

**3-course dinner included in the seminar packages with overnight stay.
Please select your menu.**

Berghotel Schwägalp

Dinner

Menu 1

- Mixed leaf salad with chicorée leaves filled with cream cheese and mostbröckli
- Finely sliced veal in wild mushroom sauce, butter spätzli, vegetables
- Chocolate Bundt cake with peach sorbet, garnished with egg nog and cream

Menu 2

- Melon with cured ham
- Chicken breast, pommery mustard sauce, vegetable rice, broccoli
- Fruit salad with whipped cream

Menu 3

- Mixed salad
- «Holzfäller» pork steak, french fries, grilled tomato
- Fruits of the forest mousse served in a waffle basket garnished with fruit

Menu 4

- Appenzell barley soup with mostbröckli pieces (air-dried beef)
- Pork cutlet in cream sauce, butter noodles, seasonal vegetables
- Apple tart, vanilla ice cream and whipped cream

Menu 5

- Appenzell vegetable soup flavoured with Full Moon beer
- Appenzell pork cutlet stuffed with mostbröckli (air-dried beef), minced meat and apple slices, butter spätzli, seasonal vegetables
- Biberfladen mousse (Appenzell spiced cake mousse) flavoured with Appenzeller Alpenbitter

Menu 6

- Bouillon with finely sliced savoury herb crepes
- Beef stroganoff with wild rice and broccoli
- Baileys parfait

Vegetarian main course

The main course meat dish is replaced with a vegetarian dish:

- Vegetable pie with salad garnish
- Vegetable piccata with white wine risotto
- Ravioli provençale filled with cream cheese and herbs in a light cream sauce with diced tomatoes
- Tagliatelle with julienne vegetables and flavoured with peperoncini oil
- Tomato and courgette gratin with boiled potatoes

Winter time – fondue time

Enjoy a cosy fondue or raclette get-together after an intensive seminar day.

Simply substitute the main course in the menu with a cheese fondue or raclette. We will gladly serve you a «Chinoise Fondue» for an additional charge of **CHF 12.00** *EUR 7.50* per person.

A la carte

If you have not booked a conference or seminar package and would nevertheless like to order from the seminar menu, the prices are as follows:

■ Starter	CHF 6.50	<i>EUR 4.10</i>
■ Main course	CHF 25.00	<i>EUR 15.60</i>
■ Dessert	CHF 6.00	<i>EUR 3.80</i>
■ Fingerfood Buffet	CHF 35.00	<i>EUR 21.90</i>
■ Dinner	CHF 33.00	<i>EUR 20.60</i>