## Bread \& Dips

Freshly baked bread with pesto butter and cottage cheese with herbs

$$
\mathrm{d}, \mathrm{~g}, \mathrm{~m} / \mathrm{g} / \mathrm{g}, \mathrm{k}
$$

## Starters

Port wine-marinated melon cocktail with mint leaves
i
Weinbergschnecken (vineyard snails) $\rho$
gratinated with café de Paris butter and served with a fresh baguette
d, g, i, k, n

Spinach and orange salad os with sun-dried tomato vinaigrette, goat cheese and walnuts
g, h, i, k

Alternatively you can order the Avalon Caesar Salad as appetizer or main course

$$
a, c, d, g, i, k
$$

## Soups

Bündner Gerstensuppe (Swiss barley soup) S
with root vegetables
d, i, j
Smooth pumpkin soup
with roasted pumpkinseeds
I, j

## Main Courses

panna prosciutto e piselli (pasta and prosciutto ham)
with green pea sauce, fresh ricotta and arugula
d, g
Seared fillet of halibut
with carrot-cumin foam, sepia noodles and stir fried vegetables
a, c, d, g, i
Zürcher Geschnetzeltes (pan-fried veal loin) with mushroom sauce, Rösti potatoes and broccoli florets
g, i, j, k
Mushroom Schnitzel ( fried oyster mushrooms) with tartare sauce and parsley potatoes

> a, d, g, i, k

Alternative Choices
Grilled chicken breast, grilled beef tenderloin, grilled salmon, the side dish of the day
g

## Endings

Swiss chocolate lava cake $P$
with Grand Marnier chocolate sauce
a, d, g, m
vanilla ice cream
vanilla ice cream, chocolate sauce, whipped cream and roasted almond
a, d, g, h, i, m
Fruit salad with lemon mascarpone granola
d, g
Appenzeller, Tête de Moine and Brie $P$
with Carr's crackers, walnuts, grapes and fig mustard
d, g, h, i
Watermelon, cantaloupe, oranges, and kiwi
S = Avalon Fresh $\boldsymbol{Q}=$ Local specialty $\boldsymbol{A}=$ Vegetarian
$a=$ eggs $/ b=$ peanuts $/ c=$ fish $/ d=$ gluten $/ e=$ crustaceans $/ f=/$ lupines $/ g=$ milk products $h=$ edible nuts \& products $/ i=$ sulfur dioxide and sulfites $/ j=$ celery $/ k=$ mustard
$l=$ sesame seed $/ m=$ soy, soybeans $/ n=$ mollusks

