

# PANORAMA RESTAURANT

## **A la Carte in Hotel ALBANA Weggis**

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Our Chef de Cuisine, Mr. Franz Gruben and his creative team would like to welcome you to the PANORAMA Restaurant. We hope you will enjoy our top-class culinary dishes made exclusively from fresh products.

**Our «Fresh» philosophy has a high standard. Whether it be the preparation of home-made pasta with garden herbs, the careful choice of meat, fish and vegetables from integral production, or the creation of pralinés, desserts and ice-cream - all this work is undertaken with love, care and attention.**

Restaurant Manager: **Mr. Pasquale Calia**

**Unless otherwise specified, our meat products are all from Switzerland.**





All prices include the prescribed 7,6% VAT tax



## Our Hors d'oeuvres

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|---|--|----------|
|                               | <b>Salad</b>                               | Fr. 19.– |
| <hr/>   |  |          |
| Bouquet of fresh seasonal salad with grain croquant and «Nettari» nut-oil/vinaigrette                           |  |          |
|                               | <b>Fettuccine Casalinga</b>                | Fr. 20.– |
| <hr/>   |  |          |
| Home-made fettuccine with Spanish saffron in cocktail-tomato coulis and shredded Parmesan-Reggiano              |  |          |
|                              | <b>Saddle of Rabbit Fillet with Sorbet</b> | Fr. 23.– |
| <hr/>   |  |          |
| Glazed saddle of Hungarian rabbit fillet with Carnaroli risotto and carrot juice with Roquefort-Estragon sorbet |  |          |
|                              | <b>St. Jacques Scallops Carpaccio</b>      | Fr. 31.– |
| <hr/>   |  |          |
| Warm St. Jacques scallops carpaccio with baked lime foam served with home-made Brioche                          |  |          |
|                              | <b>Terrine of Duck's Liver</b>             | Fr. 35.– |
| <hr/>   |  |          |
| Terrine of duck's liver filled with marinated salmon, served with a cap of walnut and kumquat compôte           |  |          |

## Our Soups

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|---|--------------------------------|-----------|
|  | <b>Essence</b>                 | Fr. 9.50  |
| <hr/>   |                                |           |
| Essence of market vegetables with baked home-made Yasoja-Quark-Raviolini            |                                |           |
|  | <b>Two-tone Peppers Soup</b>   | Fr. 12.50 |
| <hr/>   |                                |           |
| Two-tone peppers soup with steamed pike-perch rosette                               |                                |           |
|  | <b>Asian Lentil Soup</b>       | Fr. 13.50 |
| <hr/>   |                                |           |
| Asian Tandoori-lentil soup with bamboo cubes and diced pork cooked on the spit      |                                |           |
|  | <b>Threefold Surprise Soup</b> | Fr. 14.–  |
| <hr/>   |                                |           |
| Varying from mild to spicy, served in an Espresso-cup                               |                                |           |



## Our Whole Food and Vegetarian Dishes



### Dinkel-Tortellini

Fr. 31.–

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Dinkel-Tortellini filled with ricotta and young spinach,  
baked under a cap of ginger Zabaione



### Tofu-Soufflé

Fr. 35.–

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Tofu-soufflé with potatoes in green gherkin sauce and  
mixed vegetable garnish



### Grain Savarin

Fr. 38.–

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Grain Savarin with mixed vegetables  
and morels served in lemon-grass sauce



## Our Saltwater and Freshwater Fishes



### Orkney Wild Salmon

Fr. 38.–

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Steamed Scottish wild salmon in Vanilla-butter sauce



### Duet

Fr. 39.–

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Lake whitefish and perch fillets  
garnished with vegetables and sautéed potatoes



### Angler Fish

Fr. 42.–

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Angler fish fillet served with black Carnaroli-Risotto



### Sea Bass

Fr. 44.–

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Baked sea bass fillet with creamed spinach and truffles  
and mixed market vegetables

**In addition, we can offer you the actual fish of the day, according to the season.**

**With the main fish or meat dishes, we serve the following side-plates:**

- ◆ Steamed potatoes with butter and fresh garden herbs
- ◆ Long rice (USA) cooked in vegetable bouillon
- ◆ Carnaroli-Risotto with grated cheese and butter flakes
- ◆ Home-made pasta, fresh from the roller
- ◆ Home-made potato gnocchi in olive oil
- ◆ Crisp Rösti made from potatoes and/or with vegetable strips
- ◆ Potato slices au gratin with garlic
- ◆ Baked potatoes prepared in a variety of ways



## Our Meat Dishes



### Breast of Poularde

Fr. 39.–

Breast of poularde (Aargau) filled with Italian tomatoes served with Bramata polenta



### Lamb Entrecôte

Fr. 42.–

New Zealand lamb entrecôte wrapped in Rösti and served on a ragout of white beans and vegetables



### Milk-veal Steak

Fr. 46.–

Sautéed milk-veal steak with home-made noodles and vegetable bouquet



### South American Fillet of Beef

Fr. 48.–

Centre fillet of beef with horseradish roots and vegetables in a trellis of potato pâte à chou



### Château Briand for Two

per person Fr. 53.–

Château Briand from best quality South American beef, carved at the table. Mixed fresh market vegetables and two side-plates of your own choice.

## A Selection of our Surprise Menus

Can we tempt you to a fine surprise menu which is changed daily?

Or do you prefer vegetarian or wholefood creations?

You have an excellent choice in the following dishes:



### 3-course menu

Fr. 65.–

Starter, main dish and dessert or assorted cheese, friandises



### 4-course menu

Fr. 85.–

Starter, soup, main dish and dessert or assorted cheese, friandises



### 6-course menu

Fr. 120.–

Starter, soup, entrée, main dish, assorted cheese, dessert, friandises and pralinés









### Menu «Vino Veritas»

Fr. 140.–

Starter, soup, entrée, main dish, assorted cheese, dessert, friandises, pralinés, with five choice wines to sample.



## Our Desserts

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|---|---|------------------|
|    | <b>Exotic Fruits</b>  | <b>Fr. 13.50</b> |
|   | Marinated exotic fruits with a choice of home-made sorbets  |                  |
|   | <b>Iced Passion Fruit Parfait</b>   | <b>Fr. 14.–</b>  |
|   | Iced passionfruit parfait in coconut biscuit with marinated pineapples  |                  |
|  | <b>Dessert Surprise</b>   | <b>Fr. 14.–</b>  |
|   | Your big surprise!  |                  |
|   | <b>Vanilla-ice Figs</b>   | <b>Fr. 15.–</b>  |
|   | Figs filled with vanilla-ice served in Merlotsauce with garnish   |                  |
|   | <b>Chocolate Delicious</b>  | <b>Fr. 15.–</b>  |
|   | Chocolate Soufflé with a dash of hazelnuts, fruit sauce and whipped cream rosettes<br><b>Preparation time ca. 30 minutes.</b> |                  |
|  | <b>Flambé Olé!</b>  | <b>Fr. 17.–</b>  |
|   | Prepared at your table:<br>Crêpe flambé with fresh pineapple and creamed vanilla ice-cream                                    |                  |

## Our Cheese Trolley



Our selection offers you mature and rare cheese from Switzerland and other countries. Our competent dining-room staff are happy to assist you in your choice. With your favourite cheese we serve home-made fruit-and-nut bread, mixed grapes, walnuts and caraway.

**Fr. 17.–**

**Enjoy a wonderful meal!**  
**Franz Gruben, Chef de Cuisine**

**Weggis, March 2004**

Please note: in certain foreign meat products it can occur that hormones, anti-biotics or anti-microbe treatments have been used.