



## **GROUP SHARING MENU**

Suitable for groups of 8+

TWO COURSE SHARING MENU- \$85 per person

THREE COURSE SHARING MENU- \$95 per person

### **SHARING ENTREE**

Charcuterie Platter

Salami, bresaola, and prosciutto served with marinated olives, cornichon, sundried tomato, and grill bread

Seafood Antipasto Platter

Dill & lemon marinated prawns, calamari, green lip mussels, grilled vegetables, feta and sun-dried tomatoes and cocktail sauce

### **MAIN - TO SHARE**

**(Select Three Choices)**

Geschnetzeltes Zürcherart

Zurich style veal sauteed with mushroom, white wine, and cream

St Galler Style Bratwurst & Weisswurst, braised red cabbage, mustard, and onion sauce

Seared fillet of salmon with saffron roasted cauliflower florets

Eight hour braised beef short rib, Bourguignon sauce

Roasted eggplant stuffed with couscous, chickpeas, tomatoes, and fresh herbs, Napoli sauce

Potato gnocchi, creamy kale, chilli & sundried tomato, shaved parmesan

Crispy pork belly, oregano, confit apple sauce

### **SIDE DISHES**

Spätzli & Gruyère gratin

Garden salad and lemon vinaigrette

Rösti

### **DESSERT**

Toblerone Chocolate Mousse

Seasonal fruit salad

Cheese plate with fruits and nuts, artisan crackers