

Room hire

We charge the following room hires for our banqueting rooms:

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|--|-----|----------|
| • Reithalle | CHF | 500.00 |
| Including technical equipment (beamer, audio boxes for background music, two microphones) | | |
| • Restaurant Arcade excluding technical equipment | CHF | 400.00 |
| • Wine cellar for banquets | CHF | 5'000.00 |
| Including set-up with round tables up to 60 people, chair covers, 5-armed candle holders (90cm tall) and heating of the cellar | | |
| • Wine cellar for parties (9.00 pm - 2.00 am) | CHF | 2'000.00 |
| Including standing tables and heating of the cellar | | |

Minimum consumptions

Following minimum consumptions apply in our banqueting facilities

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|------------------------------|-----|-----------|
| • Reithalle Sunday - Friday* | CHF | 9'000.00 |
| • Reithalle Saturdays* | CHF | 12'000.00 |
| • Restaurant Arcade/Artis* | CHF | 4'000.00 |
| • Wine cellar for banquets* | CHF | 9'000.00 |
| • Wine cellar for parties** | CHF | 2'500.00 |

* This includes the dinner menu as well as the drinks during the event. In case of non-achievement of this minimum consumption the difference will be charged.

** This includes the drink and food consumptions in the wine cellar (dessert buffet, midnight snacks). In case of non-achievement of this minimum consumption the difference will be charged.

Extension

For every hour or the part thereof an extension surcharge of CHF 250.00 (more than 100 people CHF 350.00) incurs. Extensions may be applied until 2.00 am and the music may play until that deadline. For events in the Reithalle we offer afterwards the Sattelkammer free of charge.

Aperitifs

For aperitifs in and around the Landhaus we charge a catering surcharge of CHF 8.00 per person, maximum CHF 600.00.

We limit the aperitif time to two hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Lunch

We limit the lunch time to two hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Menu choice

Please choose a set menu and inform us at last two weeks in advance of your event. We are happy to assist you with special diet requirements e.g. vegetarians or allergic persons.

Feel free to ask us about a test meal. As we have no public restaurant the offer may be reduced and we have to charge the meal costs.

Wine list and spirits

The wine order is guaranteed until 14 days in advance of your event, short-term orders are possible on request. The vintage is subject to alteration. If you bring your own wine we charge a corkage of CHF 45.00 per 7.5 dl bottle and CHF 70.00 for the first spirit bottle (7 dl), for any further bottle CHF 120.00. We accept self-brought wine and spirit only if they're not on our wine or bar list.

Decoration

We are glad to assist you with organizing flower decorations with our partner florist. You may also bring your own decoration on the day of the event. Our tea or straight candles are free of charge.

Chair covers

Our chair covers cost CHF 11.00 per piece (maximal 180 pcs.) and standing table covers CHF 5.00 (maximal 12 pcs.). Cleaning is included in this rate.

Parking

Parking lots are free of charge.

Additional Infrastructure

Additional sound system (2 speaker boxes)	CHF	250.00
Illuminated Bar	CHF	100.00
6 lamp decorations	CHF	900.00
5-armed candle holders (90cm), per piece	CHF	29.00
Effect light (laser, LED-moonflower & UV-effect)	CHF	70.00
Glitter ball	CHF	70.00
LED Spots in the colour of your choice (max. 20 pcs), per piece	CHF	30.00
TV/DVD for children and kid's room	Free of charge	
Separate room for artists / musicians	Free of charge	
We offer two separate rooms per event, e.g. for kids and artists. Any additional one costs CHF 260.00		

Hotel rooms

We offer forty modern and comfortable rooms for single or double use. The hotel room for the bridal couple is of course complimentary.

Rates per room including breakfast (9am to 11am) and guaranteed late check-out until 12 noon:

• Single room	CHF	130.00
• Double room	CHF	180.00
• Day use hotel room (8.00 am to 6 pm)	CHF	100.00
• Breakfast buffet for external guests, per person	CHF	28.00

Number of guests

The number of guests registered up to two working days before the event is binding and serves as the minimum-charging basis for meals and hotel rooms.

Liability

The event organizer is liable for the loss and damage caused by employees, supporting staff or event participants. To avoid damage, the use of decoration material and other objects must be agreed upon with Bocken. The event organizer must always ensure that such material is in accordance to fire regulations. In case of strong pollution, e.g. confetti, we may charge an additional cleaning fee.

Decoration

No decoration can be adjusted to the walls. To avoid misunderstandings on the day of the event all use of decoration materials must be agreed upon with Bocken in advance.

Fireworks

Open fire, balloon lanterns and all kinds of fireworks (including volcanos and Swedish fire) are forbidden on the whole areal (historic property). Sparklers are not allowed indoors due to security reasons. In disregarding of these general terms we charge an additional fee between CHF 200.- and CHF 2'000.00.

Insurance

Insurance for objects, clothes and material brought to the event is within the event organizers responsibility. Bocken refuses to take any responsibility for theft and damage.

Storage

Decoration material, wine and additional materials may be delivered maximal two days in advance of the event. Please pick it up again by latest two days after the event. For every further day we charge storage costs of CHF 200.00 per day.

Terms of cancellation

In case of a cancellation of definite booked events we charge the following costs of the agreed services:

90 days prior to event	CHF 250.00 administration fee
89 to 60 days prior to event	20 % of the agreed services
59 to 30 days prior to event	30 % of the agreed services
29 to 15 days prior to event	50% of the agreed services
14 to 3 days prior to event	80% of the agreed services
2 days prior to event	100% of the agreed services

Agreed services are understood as 5 dl of the chosen wine per person and the price of the chosen menu. If no menu is fixed and the event is to be cancelled within the above mentioned periods, we assume and charge a menu price including drinks of CHF 130.00 per person. For an aperitif we charge a package of CHF 50.00 (food and drinks) per person.

Hotel rooms

We book a room contingent for your stayover guests if requested. Pre-Arrivals are only possible with a guarantee of 10 hotel rooms. Four weeks before the event the contingent will be released.

Reservation

The contract becomes valid only after the signed reconfirmation of the event organizer. If it's not reconfirmed within 30 days we reserve the right to cancel the reservation.




Terms of payment









Two months before the event 50% of the expected total sum will be stated as advance payment. The final invoice are payable within 10 days from date of invoice without deductions. If you have to cancel the event, prepaid expensed will be refunded after deduction of the administration fee.

Price guarantee

There will be no price alteration from 6 months before the event.

Mini sandwiches	per piece	
Whole wheat French bread with pastrami and mustard-truffle cream	CHF	5.00
Pretzel-sesame bagel with smoked salmon and horseradish	CHF	4.50
Seed French bread with Couronne-cheese and herb dip	CHF	5.00
Ciabatta with chorizo sausage and cream cheese with olives	CHF	4.50
Rosemary French bread with roast beef and parmesan cream	CHF	5.50
Nut bun with Black forest ham and chervil butter	CHF	5.50
Twisted bread with bresaola, chopped Sbrinz cheese and artichoke	CHF	4.50

Shots	per piece	
Red sweet pepper soup with sour cream and crostini (cold)	CHF	4.00
 Cucumber-dill soup with smoked trout (cold)	CHF	4.00
 Carrot-orange soup with sour cream and cress	CHF	4.50
 Leek cream soup with smoked ham	CHF	4.50

Cold appetizers	per piece	
Deluxe appetizers with roast beef, gravled salmon and cheese	CHF	4.50
Mexican wrap with chicken, sweet corn and sweet peppers	CHF	4.00
Wrap with smoked lamb and tomato-rosemary cream	CHF	5.00
Barley mousse in a zucchini coat with lentil-vegetable salad	CHF	4.50
Tartare of smoked halibut with tomato toast and yellow carrot mousse	CHF	5.00
 Basil panna cotta with saffron manioc pearls and smoked tomato	CHF	6.00
Tartlet with dried tomato and avocado mousse topped with celery straw	CHF	4.00
 Smoked Mozzarella cheese and cherry tomatoes filled with parsley-lemon cream	CHF	5.00
Sweet and sour carrots with fried olives and chives crème fraîche	CHF	5.00
Crostini with tomato and basil	CHF	4.00
 Tomato skewer with buffalo mozzarella cheese	CHF	4.50
   Vegetable sticks (cucumber, carrot, sweet pepper and branch celery)	CHF	6.00
Sauce Rouille and chervil curd		
 Parmesan cheese and balsamico	CHF	5.00
 Assorted puff pastry	CHF	4.00



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gluten free

Please contact our staff for more information about allergens in specific dishes.





Warm appetizers

per piece

		Chicken satay with red curry sauce	CHF	5.00
		Lamb satay with cucumber relish	CHF	5.00
		Mini burger with cole slaw	CHF	6.00
		Crispy cheese balls with tomato salsa	CHF	5.00
		Homemade veal balls with mango-curry dip	CHF	5.00
		Deep-fried tiger prawn with sweet chili sauce	CHF	4.50
		Pea pie with marinated beetroot and sisho cress	CHF	4.50
		Broccoli in batter with lemon-sage cream	CHF	4.50
		Sweet corn burger with sautéed vegetables and avocado dip	CHF	5.00
		Spring roll with sweet and sour dip	CHF	4.00
		Vegetarian empanadas with chili sauce	CHF	4.00
		Mini leek-cheese quiche	CHF	4.00
		Vegetarian pizza gratinated with buffalo mozzarella cheese	CHF	4.50

Sweets

per piece

		Chocolate-pear cube	CHF	3.50
		Mini cream patisserie	CHF	4.50
		Raspberry mousse with passion fruit jelly	CHF	4.00
		 Fruit skewer	CHF	3.50
		Coconut-lime patisserie with pistachio biscuit	CHF	4.00
		Brownie	CHF	3.50

Aperitif packages

per person

House aperitif	CHF	10.00
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Appetizers from our daily offer (3 pieces per person)

Bocken aperitif

CHF 39.00

cold:	Chicken mousse in a zucchini coat with tomato chutney
	Tuna fillet in sesame with chili-papaya salad
	Beef carpaccio with lemon-thyme cream
	Mille feuille of ratatouille and cauliflower
	Wrap with mediterranean vegetables
warm:	Beef satay skewer with pineapple chutney
	Saltimbocca of pike-perch with pesto dip
	Ham-cheese croissant



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Prices 2020

Prices are subject to alteration and include VAT

Viva Italia CHF 32.00

- cold: Vitello tonnato "Bocken style"
Tomato skewer with buffalo mozzarella cheese
Grissini with Parma ham
Crostinini with tomato and basil
- warm: Focaccia with mortadella and artichoke
Potato gnocchi with white wine-herb sauce and grilled mushrooms
Mini pizza "Margherita"

Aperitif riche packages Aperitif on a larger scale, without a following menu per person

Bocken Cocktail I CHF 43.00

- cold: Trilogy on toast: smoked salmon trout, chicken madras and hummus
Veal tartare with rye bread
Roast beef on onion-bacon French bread
Pickled gilthead with celery-parsley mousse and marinated seaweed salad
- warm: Pretzel with Bavarian veal sausage and sweet mustard
Crispy chicken strips with sour cream-seed oil emulsion
Ricotta-spinach tortelloni with saffron-tarragon sauce and warm vine tomato
Quiche Lorraine
- sweet: Carrot cupcake with honey-cream cheese topping
Fruit skewer

Bocken Cocktail II CHF 47.00

- cold: Duet of smoked salmon with wasabi pearls
Turkey roll with zucchini-crème fraîche salad
Beef tartare ravioli with mustard cream
Cauliflower panna cotta with avocado cream and Grissini
- warm: "Flap steak" with herbal butter sauce and potato jalousie
Homemade casarecce with sautéed mushrooms and Parmesan chip
Gilthead seabream in a panko coat with curry-sugar pea risotto
- sweet: Almond tartlet with jam
Vodka-lime mousse with cantuccini
Mini cream slice

Origin of meat- and fish

Beef	Switzerland / Brazil / US
Veal	Switzerland
Lamb	Switzerland/ Australia / New Zealand
Pork	Switzerland
Chicken	Switzerland
Turkey	Germany / Hungary
John Dory	Turkey / Portugal / Greece, breed
Trout	Switzerland / Estonia, breed
Salmon	Norway / Scotland, breed
Tiger prawns	Vietnam / Thailand, breed
Tuna	Pacific Ocean, captured in the wild
Pike-perch	Switzerland / Estonia, breed
Salmon trout	Norway / Switzerland
Halibut	Netherlands



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Starters

 	Leaf salad with fresh cress and sautéed tiger prawns	CHF	17.00
	Tuna terrine with wasabi-dill topping and crispy beetroot	CHF	16.00
	Vegetable carpaccio with saffron dressing, cucumber-sour cream tartare and grissini	CHF	16.00
	Caesar's salad with bacon, croutons and fried strips of chicken breast	CHF	16.00
 	Lamb's lettuce with minced egg	CHF	14.00
 	Duet of salmon with zucchini carpaccio and wasabi-manioc vinaigrette	CHF	21.00
 	Poached egg on beef tartare with herbal salad and crispy raw ham	CHF	19.00
  	Mediterranean vegetable terrine with olive tapenade and wild herb salad	CHF	15.00
  	Rice roll filled with Asian vegetables and papaya-relish	CHF	14.00

Soups

	Clear beef soup with mushroom roll and vegetable strips	CHF	13.00
	Prosecco foam soup with puff pastry	CHF	13.00
	Sweet potato soup with crispy coppa	CHF	14.00
	White tomato cream soup with sautéed tiger prawn and basil oil	CHF	14.00
  	Tomato essence with smoked tofu, roasted pine nuts and basil	CHF	12.00
  	Celery foam soup infused with tangerine and rosemary	CHF	10.00

Warm starters and fish dishes

	as starter	as main course
 	Sautéed quail breast with orange-star anise sauce	CHF 22.00
	White bread-curd soufflé	CHF 46.00
 	Sautéed fillet of sea bass in a panko coat	CHF 21.00
	Cucumber-sour cream salad and pommes risolées	CHF 44.00
	Fillet of monkfish in a serrano ham coat	CHF 26.00
	with mashed sweet peppers and tarragon	CHF 48.00

Main courses

Roasted suckling pig with mushrooms and dark beer sauce	CHF	43.00
Steamed white cabbage and potato dough noodles		
Medium sautéed roast beef with Madeira shallots	CHF	49.00
Polenta pastry and vegetable garnish		
Roasted beef with bean-tomato ragout	CHF	51.00
Crispy country fries and glazed mini carrots		
Fillet of beef "à la Bocken" (with morrel-marjoram crust) and grilled zucchini	CHF	54.00
Rosemary-truffle mashed potatoes and pommes macaire		
Sautéed fillet of veal with Maltaise sauce	CHF	56.00
Spinach dumplings, grilled sweet pepper and mini eggplants		



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Vegetarian main courses

	Sweet potato-lentil curry with vegetables and samosas	CHF	29.00
	Mushroom risotto with mascarpone, nuts and chopped Sbrinz cheese	CHF	29.00
	Marinated garden rocket		
	Homemade tagliatelle with saffron sauce and grilled vegetables	CHF	29.00
	Spring onions in batter		
	Eggplant cordon bleu filled with mediterranean cheese	CHF	26.00
	Sweet corn ragout with herbs, herb mousseline and glazed mini carrots		
	Quinoa-chickpea medallions with vegetable goulash	CHF	28.00
	Chives-crème fraîche and plantain chips		
  	Chickpea medallion with curry sauce and steamed pak choi	CHF	31.00
  	Ratatouille ravioli with dried tomato pesto	CHF	24.00
	Grilled king oyster mushroom and crispy parsley		

Dessert

	Nougat-walnut patisserie with pineapple carpaccio	CHF	15.00
	Mango-passion fruit mousse with homemade coconut praline	CHF	16.00
	Trilogy of apple (mousse, strudel, sorbet)	CHF	16.00
	Valrhona chocolate mousse with liquid passion fruit core	CHF	17.00
	Duet of Toblerone with pineapple chips	CHF	16.00
  	Nut cake of Piedmont with lemon sorbet	CHF	15.00
  	Diced coconut with strawberry-banana ice cream	CHF	15.00

Cheese

Cheese platter with mature Gruyère, Mutschli, Tête de Moine and Stilton	CHF	16.00
Pear bread, fig mustard and butter		
Cheese platter with Appenzeller and spruce cheese, Reblochon and cream brie	CHF	16.00
Pear bread, fig mustard and butter		
Cheese platter "Zurich" style with a regional cheese selection	CHF	16.00
Fruit bread, fig mustard and butter		

Origin of meat and fish

Beef	Switzerland / Brazil / US
Veal	Switzerland
Pork	Switzerland
Suckling pig	Switzerland
Chicken	Switzerland
Quail	France
Salmon	Norway / Scotland, breed
Tiger prawns	Vietnam / Thailand, breed
Tuna	Pacific Ocean, captured in the wild
Monkfish	Atlantic Ocean, captured in the wild
Sea bass	Turkey, breed



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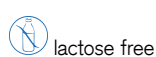
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Menu I		CHF	79.00
	Sautéed scallop with pea risotto Grilled young onions and blue potato chip ● ● ●	CHF	19.00
	Roasted guinea fowl breast filled with king oysters Wild garlic noodles and filled mini sweet peppers ● ● ●	CHF	45.00
	Vanilla parfait with raspberry compote and almond pastry	CHF	15.00
Menu II		CHF	86.00
	Pulpo carpaccio with sweet pepper vinaigrette and spinach salad ● ● ●	CHF	17.00
	Duet of veal knuckle and back with vegetable sauce Spring potatoes, mixed asparagus and home smoked cherry tomatoes ● ● ●	CHF	54.00
	Strawberry-frangipane strudel with rhubarb sorbet	CHF	15.00
Menu III		CHF	93.00
	Wild garlic cream soup with sautéed oyster mushrooms ● ● ●	CHF	12.00
	Codfish back with lemon balm and herb-barley risotto ● ● ●	CHF	18.00
	Medium sautéed boiled beef with Port wine sauce Duchess potatoes and sautéed asparagus ● ● ●	CHF	49.00
	Rhubarb tartlet with yoghurt ice cream and coconut praline	CHF	14.00



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Menu I		CHF	74.00
White tomato cream soup with lemon oil		CHF	14.00
Baked mozzarella-zucchini strudel			
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 	Medium roasted lamb loin "soul food style"	CHF	44.00
Homemade pesto			
• • •			
	Valais apricot panna cotta with currant sorbet	CHF	16.00
Menu II		CHF	85.00
	Kohlrabi ravioli with goat's cheese and hazelnut vinaigrette	CHF	15.00
• • •			
	Grilled fillet of beef with Marsala sauce	CHF	54.00
Lemon-herb risotto with chanterelle ragout			
Summer vegetables			
• • •			
	Raspberry-chocolate variation	CHF	16.00
Menu III		CHF	108.00
	Melon with garden rocket, Sbrinz and serrano ham	CHF	16.00
Strawberry-green pepper dressing			
• • •			
	Sautéed fillet of red mullet with cauliflower couscous	CHF	21.00
Fresh chervil and eggplant chips			
• • •			
	Sauteed fillet of veal in a chard coat with cassis sauce	CHF	56.00
Pommes risolées and creamy leek			
• • •			
	Homemade variation of cherry	CHF	15.00



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Menu I		CHF	79.00
	Venison carpaccio with chanterelle mousse and walnut pesto	CHF	22.00
	• • •		
	Saddle of wild boar with boletus	CHF	42.00
	Potato-leek quiche with pumpkin		
	• • •		
	Crepe mille-feuille with nougat and plum-lime compote	CHF	15.00
Menu II		CHF	84.00
	Lentil cream soup with deer ham	CHF	15.00
	• • •		
	Venison escalope with cranberry sauce	CHF	54.00
	Hazelnut spaetzle and Brussels sprouts		
	• • •		
	Duet of chestnut and fig	CHF	15.00
Menu III		CHF	92.00
	Duet of duck with fig chutney and pine nuts	CHF	19.00
	• • •		
	Pumpkin cream soup with roasted pumpkin seeds	CHF	12.00
	• • •		
	Medium sautéed saddle of deer with cranberry-Hollandaise	CHF	50.00
	Semolina-pear strudel and braised red cabbage with apples		
	• • •		
	Quince lasagna with chocolate biscuit	CHF	11.00



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Menu I

	Black salsify soup with sautéed char and herbs	CHF	14.00
	• • •		
	Fillet of beef with mulled wine sauce	CHF	54.00
	Risotto with walnuts and winter vegetables		
	• • •		
	Honey-walnut parfait with caramel-pear gratin	CHF	14.00

Menu II

	Marinated beetroot with kohlrabi mousse and smoked duck breast	CHF	17.00
	• • •		
	Sautéed Irish fillet of veal with Café de Paris sauce	CHF	56.00
	Macaire potatoes and vegetables in smoked ham		
	• • •		
	Date-gingerbread patisserie with yoghurt-cranberry parfait	CHF	13.00

Menu III

		Lamb's lettuce with caramelized walnuts and pomegranate seeds	CHF	14.00
		• • •		
		Sautéed winter skrei with rosemary-barley risotto and coppa ham	CHF	18.00
		• • •		
		Roasted suckling pig with beer sauce	CHF	47.00
		Chives potatoes and young spinach		
		• • •		
		Duet of pineapple with coconut ice cream	CHF	13.00

Origin of meat- and fish

Beef	Switzerland / Brazil / US
Veal	Switzerland
Lamb	Switzerland / Australia / New Zealand
Suckling pig	Switzerland
Duck	France
Guinea fowl	France
Deer	Switzerland / Austria
Scallops	US
Octopus	Spain / Marocco
Cod	Iceland
Whitefish	Switzerland / Iceland, breed
Winter skrei	Norway
Sea bass	Turkey, breed



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Buffet I	CHF 101.00
<hr/> Salad buffet with a choice of salad dressings and garnishes: CHF 30.00 Butterhead salad, lollo salad, iceberg salad, zucchini salad with seed oil and sour cream, Dill-cucumber salad, sweet corn salad with sweet peppers, cauliflower salad with parsley, Tomato salad with mozzarella Tomato-chervil terrine with marinated eggplants, dried tomato pesto and yoghurt-thyme sauce Trout fillet with carrot mousse Assortment of ham, raw ham, coppa and salami Clear chicken soup with celestine and thin sliced vegetables ● ● ●	
Poached turkey breast with cognac cream sauce Braised beef with port wine sauce Creamy veal goulash with sautéed mushrooms Mashed potatoes with celery, spinach spaetzle, Green beans with bacon and glazed carrots ● ● ●	CHF 52.00
Fresh fruit salad Orange cream with croquant White and dark chocolate mousse Baked apple tartlets with vanilla sauce	CHF 19.00
Buffet II	CHF 120.00
<hr/> Mixed salad buffet with a choice of garnishes and dressings CHF 32.00 Duet of smoked salmon with honey-mustard sauce Assortment of Swiss meat and cheese Tiger prawn-curry salad with mango Mushroom-cheese quiche Zucchini cream soup with seed oil ● ● ●	
Sautéed roastbeef with Maltaise sauce Saddle of veal poached in root fond with chive sauce Chop of Swiss beer pork Potato gratin, pappardelle with thyme, rice with herbs Fennel gratinated with mozzarella cheese ● ● ●	CHF 61.00
Nougat-walnut patisserie Tiramisu Fresh fruit salad with Maraschino Lemon mousse with mint Sponge cake roll filled with mango and coconut sauce Assortment of cheese with pear bread	CHF 27.00

Buffet III	CHF 137.00
Salad buffet with a choice of salad dressings and garnishes	CHF 36.00
Carpaccio of pike-perch and salmon with cucumber-dill salad	
Smoked tuna with wasabi-potato sauce	
Yellow sweet pepper terrine with garden rocket, feta cheese and olives	
Poached chicken breast filled with dried tomatoes and mozzarella cheese	
Spicy beef tartare	
Celery cream soup with croutons	
• • •	
Lamb loin marinated in mustard with port wine sauce	CHF 69.00
Saddle of veal with herbs and pepper sauce	
Fillet of beef filled with oyster mushrooms and Brie cheese	
Sautéed fillet of char in a peanut coat with Asian vegetables	
Wild rice, tagliatelle with spinach, baked potatoes with sour cream	
Market vegetables	
• • •	
Assortment of fruits	CHF 32.00
Raspberry mousse in a chocolate grid	
Puff pastry filled with hazelnuts and marinated pears	
Butter milk-passion fruit timbale with marinated grapes	
Panna cotta with cranberry sauce	
Homemade apple strudel with vanilla sauce	
Assortment of cheese with pear bread	
Swiss buffet	CHF 108.00
Mixed leaf salads with a choice of dressings and garnishes	CHF 31.00
Carrot salad with raisins, cabbage salad with sautéed bacon	
Smoked fillet of trout with marinated sliced beetroot	
Sweet corn salad with diced red sweet peppers, air-dried beef with pearl onions	
Grisson's barley soup with fresh chives	
• • •	
Maccaroni "Appenzeller style" with cheese and sausages	CHF 51.00
Thin sliced veal "Zurich style"	
Sautéed pike-perch from the lake of Zurich	
Engadinese braised beef	
Creamy bramata polenta, Swiss roesti	
Risotto with herbs, glazed vegetables	
• • •	
Cream liqueur parfait "Appenzeller style" with marinated fruits	CHF 26.00
Valaisan wine cream	
Basler Läckerli mousse	
White and dark toblerone mousse with a poached apple	
Assortment of Swiss cheese with pear bread	

Italian buffet	CHF 119.00
Antipasti Buffet:	CHF 32.00
Salami, zucchini, sweet peppers, eggplants, artichokes and dried tomatoes	
Parmesan cubes and olives	
Melon with Parma ham	
Tomato salad with mozzarella cheese and basil	
Tuna salad with red onions and capers	
Vitello tonnato "Bocken style"	
Italian cream cheese with olive oil and balsamic	
Minestrone	
• • •	
Homemade beef lasagna	CHF 58.00
Tortelloni with spinach and chervil sauce	
Casarecce with cherry tomatoes, olives and deep fried red basil	
Gilthead seabream with fresh herbs	
Ossobuco alla milanese – Braised veal knuckle with gremolata	
Saltimbocca alla romana with fresh sage	
Risotto with saffron, potatoes with rosemary	
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Tiramisu	CHF 29.00
Panna cotta with rosemary	
Sabayon with lemon sorbet	
Stracciatella, mocca and strawberry ice cream	
Assortment of fresh fruits	
Assortment of Italian cheese with Taleggio, Pecorino, Gorgonzola and Asiago	
Asian buffet	CHF 114.00
Glas noodle salad with deep fried tiger prawns in batter	CHF 30.00
Vegetable Wan-Tans with yoghurt-curry dip	
Chicken and vegetable spring rolls with sweet chili sauce	
Asian vegetable salad with fillet of red snapper in a sesame coat	
Lemon-coconut soup with sliced sugar peas	
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Duck breast in a banana leaf with Ketjap Manis sauce	CHF 58.00
Green Thai curry with cashew nuts and chicken breast	
Vegetarian Nasi Goreng with vegetables, oyster mushrooms and egg	
Poached monkfish in ginger sauce with soy reduction	
Sweet and sour beef with pineapple	
Basmati rice, fried noodles with vegetables	
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Exotic fruit salad	CHF 26.00
Tapioca-banana pudding	
Passion fruit timbale with marinated litchis	
Mango cream	

Barbecue Buffet CHF 122.00

Ensalada rusa (Argentine potato salad) CHF 32.00
 Tomato-sweet corn salad with green chili
 Mixed leaf salads with a choice of dressings and garnishes
 Pickled gilthead with marinated zucchini
 BBQ roast beef with whiskey sauce
 Minestrone

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From the "Cactus jack" CHF 69.00

Chicken legs with beer marinade
 Argentina fillet of beef
 Spare ribs with honey marinade and BBQ sauce
 Lamb racks with tomato-basil sauce

From the barbecue

King snapper in lime marinade with cucumber-Sambal Oelek dip
 BBQ shrimp
 Baked potato with sour cream and chives
 Garlic-herbal bread, Herbal rice
 Baked beans with bacon, grilled vegetables (sweet corn, sweet pepper and eggplants)

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Cumquat-chocolate patisserie CHF 21.00
 Peach mousse
 Yoghurt-berry cream
 Assortment of fresh fruits

Origin of meat- and fish

Beef	Switzerland / Brazil / US
Veal	Switzerland
Lamb	Switzerland / Australia / New Zealand
Duck	France
Pork	Switzerland
Chicken	Switzerland
Turkey	Germany / Hungary
Gilthead	Turkey / Portugal / Greece, breed
Trout	Switzerland / Estonia, breed
Salmon	Norway / Scotland, breed
Tiger prawns	Vietnam / Thailand, breed
Tuna	Pacific Ocean, caught in the wild
Pike-perch	Switzerland / Estonia, breed
Kind Snapper	Pacific Ocean, caught in the wild
Red Snapper	Atlantic Ocean, caught in the wild
Monkfish	Atlantic Ocean, caught in the wild
Samlet	Switzerland / Iceland, breed

Components dessert buffet

Fresh fruit salad		CHF 6.00
Orange cream with brittle		CHF 4.50
Light and dark chocolate mousse		CHF 4.50
Fried apple tartlet with vanilla sauce		CHF 5.00
Nougat-walnut patisserie		CHF 4.00
Tiramisu		CHF 4.50
Lemon mousse with mint		CHF 4.50
Cheese assortment with pear bread		CHF 5.00
Raspberry mousse with chocolate decoration		CHF 4.50
Puff pastry filled with hazelnuts and marinated pears		CHF 4.50
Buttermilk-passion fruit dessert with marinated grapes		CHF 4.00
Panna Cotta with seasonal fruit sauce (e.g. cranberry, mango, etc.)		CHF 4.00
Homemade apple strudel with vanilla sauce		CHF 5.00
Appenzeller cream pudding with marinated fruits		CHF 7.00
Wallisian wine cream		CHF 4.50
Basil "Läckerli"-cookies mousse		CHF 5.00
Panna Cotta with rosemary		CHF 5.00
Sabayon with lemon sorbet		CHF 5.00
Various sorts ice-cream (e.g. stracciatella, coffee, strawberry)		CHF 3.00
Italian cheese platter with Taleggio, Pecorino, Gorgonzola und Asiago		CHF 6.50
Exotic fruit salad		CHF 7.50
Tapioca-banana pudding		CHF 7.00
Passion fruit timbale with marinated litchi		CHF 7.00
Mango cream		CHF 4.50
Kumquat-chocolate pastry		CHF 7.00
Peach mousse		CHF 4.50
Yoghurt-berry cream		CHF 4.50
Freshly sliced fruits		CHF 5.00
Coconut ice-cream with pineapple chip		CHF 3.50
Caramel flan		CHF 4.50
Crème brûlée		CHF 4.50
Duet of Toblerone mousse		CHF 4.50
Mini cream slice		CHF 4.50
Carrot cupcake with honey-cream cheese topping		CHF 4.50
Chocolate fountain with fruit skewers and pastry	up to 25 people	CHF 20.00
Prices per person	26 to 49 people	CHF 15.00
	50 people and more	CHF 10.00

Non-alcoholic drinks

Homemade fruit ice-tea (Bocken style), per liter	CHF	10.00
Mineral water with and without gas, per liter	CHF	10.00
Mineral water with and without gas, 3.3 dl	CHF	4.50
Softdrinks (Coca Cola, Coca Cola Zero, Rivella rot), 3.3 dl	CHF	4.50
Thomas Henry Tonic Water, Bitter Lemon, Ginger Ale, 2 dl	CHF	4.50
Red Bull Energy Drink, 2.5 dl	CHF	5.50

Juice

Orange juice, 2 dl	CHF	6.00
Pink grapefruit juice, 2 dl	CHF	5.00
Apple juice, 3.3 dl	CHF	4.50
Orange juice, per liter	CHF	12.00
Freshly squeezed orange juice	CHF	20.00

Punches price per person	without alcohol		with alcohol	
Strawberry punch with fresh mint (spring)	CHF	7.00	CHF	10.00
Peach-pineapple punch (summer-autumn)	CHF	7.00	CHF	10.00
Tangerine-apple punch (autumn-winter)	CHF	7.00	CHF	10.00
Lime-mango punch	CHF	7.00	CHF	10.00
Passion fruit punch	CHF	7.00	CHF	10.00

Beer

Appenzeller India Pale Ale, 3,3 dl	CHF	5.50
Eichhof Braugold draught beer, 3 dl	CHF	5.00
Eichhof Braugold draught beer, 5 dl	CHF	7.50
Appenzeller Quöllfrisch unfiltered beer, 3.3 dl	CHF	6.00
Appenzeller weiss beer, 5 dl	CHF	7.00
Appenzeller Leermond alcohol free, 3,3 dl	CHF	5.50

Hot drinks

per portion

Coffee	CHF	4.50
Decaffeinate coffee	CHF	4.50
Latte Macchiato	CHF	5.50
Cappuccino	CHF	5.00
Coffee with grappa	CHF	7.00
Hot chocolate	CHF	4.50

Ronnefeldt tea assortment

per portion

Darjeeling Summer Gold Flowery elegance with the delicious, harmonious aroma of a summer plucking.	CHF	4.50
Earl Grey The most popular flavored black tea with a sparkling lemon aroma.	CHF	4.50
Green Dragon A rare green China tea made from hand-plucked leaf buds.	CHF	4.50
Morning dew A green tea with delicate flower petals and the rich aroma of exotic fruits.	CHF	4.50
Refreshing Mint A relaxing herbal infusion with peppermint and lemon grass.	CHF	4.50
Verbena Soothing verbena with its subtle touch of lemon.	CHF	4.50
Lemon Fresh A superbly fruity and refreshing fruit infusion with the flavor of lemons	CHF	4.50
Alp herbs Aromatic, spicy and fresh like a morning breeze in the mountains	CHF	4.50
Sweet Berries A fruit tea with balanced petals of strawberry and raspberry	CHF	4.50

Sparkling wine & Champagne

Prosecco		CHF	
«Jeio» Prosecco extra Dry Grape: Prosecco	Tenuta Bisol Valdobbiadene		51.00
Moscato		Vintage	CHF
Moscato d'Asti DOCG Vigna Senza Nome	Braida	2018	53.00
Champagne		Vintage	CHF
Laurent-Perrier Champagner Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Laurent Perrier Reims		78.00
Laurent-Perrier Vintage Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Laurent Perrier Reims	2007	108.00
Laurent-Perrier Cuvée Rosé Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Laurent Perrier Reims		115.00
Nicolas Feuillatte Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Nicolas Feuillatte Reims		74.00
Dom Pérignon AC Grapes: Pinot Noir, Chardonnay	Moët & Chandon Reims	2008	190.00
Roederer Cristal Brut Grapes: Pinot Noir, Chardonnay	Roederer Louis Reims	2006	190.00

White wine

Switzerland		Vintage	CHF
Räuschling AOC Grape: Räuschling	Weingut Landolt Zurich	2018	58.00
Truttiker Pinot Blanc AOC Grape: Pinot Blanc	Rebgut Familie Zahner Zurich wine country, 7 dl	2016	60.00
Fläscher Sauvignon Blanc Grape: Sauvignon Blanc	Weingut Hansruedi Adank Grisons	2018	64.00
St. Saphorin Belle Dame Grape: Chasselas	Francois Imhof, Rivaz Lavaux	2018	55.00
Dézaley-Marsens AOC Grape: Chasselas	Frères Dubois Lavaux, 7 dl	2016	63.00
Féchy AOC Grape: Petite Chasselas	Raymond Paccot Waadt, 7 dl	2017	49.00
Prà Bianco Grapes: Chardonnay, Pinot Noir, Sauvignon Blanc	Guido Brivio Ticino	2017	54.00
Bianco Ticino DOC Grape: Chardonnay	Vinattieri, Ligornetto Ticino	2016	63.00
Merlot Bianco Rovere Grape: Merlot	Guido Brivio Ticino	2018	69.00
Pinot Blanc du Valais AOC Grape: Pinot Blanc	Albert Mathier & Söhne Wallis	2016	58.00
Petite Arvine Bonvin Grape: Petite Arvine	Charles Bonvin Wallis	2018	64.00
France		Vintage	CHF
Chablis Champs Royaux AOC Grape: Chardonnay	William Fèvre Chablis	2017	63.00
Chardonnay Vin de France Grape: Chardonnay	Doudet-Naudin Burgund	2017	49.00
Sancerre Panseillot AC Grape: Sauvignon Blanc	Guillerault/Sebastian Fargette Loire	2017	59.00
Baron de L Pouilly-Fumé AC Grape: Sauvignon Blanc	De Ladoucette Loire	2015	108.00

Austria		Vintage	CHF
Weissburgunder Grape: Weissburgunder	Heidi Schröck Burgenland	2016	54.00
Grüner Veltliner Grape: Grüner Veltliner	Schloss Gobelsburg Kamptal	2018	49.00
Sauvignon Blanc Straden Grape: Sauvignon Blanc	Neumeister Steiermark	2018	58.00

Italy		Vintage	CHF
Gavi DOCG Borgogno Barolo Grape: Cortese	Borgogno Piemont	2017	54.00
Terre di Tufi IGT Grape: Vernaccia	Terruzzi & Puthod Tuscany	2015	60.00
Vermentino Bolgheri Grape: Vermentino	Tenuta Guado al Tasso Tuscany	2018	58.00
Regaleali Bianco IGT Grape: Chardonnay	Regaleali Sicily	2018	49.00
San Giovanni Orvieto DOC Grapes: Grechetto, Pinot Bianco, Procanico	Castello della Sala, Antinori Umbria	2018	56.00
Villa Canlungo Grape: Pinot Grigio	Eugenio Collavini Friaul	2017	51.00
Arneis delle Langhe DOC Grape: Arneis	Langhe, Rocche Costamagna Piemont	2018	58.00

Germany		Vintage	CHF
Gutriesling Trocken Grape: Riesling	Bürkli Wolf Pfalz Schenkenböhl	2016	57.00
Riesling Anette Closheim Grape: Riesling	Anette Closheim Langenlonsheim	2016	59.00

Wine list

Bocken:

Spain		Vintage	CHF
Rioja Plácet Valtomelloso Grape: Viura	Alvaro Palacios Rioja	2017	59.00

South Africa		Vintage	CHF
Sauvignon Blanc Grape: Sauvignon Blanc	Simonsig Stellenbosch	2017	49.00

USA		Vintage	CHF
Hess Select, Monterey Grape: Chardonnay	Hess Collection Monterey County, Kalifornien	2016	57.00
Chardonnay Starmont Grape: Chardonnay	Starmont Vineyards Napa Valley, Kalifornien	2014	67.00

Rosé wine

Spain		Vintage	CHF
Artazuri Rosado Grape: Garnacha	Artazu Navarra	2017	56.00

France		Vintage	CHF
Domaine de Tamar Grapes: Cinsault, Grenache, Mourvedre	Domaine de Tamar Côtes de Provence	2018	56.00

Dessert wine

France		Vintage	CHF
Château Doisy-Védrines Grapes: Sauvignon Blanc, Sémillon	Château Doisy-Védrines Sauternes, Bordeaux	2013	76.00

Red wine

Switzerland		Vintage	CHF
Stäfner Pinot Noir Grape: Blauburgunder	Weingut Rütihof Lake Zurich	2015	59.00
Maienfelder Pinot Noir Grape: Blauburgunder	Von Salis Maienfeld	2017	58.00
Ligornetto Grape: Merlot	Vinattieri Ticino	2014	79.00
Merlot Baiocco Grape: Merlot	Guido Brivio Ticino	2016	58.00
Merlot Riflessi d'Epoca Grape: Merlot	Guido Brivio Ticino	2016	77.00
Humagne Rouge Grape: Humagne Rouge	Albert Mathier & Söhne Wallis	2016	60.00
Syrah du Valais Grape: Syrah	Albert Mathier & Söhne Wallis	2016	63.00
France		Vintage	CHF
Chateauneuf du Pape Télégramme Grapes: Grenache, Syrah	Domaine La Roquette Gigondas	2016	71.00
Austria		Vintage	CHF
Zweigelt Grape: Zweigelt	Gernot Heinrich Burgenland	2016	54.00
Zweigelt Reserve Grape: Zweigelt	Salzl Seewinkelhof Burgenland	2016	58.00
Merlot Schlosskellerei Grape: Merlot	Schloss Gobelsburg Kamptal	2012	76.00

Italy		Vintage	CHF
Amarone Costasera Grapes: Corvina, Rondinella, Molinara	Masi, Sandro Boscaini Veneto	2012	76.00
Le Serre Nuove dell'Ornellaia Grapes: Merlot, Cabernet Sauvignon, Petit Verdot	Tenuta dell'Ornellaia Bolgheri	2016	85.00
Guidalberto Grapes: Cabernet Sauvignon, Merlot	Tenuta San Guido Tuscany	2017	74.00
Brunello di Montalcino Grape: Sangiovese	Castello Banfi Tuscany	2014	74.00
Il Bruciato Grapes: Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso Tuscany	2017	60.00
La Massa Grapes: Sangiovese, Cabernet Sauvignon, Merlot	La Massa Tuscany	2014	63.00
Vino Nobile di Montepulciano Grapes: Sangiovese, Colorino del Valdarno	Tenuta Vallocaia Tuscany	2015	59.00
Sito Moresco Grapes: Nebbiolo, Merlot, Cabernet Sauvignon	Angelo Gaja Piemont	2016	82.00
Solaia Grapes: Cabernet Sauvignon, Cabernet Franc, Sangiovese	Tenuta Tignanello Antinori Tus	2008	325.00
Sassicaia Grapes: Cabernet Sauvignon, Cabernet Franc	Tenuta San Guido Tuscany	2011	225.00
Sassicaia Grapes: Cabernet Sauvignon, Cabernet Franc	Tenuta San Guido Tuscany	2014	175.00
Portugal		Vintage	CHF
La Rosa Grapes: Touriga Nacional, Touriga Franca	Quinta de la Rosa Duoro Porto e Duoro	2016	59.00
La Rosa Reserva Grapes: Touriga Nacional, Tinta Roriz	Quinta de la Rosa Duoro Porto e Duoro	2016	79.00
Cortes de Cima Grapes: Syrah, Aragonez	Cortes de Cima Vinho regional Alentejano	2014	57.00

Spain		Vintage	CHF
Enate Crianza Grapes: Tempranillo, Cabernet Sauvignon	Enate Viñedos del Alto Aragon Somontano DO	2015	49.00
Rioja Crianza La Montesa Grapes: Tempranillo, Garnacha, Mazuelo	Bodega Palacios Remondo Rioja	2016	58.00
Figuero 12 Grape: Tempranillo	Garcia Figuero Ribera del Duero	2016	63.00
Valduero Reserva Grape: Tinto Fino (Tempranillo)	Bodegas Valduero Ribera del Duero	2011	74.00
Aalto Grape: Tinto Fino (Tempranillo)	Bodegas Aalto Ribera del Duero	2016	76.00
AN/2 Grapes: Callet, Manto Negro, Syrah	An Negra Mallorca	2016	63.00
OM 500 Grapes: Cabernet Sauvignon, Callet, Manto Negro, Shiraz	Oliver Moragues Mallorca	2016	65.00
USA		Vintage	CHF
Merlot Starmont Grape: Merlot	Merryvale Vineyards Napa Valley, Kalifornien	2014	74.00
Hess Allomi Vineyard Grapes: Cabernet Sauvignon, Syrah, Merlot	The Hess Collection Napa Valley, Kalifornien	2015	67.00
McManis Grapes: Cabernet Sauvignon, Petit Verdot	McManis Family Vineyards Central Valley, Kalifornien	2017	49.00
Argentinien		Vintage	CHF
Lancatay Grape: Malbec	Huarpe Wines Mendoza	2017	49.00
Ojo de Agua Cuvée Grapes: Malbec, Cabernet Franc, Syrah, Merlot	Ojo de Vino, Dieter Meier Mendoza	2017	63.00
Puro Corte d'Oro Grapes: Malbec, Syrah, Petit Verdot, Cabernet Sauvignon	Ojo de Vino, Dieter Meier Mendoza	2016	69.00

Longdrinks / Cocktails

For long drinks we charge prices per bottle. Soft drinks for mixing (for example Coca Cola, Ginger Ale, Bitter Lemon, etc.) are charged at a price per liter of CHF 10.00 (or Red Bull at CHF 5.50 / 2 dl). For cocktails, such as Caipirinha, Moscow Mule, Mojito, there is an additional surcharge of CHF 3.00 per portion.

Aperitif / Bitter	in Vol.	portion (4cl) in CHF	bottle in CHF
Aperol	11%		70.00
Martini bianco	15%	8.00	70.00
Braulio	21%	8.00	110.00
Averna	32%	8.00	110.00
Ramazzotti	30%	8.00	110.00
Campari	23%	8.00	110.00
Cachaça	38%	8.00	120.00

Liqueurs	in Vol.	portion (4cl) in CHF	bottle in CHF
Amaretto	28.0%	8.00	110.00
Baileys Irish Cream	17.0%	8.00	110.00

Sherry	in Vol.	portion (4cl) in CHF	bottle in CHF
Tio Pepe extra dry	15%	8.00	90.00

Port wine	in Vol.	portion (4cl) in CHF	bottle (5dl) in CHF
<u>Quinta de la Rosa, Douro, Portugal</u>			
Porto Old Tawny Ruby	20%	10.00	110.00
Porto Old Tawny 20 years	20%	17.00	180.00

Gin	in Vol.	portion (4cl) in CHF	bottle in CHF
Bombay Sapphire	40%	10.00	120.00
Hendrick's	44%	12.00	180.00
Brockmans	40%	12.00	210.00

Vodka	in Vol.	portion (4cl) in CHF	bottle in CHF
Absolut	40%	10.00	120.00
Kauffmann Hard Selected	40%	14.00	190.00

Rum	in Vol.	portion (4cl) in CHF	bottle in CHF
Bacardi Weiss	37%	10.00	110.00
Havana Club 7 años	40%	10.00	140.00
Diplomatico Reserva Exclusiva	40%	13.00	210.00
Zacapa 23 años Solero	40%	14.00	210.00
El Dorado 21 years	40%	23.00	350.00
Havana Club Union	40%	44.00	690.00

Whisky	in Vol.	portion (4cl) in CHF	bottle in CHF
Bourbon/Rye			
Buffalo Trace	40%	12.00	150.00
Jack Daniel's	40%	10.00	120.00
Knob Creek	50%	15.00	280.00
Nikka Coffey Grain	45%	16.00	220.00

Swiss			
Säntis Malt Himmelberg	40%	14.00	(5 dl) 180.00

Prices 2019 Prices are subject to alteration and include VAT. Unless otherwise stated, the bottle size is 7 dl.

Whisky	in Vol.	portion (4cl) in CHF	bottle in CHF
Single Malt			
Ballantines	40%	10.00	120.00
Oban 14 years	43%	14.00	250.00
Auchentoshan Three Woods	43%	16.00	280.00
MacAllan Amber 1824	40%	14.00	250.00
Strathisla 12 years	40%	12.00	180.00
Lagavulin 16 years	43%	16.00	280.00
Ardbeg Uigedail Single Mals Islay	54.0%	18.00	320.00
Fruit spirits			
Williamine Morand	43%	10.00	160.00
Kirsch "Rote Lauber" Humbel	43%	10.00	(5 dl) 160.00
Grappa			
Brunello, Paesanella	41%	10.00	(5 dl) 120.00
"Il Merlot", Monovitigno, Nonino	41%	12.00	180.00
Tignanello, Toskana	42%	13.00	(5 dl) 210.00
Ornellaia, Toskana	42%	14.00	(5 dl) 250.00
Riserva "dei Cent'anni", Nonino	45%	24.00	590.00
Cognac			
Remy VSOP	40%	10.00	180.00
Davidoff VSOP	40%	14.00	300.00
Remy XO	40%	20.00	510.00