

Valentine's Day Menu

Avocado and Crab Meat Tartar
Served with crème de balsamic

or

Pan-Fried Foie-Gras
Topped by glazed apples and calvados sauce

Mushroom Ravioli with Truffle Oil
On creamy white wine sauce

or

Angel Hair Pasta with Seafood Ragout
In pink tomato sauce

Swiss Cheese Fondue

Served with bread cubes and a selection of vegetables

or

Meat Fondue Oil or Soup

Do your own cooking of beef, chicken and pork at your table.

Served with a variety of sauces, condiments and French Fries

or

Swiss Raclette Cheese of the Wheel

Traditional cheese raclette with baby potatoes and condiments

Swiss Chocolate Fondue

Served with assorted fruits

Free Glass of Kir Royal per Person and Gift for the Ladies

2,300.- Baht per person



Specials



Starters



Grilled Fresh Portobello Mushrooms
With balsamic dressing, garlic, and shaved parmesan on green lettuce
430.-

Avocado and Crab meat Tartar
Served with crème of balsamic
480.-

Fresh Irish Oyster 6 Pieces
Served with shallots vinegar and fresh lemon
660.-

Champagne-Pepper Duck Foie-Gras Terrine
Served with shallot confit and toast
595.-

Seared Pacific Sea Scallops & Fresh Figs
On Rocket Salad enhanced with aged balsamic de Modena vinegar
480.-

Oven Baked Escargot with Herb Butter
Served with garlic bread
480.-

Mushroom Ravioli with Truffle Oil
With white wine cream sauce
440.-

Main Courses

Live Boston Lobster Thermidor or Grilled
Served with your choice of garnish
1,380.-

Poached Snow Fish Fillet with Noilly Prat Sauce
Served on fettuccini noodles with
710.-

Grilled Duck Breast on Glazed Apples
Served with calvados sauce and roast potatoes
580.-

Imported Rabbit Fillet topped with Fresh Morels
Served with your choice of garnish
730.-

Grilled Veal Liver Steak topped with Apple
Served with mash potatoes and calvados sauce
550.-

Grilled Veal Tenderloin on Morel Sauce
Served with vegetables your choice of garnish
780.-

Pork Fillet in Puff Pastry 30 min.
Served with vegetables and red wine sauce & your choice of garnish
580.-

Australian Sirloin Steak Chesa Style 200 gr.
Served in a pan with a special herb butter sauce & your choice of garnish
880.-

Roasted French Jumbo Quail on a Red Wine Gravy
Served with truffle flavored mash potato and needle beans
860.-



Government Tax & 10% Service Charge will be added



SPECIAL CORDON BLEUS

The origins of original Cordon Blue as a Schnitzel filled with Cheese and then breaded are in Switzerland, probably around the 1940s first mentioned in a cookbook from 1949. The French term Cordon Blue is translated as Blue Ribbon

GRISON

Veal with Air Dried Beef from Grison and Swiss Cheese
580.-

WALLISER

Pork with Cooked Ham and Vacherin Cheese
530.-

TICINO

Veal with Salami, Fresh Mozzarella and Basil-Pesto
560.-

BERNER

Veal with Honey Ham ,Bacon, Onion and Raclette
570.-

APPENZELLER

Pork with Cooked Ham , Appenzeller Cheese &Gherkins
510.-

ZOTTEL, ZICK & ZWERG

Veal with Smoked Ham and Goat Cheese
590.-

FRENCH

Chicken with Smoked Ham and Brie Cheese
550.-

HAWAIIEN

Chicken with Cooked Ham, Pineapple and Swiss Cheese
460.-

LONDONER

Pork with Crispy Bacon, Blue Cheese and Cranberries
560.-

SALMON

Salmon with Smoked Ham and Fresh Cheese with Herbs
530.-

ELEPHANT EAR (Jumbo size 300 gr)

Pork with Honey Ham and Gruyere Cheese topped with Herb Butter
710.-

All above dishes are served with vegetables of the day And your choice of French Fries, Mash Potato or Butter Noodles