

HASENBURG

Dear Guest

On the basis of the following list of dishes, you can create your own menu for 14 people or more.

If your group is less than 14 people, you may select from our regular dinner menu.

Per event, the same dishes must be selected for everyone in your group. For special circumstances such as vegetarians or allergic conditions, we would be glad to assist.

We ask for your understanding regarding certain products that maybe not available due to the market season or availability.

For further information please visit our web page "hasenburg.swiss"

All prices are in Swiss Francs including 7.7%MwSt. (Sales Tax)

Cold Appetizers

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| - Green <i>salad with house dressing</i> | 11.50 |
| - Black lentil salad with avocado, feta cheese and tomato | 14.50 |
| - Arugula salad with tomatoes and burrata cheese | 16.50 |
| - Raw fennel salad with pear and cheese shavings | 16.00 |
| - Fennel shrimp salad with avocado, grapefruit on a lemon dressing | 18.00 |
| - Small variety of swiss dried & cured meat slices | 16.00 |

Soups

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| - Tomato cream soup | 12.00 |
| - Potato leek soup | 12.00 |
| - Asparagus cream soup (April + May) | 12.00 |
| - Pumpkin cream soup (September till February) | 12.00 |
| - Chestnut cream soup with Swiss „Sbrinz“ cheese and cinnamon (September till February) | 12.00 |

Main Courses

Served with choice of side dish and seasonal vegetables

- Honey Mustard glazed Scottish salmon fillet with zesty lemon foam sauce 36.00
- Pike perch fillet with zesty lemon foam sauce 36.00
- Panfried breast of chicken in a balsamic honey sauce 35.00
- Pork tenderloin wrapped in bacon in a herb sauce 39.00
- Veal stew with mushroom in a cream sauce 37.00
- Veal steak with mushroom cream sauce 45.00
- Braised beef roast in a red wine sauce 37.00
- Beef tenderloin with Port wine sauce 45.00

For individual guests in your group who want a meat-free alternative, you can choose from our menu on the evening of your event.

If you would like a purely vegetarian menu for your event, we would be happy to put together a suitable seasonal menu suggestions for you.

Side dishes

- Tagliatelle, rice, risotto, polenta, Rösti, mash potatoes

Cheese Fondue

We also serve cheese fondue in the Stübli on the 1st floor (not on the ground floor).

- Cheese Fondue 30.00
- Three course cheese fondue menu: starter, fondue, dessert 58.00

Desserts - Desserts

- Chocolate mousse in a glass 110.00
- Creme brûlée 12.00
- Chocolate creme brûlée 12.00
- Mango panna cotta 11.00
- «Hase» Dessert 15.00

Depending on the season, different preparations:
crème brûlée, panna cotta, yogurt ice cream