

Post Fondue Stübli Menu 1

Post Hotel Charcuterie Board for Two
Assortment of Air Dried Meats, Sausages and Pâté

Organic Butterleaf Lettuce Salad

Mustard-Chive Dressing

or

Gemischter Salat

Mixed Salad Swiss Style

or

Bündner Gerstensuppe

Barley Soup Grisons Style

or

Mountain Cheese Spätzle with Crispy Onions

Appenzeller, Gruyère & Emmenthal Cheese

Traditional Cheese Fondue for Two

or

Fondue "Chinoise" for Two

Thinly Sliced Beef Tenderloin cooked in Beef Broth
accompanied with Traditional and Asian Sauces

or

Fondue "Bourguignonne" for Two

Cubes of Beef Tenderloin cooked in Hot Oil
accompanied with Traditional Sauces

Coupe Danemark

Home-made Vanilla Ice Cream with Hot Chocolate Sauce

or

Buttermilk Pudding

Apricot Gel, Exotic Peach Tea Crèmeux, Oat Crumble

or

Warm Callebaut Chocolate Cake

with Home-made vanilla Ice Cream and Raspberries Compote

4-Course Prix Fixe Table d'Hôte Menu: \$118.00 (Plus Tax & Gratuities)

