



BUECH
HERRLIBERG
BY THE LIVING CIRCLE

INFORMATION FOR RESERVATIONS OF 11 OR MORE GUESTS

Please select a uniform menu for your guests from the dishes listed below.

Upon special request, our head chef, John Schiffmann, will create a customized multi-course menu for you and your guests, carefully tailored to your preferences and wishes—ensuring a delightful and unforgettable experience.

We kindly ask you to inform us of your menu selection
at least 2 weeks prior to your event.

Additionally, please choose a selection of aperitifs and wines and
communicate your choices to us at the same time.

If there are any allergies, intolerances, or specific dietary
requests (e.g., vegetarian options), we kindly ask you to inform us in advance.

This allows our kitchen team to create a menu as similar as possible while
accommodating individual needs, ensuring a harmonious
culinary experience for all guests.

The final and binding group size must be confirmed
no later than 48 hours before your event.

APERITIF DISHES

Puff pastry with spinach	4.00 CHF
Puff pastry with ham	5.00 CHF
Quiche Lorraine (6 pieces)	23.00 CHF
Quiche Ratatouille (6 pieces)	23.00 CHF
Beef tartare	8.00 CHF
Salmon on blini with horseradish	8.00 CHF
Shrimp cocktail «classic»	10.00 CHF
Sbrinz (40gr.)	6.00 CHF
Mixed olives (40gr.)	6.00 CHF
Babaganoush with pomegranate and pita	7.00 CHF
Mixed nuts	6.00 CHF
Colourful tomato salad with buffalo mozzarella and basil	7.00 CHF
Beef jerky from our own farm	14.00 CHF

INDIVIDUAL MENU SELECTION

STARTERS

Tartar of swiss beef with smoked paprika creme, stained egg yolk from our farm
"Schlattgut", local cress and capers

Colorful leaf salad with edamame, stone mushrooms, granola, and herbal vinaigrette

Smoked salmon with cucumbers, green apple, dill and blini

Beet carpaccio with arugula, raspberries, walnuts, and goat cheese

INTERMEDIATE COURSE

Beef consommé with asparagus, semolina dumplings and lovage

Scallops with pearl barley, Bündnerfleisch, and peas

Spinach ravioli with beech mushrooms and Pecorino

MAIN COURSE

Veal sirloin with green asparagus, roasted onion mashed potatoes and herbal sauce

Corn-fed chicken breast stuffed with ricotta served with braised chard, polenta, and dried
tomatoes

Halibut fillet with bean cassoulet, fennel salad and saffron velouté

Forest mushroom risotto from "Terreni alla Maggia" with truffles and Parmesan

DESSERT

Chocolate tart with fruits and sour cream ice cream from "Schlattgut"

Lemon cake with citrus salad and white chocolate ice cream

Soft iced coffee with cherry brandy and whipped cream

KIDS MENU

(Children from 2 until 12 years)

Small mixed salad

Schnitzel with linguine and if desired with vegetables

Kids coupe of choice

Our youngest guests are welcome to choose from the children's menu on-site – this is generally the easiest solution, as it allows us to accommodate their preferences flexibly.
(possible for up to 5 children)

PRICES

3-course menu:		CHF 98.00 pro Person
4-course menu:		CHF 118.00 pro Person
5-course menu:	additional cheese course	CHF 138.00 pro Person
Childrens menu:		CHF 32.00 pro Kind