

Our buffet suggestions.

In addition to the buffet, the price also includes the first drink.

Savoury suggestions

Cold

- Selection of regional cheeses (Brie, Tomme, Tomme de chèvre, Combe Grède, Tête de Moine)
- Selection of local charcuterie (cooked ham, dry sausage), roast turkey with thyme and lemon
- Home-made terrine
- Cherry tomatoes
- Sliced cucumber
- Hard-boiled eggs

Hot

- Grilled bacon
- Veal Chipolatas
- Scrambled eggs from the farm
- Tart of the season
- Hazelnut Rösti

Sweet suggestions

- Chocolate mousse (Ragusa or Torino)
- Chocolate cake
- Seasonal fruit crumble
- Chef's cream
- Fresh fruit salad
- ... And a chocolate fountain for those with a sweet taste 😊

And more

- Plain yoghurt
- Oat flakes & wild berry crunch (Granola)
- Almonds, roasted hazelnuts
- Homemade fruit compote
- Variety of breads
- Braid
- Mini butter croissants
- Butter, jam, honey to accompany

Refreshing drinks

- Multivitamin juices
- Flavoured water

