





# **PREVIEW**

Your food will be served at your table.

# **FOOD**

- Stuffed focaccia cubes (smoked salmon | salami | antipasti vegetables | brie | bündnerfleisch (Swiss air-dried beef))
- Mixed puff pastry sticks
- Home-marinated olives
- Sbrinz cheese chunks
- Dried tomatoes

## **PRICE**

CHF 24.80 per person



(standing dinner) 15 to 150 people

You will enjoy your meal in your own private area. All dishes are served as a «flying service». The quoted prices include service, while beverages are charged at cost price.



# **SMALL VERSION**

- Tomato and mozzarella salad served in a preserving jar with balsamic pearls
- Salty cornets filled with mushroom tartare, lemon ricotta mousse and beef tartare
- Breaded chicken fillets with mango curry dip
- Beetroot falafel on lemon hummus with yogurt (vegan)
- Beef arancini on Sicilian ratatouille
- Mini nachos with cheese filling and guacamole
- Coconut panna cotta with rosemary and pomegranate (vegan)
- Dai Dai Glace Pralinen

#### PRICE

CHF 45.00 per person



You will enjoy your meal in your own private area. All dishes are served as a «flying service». The quoted prices include service, while beverages are charged at cost price.



- Seasonal soup with herbs
- Salmon mousse with balsamic pearls served on blinis
- Bündnerfleisch mousse on pumpernickel with Sbrinz
- Wild mushroom tartare on herb crostini (vegan)
- Momos on mango-papaya salad (vegan)
- Pike-perch fillet wrapped in bacon with sauerkraut
- Veal involtini with parmesan and raw ham on Sicilian ratatouille
- Brasato tortellini with port wine jus and fig
- Cremeschnitte (vanilla cream pastry) (vegan)
- Dai Dai Glace Pralinen

## **PRICE**

CHF 68.00 per person

# 3 COURSE DINNER

(seated) 15 to 150 people

The courses can be individually combined in advance. The quoted prices include service, while beverages are charged at cost price.

Menu 1	Menu 2	Menu 3
Starter	Starter	Starter
<b>Zucchiolo-Salad</b> Goat cheese flambé   pine nuts   basil	<b>Beetroot carpaccio</b> Feta   orange fillets walnut	White wine soup Prawn skewer   dried fruit chutney
Main	Main	Main
<b>Brasato di Manzo</b> Polenta   garden vegetables red wine jus	<b>Veal saltimbocca</b> Truffle mousseline pepperoni vegetables	Medium-rare veal steak Ginger Knödel   snow peas cranberry jus
or	or	or
<b>Jackfruit goulash</b> Polenta   garden vegetables	Eggplant saltimbocca potato-truffle mousseline pepperoni vegetables	Grillend Coliflower Ginger Knödel   snow peas cranberry jus
Dessert	Dessert	Dessert
White vanilla brownies Strawberry sauce pistachios	Meringue with rose sorbet Fruit compote	<b>Pistachio mousse</b> Mango   kiwi sauce mint
<b>Price</b> CHF 63.00 per person	<b>Price</b> CHF 66.00 per person	<b>Price</b> CHF 69.00 per person



ROOM	SIZE GUEST AREA	MAXIMUM OCCUPANCY (STANDING APERITIF)
Bistro Lichthalle Galerie	60 m2	50 Persons
Bistro Lichthalle Foyer	130 m2	100 Persons
MAAG	900 m2	900 Persons
MAAG Foyer	500 m2	450 Persons
MAAG Foyer Galerie	80 m2	70 Persons
Club	210 m2	190 Persons
Balkon Club	165 m2	150 Persons
Bistro k2	95 m2	75 Persons

Gerne stellen wir Ihnen eine individuelle Offerte zusammen. Kontaktieren Sie uns unter bankett@maag-moments.ch



















