

Feel Good Menu

All our dishes are prepared fresh with care and attention using only the **highest-quality products**, so we ask for your understanding that the cooking time is a little longer than usual (at least 20 minutes). For those who are simply too hungry to wait, we recommend the Teppanyaki Cook and Show buffet.

Soups

Homemade Minestrone

with fresh vegetables and crostini

Small portion CHF 14.00 / € 11.00 – Large portion CHF 20.00 / € 16.00

Soup of the day from the buffet

Fr. 12.00 / € 9.00

Appetizers & Salads

A selection of Italian antipasti such as **Bresola Valtellina, wild scampi from Iceland** and a large selection of vegetable specialities

Small portion CHF 22.00 / € 17.00 – Large portion CHF 39.00 / € 30.00

«San Daniele» dried ham and a small bouquet of salad with pickled cherry tomatoes from Apulia, served with brioche-style bread and organic butter

100 g CHF 22.00 / € 17.00 – 140 g CHF 39.00 / € 30.00

Milles feuilles of home smoked **«la Contadina» organic buffalo mozzarella from Campania** and garden fresh tomatoes with basil and olive oil from Di Capua, finished with a bouquet of salad

Starter CHF 19.00 / € 14.00 – Main course CHF 32.00 / € 25.00

Cheese trolley with regional specialities produced by our organic farmers

Salad buffet

(see our buffet offer)

Please select from the following Di Capua olive oils:

- Extra virgin
- con limone (with lemons)
- con pompelmo (with grapefruit)
- con arance (with oranges)
- con peperoncini (with chili peppers)
- con rosmarino (with rosemary)

We have the following excellent choice of balsamic vinegar (stored in a barrel):

- Orange blossom
- Chestnut blossom
- Dandelion blossom

Pasta di Patificio F.lli Setaro

From Naples

Hand-produced pasta of the highest quality made from carefully selected semolina and spring water

Your host will be happy to present you with the pasta to look at and select

	Small / Large
Strozzapretti (pasta twisted into one another)	CHF 20.00 / 26.00 – € 15.00 / 20.00
Spaghetti	CHF 20.00 / 26.00 – € 15.00 / 20.00
Manfredi (long grooved ribbon noodles)	CHF 20.00 / 26.00 – € 15.00 / 20.00

Make your selection of sauce:

Di Capua olive oils with fresh herbs, garlic and onions
or
a **sensuous tomato sauce** made from dried tomatoes

– **Morel sauce** – **Château Thieuly 2004 - Shallot sauce** – **Green peppercorn sauce**

Complete your pasta with

Wild scampi from Iceland (100 g)
+ CHF 16.00 / € 12.00

Strips of grilled free-range corn-fed chicken breast from Gruyère (130 g)
+ CHF 14.00 / € 11.00

Strips of Swiss prime Charolais or Angus beef (100 g)
(subject to availability)
+ CHF 20.00 / € 15.00

Strips of saddle of veal from Emmental (100 g)
+ CHF 16.00 / € 12.00

With all our pasta dishes we serve
Freshly grated Peccorino Toscana Stagionato DOP

Risotto

Risotto Carnaroli from Piemont

Seasoned to taste with a Pinot Grigio and fine threads of saffron, thickened with double cream
produced by local organic farmers

Starter CHF 20.00 / € 15.00 – Main course CHF 26.00 / € 20.00

Complete your Risotto with:

Wild scampi from Iceland (100 g)
+ CHF 16.00 / € 12.00

Strips of grilled free-range corn-fed chicken breast from Gruyère (130 g)
+ CHF 14.00 / € 11.00

Strips of Swiss prime Charolais or Angus beef (100 g)
(subject to availability)
+ CHF 20.00 / € 15.00

Strips of saddle of veal from Emmental (100 g)
+ CHF 16.00 / € 12.00

Classics

Salmon marinated in lime and pepper (farm-bred), served with a dip of cold-pressed olive oil and vegetable brunoise, seasoned with lemon pepper and lemon grass, served with brioche-style toast
Starter (100 gr) CHF 20.00 / € 15.00 – Main course (180 gr) CHF 36.00 / € 27.00

Fried chicken

Crispy chicken pieces in a paprika batter, served with pepper mayonnaise and roasted potatoes
CHF 22.00 / € 15.00

Lightly grilled Panini

filled with tomatoes, pickled gherkins and served with

Mozzarella CHF 10.00 / € 8.00

Salmon CHF 10.00 / € 8.00

Bresola Valtellina CHF 12.00 / € 9.00

«San Danieli» style Parma ham CHF 14.00 / € 11.00

Salami CHF 10.00 / € 8.00

Ham CHF 10.00 / € 8.00

All prices includes 7.6% Vat, Bread & Butter

Countries of origin of our products

Beef Switzerland, Scotland	Duck Switzerland, France	Veal Switzerland	Lamb Switzerland, France	Note regarding meat Remnants of antibiotics may be present in all our products. The Trend Hotel makes every attempt not to use genetically modified products. However, we cannot expressly rule out the possibility that some genetically modified products may be contained in some of our dishes.
Chicken Switzerland, France	Pork Switzerland, France	Fish Scotland, Switzerland, Iceland, France	Seafood Scotland, Iceland	