

## BANQUETING PROPOSALS RESTAURANT FIORE DI PIETRA 2020

(For groups from 11 people)

### **Cogwheel train round trip**

With the choice of one of the following menu proposals, the train ticket will be CHF 27.00 p.p. roundtrip, instead of CHF 54.00.

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### **Aperitif proposal**

Prosecco wine or white wine (1dl), bowl, fruit juices, water selection of appetizers from our chef

CHF 16.00 p.p.

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### **Drinks forfait**

#### **Basic**

White and red wines from our selection (1 bottle every 3 people)

Sparkling and still mineral water (half liter per person)

CHF 17.00 p.p.

#### **Superior**

White and red wines from our selection (1 bottle every 3 people)

Sparkling and still mineral water (half liter per person)

CHF 22.00 p.p.

Coffee and Amaro Generoso bio are included. Any additional bottles of wine consumed beyond the package will be charged at CHF 36.00/bt. in the basic forfait and at CHF 48.00/bt. in the superior forfait.

### **Drinks upon consumption**

As an alternative to the two forfaits above, you may select the wines and drinks from our wine list and they will be charged upon consumption

### **Corkage fee**

If you want to bring your own wine, we will charge a supplement of CHF 10.00 per person.

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### **Special menu requests**

Any food restriction can be discussed with the Restaurant Manager on spot. The choice of 1 menu per group is required. Please let us know at least 10 days in advance if there are any vegetarians, vegans or people with food allergies or intolerances.



## CREATE YOUR OWN MENU

### Proposal 1 - CHF 65.00 (Choose one dish for every course)

#### *Appetizers*

- Selection of cured meats with homemade pickled vegetables and fried dumpling
- Marinated perch with small vegetable and corn chips
- Vegetable strudel with sautéed aubergines

#### *Main courses*

- Glazed pork shank with potatoes and vegetable
- Slow-cooked pike with small vegetable cake and marinated fried zucchini
- Beef pot roast with polenta

#### *Dessert*

- Crème brulée with nocino (walnut liquor)
- Torta Miascia (traditional bread and fruit pudding), served lukewarm with egg cream
- Pineapple carpaccio with pink pepper

Coffee, friandises and Amaro Generoso bio

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### Proposal 2 - CHF 75.00 (Choose one dish for every course)

#### *Appetizers*

- White meat terrine with vegetable confetti on fresh tomato sauce
- Marinated beef with shavings of Sbrinz cheese and lemon oil
- Terrine of lake fish, curry mayonnaise and diced pepper

#### *First courses*

- Fresh “pizzicati” ravioli with porcini ragout
- Risotto with Ticino Merlot wine and slices of rosemary lard
- Risotto with perch and toasted slivered almonds

#### *Second courses*

- Slow-cooked beef neck with potatoes au gratin, season vegetable, coarse vanilla salt and extra virgin olive oil
- Oven-glazed stuffed rabbit, potato cake and vegetables with fresh herbs
- Char in bread and herb coating with cherry tomatoes marinated with basil oil



#### *Dessert*

- Tiraminvetta (tiramisu), in the glass
- Crispy puff pastry with Buscion cream (Ticino soft cheese) and wild berry sauce
- Fresh fruit in fragrant juice with lemon sorbet

Coffee, friandises and Amaro Generoso bio

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### **Proposal 3 - CHF 90.00** (Choose one dish for every course)

#### *Appetizers*

- Meat: beef tartare with extra virgin olive oil, rosemary mayonnaise and crispy polenta chips, crispy basket with porcini mushrooms on spring salad
- Lake fish: mille-feuille of char, buscion (local soft cheese) and phyllo pastry with pistachio-scented mayonnaise and trout tartare with mint-scented small vegetables

#### *First courses*

- Small vegetable lasagne with a cream of peas and smoked provola cheese
- Green apple risotto with red prawn tartare
- Risotto with herbs, luganighetta sausage and red wine reduction

#### *Second courses*

- Veal loin, mashed potatoes and crispy vegetables
- Slow-cooked pork rib, spring potatoes and vegetable ratatouille
- Pan-seared seabass with crispy skin on mashed potatoes with lime and vegetable strings

#### *Dessert*

- Stuffed crepe with apple and vanilla cream, served with fior di latte ice cream
- Ticino blue cheese glacé with stewed pear and walnuts
- Chocolate lava cake with Grand Marnier sauce and raspberries



## Children's menu

Pasta with tomato sauce  
Mini cordon bleu with French Fries  
Ice cream cup

**CHF 32.00**

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## SELECTION OF CAKES MADE BY OUR PASTRY CHEF

CHF 12.00 p.p.

- Fruit tart with puff pastry or shortcrust pastry
- Classic Chantilly cake: sponge cake base with vanilla cream and whipped cream (possible variations with chocolate flakes, wild berries, strawberries, etc.)
- Meringue ice cream cake or sponge cake in different variations: vanilla and chocolate, pistachio and hazelnut, strawberry and coconut
- Saint Honoré - with puff pastry and sponge cake or only sponge cake: with Chantilly cream in the following flavours: vanilla or chocolate/vanilla or vanilla / strawberry / raspberry
- Mimosa cake: Madeleine pastry with Strega liqueur or Grand Marnier flavoured Chantilly cream with chocolate drops
- Millefeuille: three layers of puff pastry with vanilla or caramel cream
- Charlotte: Vanilla-flavoured Bavarian cream or Wallis cream (raspberry mousse) with wild berries, in a ring of lady fingers

## Cake-cutting fee

If the customer brings in the cake, we will charge a supplement of CHF 6.00 per person.