

Buffet „Brenner Express“
a culinary journey through three countries

A selection of seasonal green salads

with different salad dressings:

honey mustard dressings

Tuscan dressing

Balsamic vinaigrette

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Italian antipasti specialities:

artichokes, pickled bell pepper,

grilled zucchini and egg plant, mushrooms,

filled hot pepper,

mozzarella und tomato

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Melon with Parma ham

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“Bündner Nüssli-Salat”

lamb’s lettuce with fine stripes of Bündner meat,

pine nuts, bread crumbs, eggs and onions

with a fig mustard dressing

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“Rosso Bianco”

fine spicy soft-cheese from BIO-land-milk

in olive oil with fresh herbs and onion rings

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Baked sheep cheese

with olive bell pepper sauce

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Ciabatta, baguette and Foccacia



“Güggeli-Rösti”

roasted turkey breast with creamy mushroom sauce
topped with Swiss cheese, served with “Berner Rösti”

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“Brauhaus Saltimbocca”

grilled pork medallions in a bacon coat, served with porcini ravioli
in a Saxon white wine sauce

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Salmon filet served with stewed vegetables,
two sorts of rice and lime sauce

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Vegetarian:

cannelloni pasta filled with ricotta and spinach

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Tiramisu

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Panna Cotta with Campari jelly

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Kaiserschmarrn (pancake pieces with raisins)
served with stewed plums

