

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 Valsler water (still or sparkling) or 3.3 dl soft drink

2.5 dl white or red wine

1 coffee, espresso or tea

Wine

Whites

Melodias Torrontés
Torrontés, Trapiche, Mendoza (ARG)

Maradeur Petite Arvine Valais AOC
Petite Arvine, Cordonier & Lamon, Wallis (CH)

Reds

Rivola VDT
Tempranillo, Cabernet Sauvignon,
Bodegas Rivola, Castilla y León (ESP) 75 cl

Pinot Noir de Salquenen AOC
Pinot Noir, Cordonier & Lamon SA, Wallis (CH)

