

# Menu suggestion

## 3-course-dinner

### Menu 1 Fr. 30.00

Garnished clear soup

\*\*\*

Escalope of pork  
with cream sauce

Buttered noodles

Vegetables

\*\*\*

Caramel Flan with cream

### Menu 2 Fr. 31.00

Vegetable soup

\*\*\*

Beef goulash with paprika

Mashed potatoes

Vegetables

\*\*\*

Chocolate Mousse

### Menu 3 Fr. 30.00

Beef broth with pancake

\*\*\*

Glazed roasted pork

Fried potatoes

Vegetable

\*\*\*

Caramel custard cream

### Menu 4 Fr. 29.00

Champignon cream soup

\*\*\*

Chicken breast stuffed with  
spinach

Red wine jus

Potato croquettes

\*\*\*

Ice-cup „Täscherhof“

### Menu 5 Fr. 29.00

Tomato cream soup

\*\*\*

Escalope of turkey with herb  
sauce

Spätzli (small flour dumplings)

Vegetables

\*\*\*

Apple strudel with vanilla sauce

### Menu 6 Fr. 27.00

Asparagus soup

\*\*\*

Sliced chicken with curry

Fruit garnish

Creole rice

\*\*\*

Ice

PS. Instead of the soup we serve you a small mixed salad

## 4-Course-Menu with supplement in the main course

### Menu 11 Fr. 43.00

Smoked salmon with horseradish cream

\*\*\*

Clear soup with Sherry

\*\*\*

Duck breast roasted

Honey-fig-sauce

Potatoes „Duchesse“

Vegetables

\*\*\*

Variation of mousse

### Menu 12 Fr. 42.00

Tartar of air dried beef on rye bread

\*\*\*

Asparagus cream soup

\*\*\*

Pork tenderloin with Calvados sauce

Noodles

Vegetables

\*\*\*

Tiramisu

**Menu 13 Fr. 47.00**

Plate of different products of Wallis

\*\*\*

Double consommé with cheese-pastry

\*\*\*

Veal escalope with mushroom sauce

Potato Croquettes

Vegetable

\*\*\*

Sorbet „Colonell“

**Menu 15 Fr. 42.00**

Smoked duck breast with salad of the season

\*\*\*

Cress soup

\*\*\*

Pork steak with morel sauce

Green noodles

Vegetable

\*\*\*

Dessert variation

**Menu 14 Fr. 48.00**

Roasted Scampi with salad

\*\*\*

Wine soup with puff pastry

\*\*\*

Veal saltimbocca

Risotto with boletus

Vegetable

\*\*\*

Duo of chocolate mousse with figs

**Menu 16 Fr. 47.00**

Melon with ham

\*\*\*

Onion soup with cheese-crouton

\*\*\*

Lamb entrecote with sauce of  
rosemary and red wine

Potato gratin

Green beans

\*\*\*

Ice with fruits

**5-Course-Menu with supplement in the main course****Menu 21 Fr. 53.00**

Trout and salmon mousse

\*\*\*

Zucchini cream soup

\*\*\*

Season salad

\*\*\*

Three fillets “Täscherhof”

Rosemary potatoes

Vegetable

\*\*\*

Mousse duo with fruit sauce

**Menu 22 Fr. 50.00**

Different delights from Wallis

\*\*\*

Consommé brunoise

\*\*\*

Mixed salad

\*\*\*

Roastbeef with bernaise sauce

Potatoes “William”

Vegetable

\*\*\*

Vanilla mousse with exotic fruits

**Menu 23 Fr. 56.00**

Salmon tartar with toast

\*\*\*

Tomato soup with vodka

\*\*\*

Mixed salad

\*\*\*

Veal steak with morel sauce

Buttered noodles

Vegetable

\*\*\*

Duo of parfait

PS. For more suggestions or any questions do not hesitate to contact us.