



BUFFET PRICING price

Breakfast	90
Lunch	150
Dinner	150

BREAKFAST MENU

EGGS

choice of two eggs (fried, scramble or poached)	38
omelet with cheese, mushroom, turkey, tomatoes or asparagus	40
egg benedicts, poached eggs, white toast, hollandaise, black truffle	50
egg royal, poached eggs, white toast, smoked salmon, hollandaise sauce	78

SIDES

veal bacon, roasted tomatoes, mushroom, hash brown potatoes or sausages	20
european cold cuts	60
international cheese selection	60
pancake, french toast or waffle, maple syrup and berries	55
fruit platter with berries	50
hot porridge	45
yogurts or laban	20
bakery basket with jams	42



LUNCH & DINNER MENU price

COLD STARTER

- Chanterelle salad (V)** 45
marinated peach, chanterelle mushrooms, shallots and tarragon
- Seared Scallops** 85
pineapple, greek yoghurt chili and macadamia nuts
- White fish fillet** 85
with lemon, crisp sprouts, rapeseed oil
- Half Canadian lobster** 95
kohlrabi salad, kaffir lime and pistachio

HOT STARTER

- Wild broccoli and beetroot (V)** 45
red quinoa and labneh
- Warm alpine cheese** 58
black truffle remoulade, sour cream and potato
- Roasted pigeon breast** 62
roasted cep mushrooms and sea lettuce
- Pan fried sea bass** 78
tapioca, tonic water and ice salad

SOUP

- Cream soup of parsnip and leek** 42
sweet chest nuts and pain de mie
- Veloute of Cauliflower (V)** 35
celery and sweet william



LUNCH & DINNER MENU price

MAIN COURSE

Pan seared turbot fillet chinese cabbage, pickled cucumber, walnut and salsify	120
Roasted pike perch fillet turnip spaghetti, figs, parsnip and sorrel	110
Pan Seared lamb tenderloin pattison pumpkin, tomato and pecan nuts	115
Oven roasted beef fillet braised cabbage, black truffle, rose hip- shallots and cox orange apple	110
Roasted chicken breast almond purée, spring onion and coriander	95
Pan fried Barbarie duck breast honey, vanilla, celeriac puree and marble syrup	115

DESSERT

Poached William's pears austrian fruit bread and vanilla ice cream	32
Carrot and marzipan tangerine, hazelnut crumble and angelica herb	28
Valrhona chocolate pericon- pineapple sorbet and coconut macrons	38
Organic Sencha milk strudel curd cheese cream	45
Seasonal Fruit platter freshly sliced and served with orange yoghurt dip	65



BEVERAGE MENU

price

price

BEANS & LEAVES

fresh brew coffee	18
decaffeinated coffee	18
single espresso	18
double espresso	22
macchiato	22
café mocha	25
café latte	25
cappuccino	25
swiss hot chocolate	30
turkish coffee	18
arabic coffee dalla with date	60

Selection of Tea

darjeeling, english breakfast, earl gray,	18
chamomile, green tea	
homemade ginger tea	22

Iced Coffee

iced blended mocha with cream	35
iced blended hazelnut latte with cream	35
iced blended swiss chocolate with cream	35

fresh or low fat milk	15
-----------------------	----

Favourite Iced Tea

lemon, vanilla, peach & apple	18
-------------------------------	----

JUCICES

fruit juice	15
orange, apple, mango, cocktail	
freshly squeeze juice	25
orange, pink grapefruit, pineapple, melon,	
carrot, mango, strawberry, kiwi	
mix any of your favorite fruit (max 3 fruits)	28

AERATED DRINKS

pepsi, diet pepsi, 7up, diet 7up,	10
mirenda, ginger ale	

COOLERS

20

Apple Sparkle

green apple flavored sparkling
with apple bits

Summer Misty

mango flavored sparkling
with mango bits

Berri Merry

strawberry flavored sparkling
with strawberry bits

Lemon-lime Bliss

lemon & lime flavored sparkling
with mints

Green Tea Ginger

green tea sparkles with ginger bits
and banana syrup

Saudi Sparkle

35

fizzy apple juice with orange,
apple bits & mints

SPARKLING CELEBRATION (750ML)

70

red sparkling grape
white sparkling grape
peach & sparkling grape
wildberry & sparkling grape

WATERS

water	650 ml	10
water	1.5 ltr	12
evian (mineral water)	330 ml	15

SPARKLING MINERAL WATERS

badoit sparkling small	330 ml	12
badoit sparkling large	750 ml	25
perrier	330 ml	15