

AMANO

Chalet

Packages

AMANO CHALET

Homemade Crusty Bread • Salted Butter
Smoked Ham • „Kaminwürzen“ • Greaves Lard
Pickled Vegetables • Smoked Salmon
Honey-Mustard-Dill-Sauce • Potatoes with Curd & Chives

Roasted Goose • Red Cabbage • Braised Kale
Potato Dumplings • Orange Sauce

VEGETARIAN OPTION

Spinach Dumplings • Gruyère • Mushroom • Nut Butter

Ice Cream Cake with Almonds & Cinnamon Chantilly
or
Warm Chocolate Fondue with Fresh Fruits

MEAT LOVER € 85
VEGGIE € 75

TEL AVIV

Warm Pita • Tahina • Labneh
Tomato-Cucumber-Salad • Hummus • Baba Ganoush
Braised Carrot with Harissa • Beetroot with Feta & Mint
Dill Pickles • Spinach Salad with Dates

Lamb Stew (Tscholent) • Lamb Shanks • Carrot
Date • Potato • Cumin

VEGETARIAN OPTION

Braised Cabbage • Fried Onion
Sesame Seeds • Mushrooms

Malabi • Rose • Pine Nuts
or
Warm Chocolate Fondue with Fresh Fruits

MEAT LOVER € 65
VEGGIE € 58

ST. MORITZ

Homemade Crusty Bread • Caviar Butter
Shrimp Cocktail • Smoked Salmon • Honey-Mustard-Dill-Sauce
Dried Beef • Radish • Mountain Cheese • Fig Mustard

Roasted Veal • Mushroom Cream
Truffle Mashed Potatoes

VEGETARIAN OPTION

Cheese Spaetzle • Mountain Cheese • Fried Onion

„Apfelküchli“ with Vanilla Sauce
or
Warm Chocolate Fondue with Fresh Fruits

MEAT LOVER € 75
VEGGIE € 68

THE BAVARIAN

Pretzel • Crusty Bread • Homemade Obatzda • Radish
Pickles • Potato Spread • Horseradish • Cheese
Mustard • Smoked Ham • Baked „Weißwurst“ • Cold Meatballs

Roasted Chicken • Potato-Radish-Salad
Pumpkin Seed-Mayonnaise • Cranberries

VEGETARIAN OPTION

Cheese Dumplings • Bavarian Mountain Cheese
Dried Roasted Onion • Leaf Salad

„Kaiserschmarrn“ • Plum Marmelade • Apple Sauce
or
Warm Chocolate Fondue with Fresh Fruits

MEAT LOVER € 52
VEGGIE € 46

BOOK YOUR EVENT:

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