttered spaetzle, brussels sprouts and chestnuts Mini chestnut vermicelles torte

Vegetarian Option

Autumn platter with buttered spaetzle, brussels sprouts and chestnuts



Winter (December – February)

Potato and leek soup

Sliced veal Zurich style with tagliatelle

Toblerone mousse

Vegetarian Option

Risotto Milanese with shaved parmesan and a side salad



Drinks

Included

5 dl Valser water (still or sparkling) or 3.3 dl soft drink

2.5 dl white or red wine

1 coffee, espresso or tea

Wine

White

Pinot Grigio Collio DOC
Pinot Grigio | Conti Formentini, Friuli (IT)

Epesses Blonnaisses
Chasselas | J&M Dizerens, Waadtland (CH)

Red

Primoduca Primitivo di Manduria DOP
Primitivo | Vinicola Mediterranea, Apulien (IT)

Grands Vins du Maraudeur AOC
Syrah | Cordonier & Lamon, Wallis (CH)

