

JOSEPHINE

BRASSERIE



seit 1865

INNERE ENGE



Thank you very much for your interest in the organisation of an event at the
Unique Hotel Innere Enge.

2024

APERITIF SUGGESTIONS

CHOOSE YOUR APERITIF

6 PERSONS OR MORE WITH ADVANCE BOOKING APPROX. 48H

	PCS.	CHF
Seasonal soup in a shot glass (carrots/ asparagus/ gazpacho/ mushrooms/ pumpkin)	2 per person	3
Tomato and mozzarella skewers	2 per person	3
Grissini with raw ham	2 per person	4
Selection of mini quiches	3 per person	6
Perch crunchies with tartar sauce	2 per person	6
Mini ham croissants	2 per person	6
Beetroot falafel with yogurt sauce	3 per person	7
Spring rolls with sweet chili sauce	2 per person	7
Marinated olives Dried tomatoes Sbrinz hard cheese Stuffed peppers	per bowl	4.5
Vegetable sticks with three dipping sauces	per bowl	8
Mixed nuts	per tray	4
Potato potato chips	per tray	4
Puff pastry	per person	5
Caraway cake	per person	4
Prawn cocktail	per bowl	5
Sweet potato fries	per bowl	7
Canapés (salmon, cucumber, beef tartare salami, hummus)	2 per person	25

FOR 2 OR MORE WITHOUT BOOKING

Antipasti variation platter approx. 2 persons 18
(Marinated olives, Sbrinz hard cheese, cream cheese stuffed peppers, dried tomatoes)

Aperitif platter approx. 2 persons 24
(Bernese raw ham, Valais dried meat, Emmental sausage, Greyezer semi-hard cheese, marinated olives)

Fried flavours from near and far approx. 2 persons 26
(Beetroot falafel with yogurt sauce, spring rolls with sweet chili sauce, sweet potato frites, greyezer deep-fried with honey)

APÉRO RICHE 1**10 PERSONS OR MORE WITH ADVANCE BOOKING APPROX. 48H****COLD**

Raw ham and melon skewers

Marinated olives, dried tomatoes, Sbrinz hard cheese and cream cheese stuffed peppers

Crispy vegetable sticks with dipping sauce

Assorted mini sandwiches

WARM

Mini ham croissants

Perch crunchies with tartar sauce

Spicy meatballs

Mini spring rolls (vegetarian)

Chicken skewers

SWEET TEMPTATION

Dessert plate with small sweet pastries

(2 of each type) per person

53

APÉRO RICHE 2**10 PERSONS OR MORE WITH ADVANCE BOOKING APPROX. 48H****COLD**

Seasonal soup in a shot glass (carrots/ asparagus/ gazpacho/ mushrooms/ pumpkin)

Marinated olives, dried tomatoes, Sbrinz hard cheese and cream cheese stuffed peppers

Tomato and mozzarella kebabs

Aperitif meat, sausage and cheese platter

HOT

Assortment of mini quiches

Seasonal risotto (asparagus/ mushrooms/ pumpkin)

Beef Stroganoff

Shrimp skewers

Beetroot falafel with yoghurt sauce

SWEET TEMPTATION

Homemade fruit salad

Petit fours (macaroons, cream cake, mini panna cotta and various seasonal desserts)

(2 of each type) per person

64