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Menu suggestions Hotel Rheinfels



## **Business Menus**

## <u>Menu 1</u>

Green leaf salad Fish crispy house style with boiled potatoes Tartar sauce

34.00

### <u>Menu 2</u>

Green leaf salad Sliced pork with mushroom cream sauce Butter noodles and seasonal vegetables

35.00

### <u>Menu 3</u>

Mixed leaf salad Poached catfish fillets with creamy white wine sauce and dry rice Crème caramel

41.00

## <u>Vegi / Vegan</u>

Green leaf salad Red vegetable curry with rice

35.00

The prices are only for groups of 20 people or more. Please select one menu per group. Prices in Swiss francs incl. 8.1% VAT



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**Event Menus** 

### **RHEINFELS SPECIAL**

Salade nouvelle

Two fish dishes according to catch and market offer combined with suitable side dishes

58.00

### <u>Menu 5</u>

Bouillon with sherry

English-style roast beef with potato gratin Selection of vegetables

56.00



Menu suggestions Hotel Rheinfels



Festive wedding menus

## <u>Menu 7</u>

Kraft broth with sherry Rheinfels-

style pike-perch fillets with rice

Beef fillet cooked in one piece with a strong red wine sauce Potato gratin and a selection of vegetables

73.00

## <u>Menu 8</u>

Cream of crab soup from Lake

Constance Mixed salad with smoked ham

Fish fricassee with creamy white wine sauce, young vegetables and rice

La Tarte des Demoiselles Tatin vanilla ice cream

71.00





# Aperitif dishes

#### **Snacks**

Muesli leaves crispy baked sage	per 4 pcs.	5.80
Potato chips and nuts	per person	6.00
Freshly baked puff pastry	per 5 pcs.	7.50
Crispy vegetable sticks with two types of dip	per person	9.50
Marty's cheese, poppy seed or caraway sticks	per 10 pcs.	9.00
<u>Canapés</u>		
Country smoked ham, salami, cooked Ham, cheese, goose rillettes	per pc.	4.00
Beef tartare, roast beef, smoked salmon	per pc.	4.50
Goose liver terrine (10g) on brioche	per pc.	9.50
<u>Cold snacks</u>		
Tomato Morzarella skewers	per 2 pcs.	4.00
Cold shots (soup of the season)	per pc.	4.00
Staaner fish pot aspic	per pc.	5.00
Prawn cocktail	per pc.	5.50
Grilled beef carpaccio	per pc.	6.00
Warm snacks		
Spring rolls with sweet chili sauce	per pc.	4.50
Warm shots (soup of the season)	per pc.	4.00
Fish crispies with tartar sauce	per person	5.00
Veal mince patties with mustard dip	per pc.	6.00
Grilled beef skewers with spicy dip	per pc.	8.00

#### We will be happy to advise you with further suggestions for your individual aperitif

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## Starters

Güner lettuce	8.50
Mixed leaf salad	9.50
Rosso salad with garlic and bacon	11.50
Salade Nouvelle (lukewarm spinach salad with bacon strips)	11.50
Courgette carpaccio with Modena vinegar, basil olive oil and Mediterranean cold tomato sauce	13.50
Vitello Tonnato	17.50
Beef carpaccio	18.50
Goose liver terrine with Portogelée and brioche toast	22.00
All our fish specialties can also be chosen as a starter or intermediate course.	On request

## Soups

Bouillon natural	6.50
Bouillon with sherry	7.50
Cream of mushroom soup	9.50
Cream of herb soup	9.50
Cold bowls (cucumber, apple, Cazpacho Andaluz etc.)	8.00
Saffron cream soup	10.50
Lake Constance crayfish cream soup	14.00

# Appetizer buffets

We are happy to create a customized starter buffet with seasonal salads, soups, terrines and our classics. There are no limits to your creativity and we look forward to meeting you and advising you personally.

The price starts from Fr.26.50 and varies according to your wishes.





# **Fish specialties**

Poached catfish fillets in white wine cream sauce	34.90
Pike-perch fillets gratinated with Rhine rock butter mixture	37.50
Rheinfels-style fish crispies with tartar sauce	26.50
Perch fillets baked with tartar sauce	38.50
Fish fricassee with young vegetables	37.00
Staaner fish stew (the Steiner bouillabaise)	38.50
All fish dishes can be ordered with boiled potatoes or rice.	

# Meat dishes

Sliced veal Zurich-style with noodles	37.50
Braised beef with mashed potatoes	32.50
Roast beef with Béarnaise sauce and potato gratin	47.00
Fillet of beef cooked in one piece with red wine jus and potato gratin	52.00
Veal steak with mushroom cream sauce and pasta	49.50
Grandmother's meatloaf with bramata polenta	29.50
Veal cream schnitzel with noodles	38.50
Two fillets (beef + veal or lamb) with potato gratin	49.50
Seasonal vegetables with the meat dishes	4.00





## Desserts

Caramel cake with cream	8.00
Grandma's sheet cake with vanilla ice cream	11.00
lced crème brûlée	10.00
Cappuccino ice cream with Baileys foam	10.00
Chocolate hazelnut crunchy cake	13.50
Meringue with ice cream and whipped cream	11.00
La Tarte des Deoiselles Tatin	14.50
Topped apple pie with vanilla ice cream	
Ice cream and sorbets per scoop	3.80

# Dessert buffet

We would be happy to create an individual dessert buffet for you, please do not hesitate to contact us.

The price starts from Fr.26.50 and varies according to your wishes.