

## Business Menus

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### Menu 1

Green leaf salad Homestyle  
crispy fish with boiled potatoes  
Tartare sauce

39

### Menu 2

Green leaf salad  
Pork strips with mushroom cream sauce Butter noodles and  
seasonal vegetables

39.00

### Menu 3

Mixed leaf salad  
Poached catfish fillets in a creamy white wine sauce Dry rice  
Crème caramel

44

### Vegetarian / Vegan

Green leaf salad  
Red vegetable curry with rice

36

**Prices are only valid for groups of 20 people or more.**

Please select one menu per group. Prices in Swiss francs, including 8.1% VAT



Menu suggestions Hotel Rheinfels



## Event menus

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### **RHEINFELS SPECIAL**

Salade nouvelle

Two fish dishes depending on catch and market availability,  
combined with suitable side dishes.

63

### **Menu 5**

Bouillon with sherry

English-style roast beef with potato gratin and a selection of  
vegetables

59

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## Festive wedding menus

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### **Menu 7**

Consommé with sherry Rheinfels-  
style pike-perch fillets with rice  
Whole beef fillet cooked in a rich red wine sauce Potato gratin  
and selection of vegetables

75

### **Menu 8**

Lake Constance crayfish cream soup  
Mixed salad with smoked ham  
Fish fricassee in a creamy white wine sauce with  
young vegetables and rice  
La Tarte des Demoiselles Tatin Vanilla  
ice cream

75.00

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## Appetisers

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### Snacks

Crispy baked sage muesli leaves	per 4 pieces	5.80
Chips and nuts	per person	6.00
Freshly baked puff pastries	per 5 pieces	7.50
Crispy vegetable sticks with two dips	per person	9.50
Marty's cheese, poppy seed or caraway sticks	per 10 pieces	9

### Canapés

Smoked ham, salami, cooked ham, cheese, goose rillettes	per piece	4.50
Beef tartare, roast beef, smoked salmon	per piece	5.50
Goose liver terrine (10g) on brioche	per piece	9.50

### Cold appetisers

Tomato and mozzarella skewers	per 2 pieces	4.00
Cold shots (seasonal soups)	per piece	4.50
Staaner fish stew Sülzchen	per item	5.50
Prawn cocktail	per item	5.50
Grilled beef carpaccio	per piece	6.50

### Warm appetisers

Spring rolls with sweet chilli sauce	per piece	4.50
Hot shots (seasonal soups)	per item	4.50
Fish nuggets with tartar sauce	per person	6
Veal patties with mustard dip	per piece	6.50
Grilled beef skewers with spicy dip	per piece	8.50

**We would be happy to advise you on further suggestions for your individual aperitif.**

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## Starters

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Green leaf salad	10
Mixed leaf salad	11.00
Rosso salad with garlic and bacon	12.50
Salade Nouvelle (warm spinach salad with bacon strips)	12.50
Zucchini carpaccio with Modena vinegar, basil olive oil and Mediterranean cold tomato sauce	14.50
Vitello tonnato	19
Beef carpaccio	21
Goose liver terrine with port jelly and brioche toast	25
<b>All our fish specialities can also be selected as starters or between courses.</b>	<b>On request</b>

## Soups

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Plain broth	9.50
Bouillon with sherry	10
Cream of mushroom soup	12
Herb cream soup	12
Cold soups (cucumber and apple, gazpacho Andaluz, etc.)	10
Saffron cream soup	12.00
Lake Constance crayfish cream soup	15

## Starter buffets

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

Prices start at £26.50 and vary depending on your preferences.

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## Fish specialities

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Poached catfish fillets in white wine cream sauce	35
Pike-perch fillets au gratin with Rhine cheese mixture	39
Rheinfels-style fish crisps with tartare sauce	28.50
Baked perch fillets with tartar sauce	39.50
Fish fricassee with young vegetables	37
Staaner fish stew (the Steiner bouillabaisse)	38.50

**All fish dishes can be ordered with boiled potatoes or rice.**

## Meat dishes

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Zurich-style veal strips with noodles	38
Braised beef with mashed potatoes	34.50
Roast beef with Béarnaise sauce and potato gratin	48
Whole beef fillet cooked with red wine jus and potato gratin	53.00
Veal steak with mushroom cream sauce and pasta	50
Grandmother's meatloaf with bramata polenta	33
Veal schnitzel with cream sauce and pasta	40
Two fillets (beef + veal or lamb) with potato gratin	53
Seasonal vegetables to accompany meat dishes	4

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## Desserts

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Caramel pudding with cream	8
Grandmother's sheet cake with vanilla ice cream	11
Iced crème brûlée	10.00
Iced cappuccino with Baileys foam	10
Chocolate hazelnut crunch cake	13.50
Meringue with ice cream and cream	11
La Tarte des Deoiselles Tatin	14.50
Upside-down apple tart with vanilla ice cream	
Ice cream and sorbets per scoop	3.80

## Dessert buffet

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We would be happy to create a customised dessert buffet for you. Please do not hesitate to contact us.

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