

# A la Carte in Hotel ALBANA Weggis

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» philososphy 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

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

# Our Soups

Essence	Fr. 9.50
Essence of market vegetables with baked home-made Yasoja-Quark-Raviolini	
Two-tone Peppers Soup	Fr. 12.50
Two-tone peppers soup with steamed pike-perch rosette	
Asian Lentil Soup	Fr. 13.50
Asian Tandoori-lentil soup with bamboo cubes and diced pork cooked on the spit	



# Our Whole Food and Vegetarian Dishes



#### Dinkel-Tortellini

Fr. 31.-

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



### Tofu-Soufflé

Fr. 35.—

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



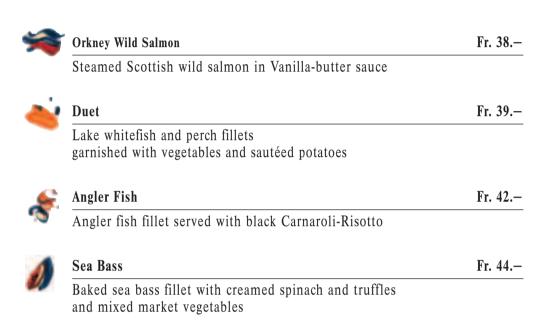
#### Grain Savarin

Fr. 38.—

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



### Our Saltwater and Freshwater Fishes



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



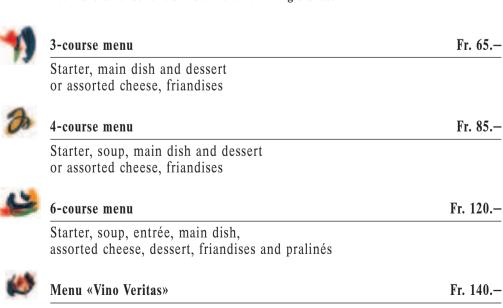
### **Our Meat Dishes**

Breast of poularde (Aargau) filled with Italian tomatoes served with Bramata polenta  Lamb Entrecôte  New Zealand lamb entrecôte wrapped in Rösti and served on a ragout of white beans and vegetables  Milk-veal Steak  Sautéed milk-veal steak with home-made noodles	Fr. 42
New Zealand lamb entrecôte wrapped in Rösti and served on a ragout of white beans and vegetables  Milk-veal Steak	Fr. 42.
served on a ragout of white beans and vegetables  Milk-veal Steak	
Sautéed milk-veal steak with home-made noodles	Fr. 46.
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.

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:



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



### **Our Desserts**

Exotic Fruits	Fr. 13.5
Marinated exotic fruits with a choice of home-made sorbets	
Iced Passion Fruit Parfait	Fr. 14.
Iced passionfruit parfait in coconut biscuit with marinated pineapples	
Dessert Surprise	Fr. 14
Your big surprise!	
Vanilla-ice Figs	Fr. 15
Figs filled with vanilla-ice served in Merlotsauce with garnish	
Chocolate Delicious	Fr. 15
Chocolate Soufflé with a dash of hazelnuts, fruit sauce and whipped cream rosettes	
Preparation time ca. 30 minutes.	
Flambé Olé!	Fr. 17
Prepared at your table:	

# **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.

Crêpe flambé with fresh pineapple and creamed vanilla ice-cream

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.