



Fire-Based Small Bites

Hot Bites (Choose 3)

Grilled Skirt Steak Skewers

Open-fire grilled Argentine skirt steak with classic chimichurri.
Vegetarian skewers available upon request — advance notice required.

Slow-Cooked Beef Short Rib Crostini

Pulled beef short ribs on toasted sourdough, finished with sea salt and olive oil.

Smashed crispy potatoes with aioli and herbs

Smashed potatoes from Valais, with garlic aioli and fresh herbs.



Grilled Portobello Mushrooms

Charred portobello mushrooms with garlic, fresh herbs and aged Parmesan.



Grilled Prawns

Open-fire grilled prawns with citrus butter.

Cold Bites

Caprese

Buffalo mozzarella, Confit cherry tomatoes, fresh basil and extra virgin olive oil.



Beef Tartare Crostini

Hand-cut beef tartare on toasted crostini, mustard and capers.

Dessert (Choose 1)



Hanging Pineapple

Whole pineapple slow-roasted over the fire for 4 hours, served warm with dulce de leche.

A la plancha Crêpes

Griddle-prepared crêpes filled with dulce de leche.

Peaches over Fire

Fire-roasted peaches with honey, mint and butter.

One dessert option to be selected.

Pricing

CHF 120 per guest — up to 10 guests
CHF 130 per guest — from 10 to 15 guests
Minimum: 10 guests

Optional tray-passing service:

CHF 300 fixed

If tray-passing service is not selected, bites will be served in rounds on a table provided by the client.