



V
HOTEL VICTORIA

Banquets & Celebrations

Apero cocktail for 15 people or more

Bread sticks, Bündnerfleisch (air dried meat), raw ham, planed cheese, pretzel rolls (salami, ham, cheese), bruschetta with tomatoes and herbs, antipasti skewers, spring rolls, deep fried prawns with tartare sauce, Albondigas, Appenzell cheese tartlet, Basel smoked sausage in puff pastry, Cornets, Couscous salad, Panna cotta with fruit coulis

	CHF
6 units per person	27.00
8 units per person	36.00
10 units per person	45.00

The units are a quantity-based calculation unit indicating how many pieces per person are provided from the total offering.



Our wine recommendation for your aperitif

	CHF per Bottle
Prosecco La Jara DOC <i>Az. Agr. La Jara, Mareno die Piave, Italy</i>	63.00
Mauler Cordon Or Brut <i>Mauler & Cie SA, Môtiers, Swiss</i>	63.00
Arneis DOCG "Margherita" <i>Araldica Vini Piemontesi S.C.A., Castel Boglione, Italy</i>	41.00
Primitivo del Salento IGT <i>Cantina Vecchia Torre, Leverano - Italy</i>	41.00

À LA CARTE APPETIZERS

Cold

	CHF	
Raw ham (25g) <small>GL</small>	3.50	per portion
Bündnerfleisch (air dried meat) (20g) <small>GL</small>	4.00	per portion
Planed cheese (25g) <small>GV</small>	3.50	per portion
Bread sticks (3 pcs) <small>V</small>	3.00	per portion
Marinated Olives <small>GLV</small>	4.00	per portion
Bruschetta with tomatoes and herbs <small>LV</small>	3.50	per piece
Antipasti skewer <small>GV</small>	5.00	per piece
Cornets with cream cheese or avocado tomatoes <small>V</small>	5.00	2 pieces
Tramezzini with salmon tartar or beef tartar <small>L</small>	6.00	2 pieces

Various bread rolls with assorted toppings: (pretzel rolls, baguette, wholegrain, ciabatta)

Salami or ham or cheese	5.00	per piece
Bündnerfleisch (air dried meat) or raw ham or salmon	6.00	per piece
Turkey with avocado	6.00	per piece
Tomatoes, mozzarella & basil <small>V</small>	6.00	per piece
Salmon & Cream Cheese	6.00	per piece
Tuna, Salad & cucumber	6.00	per piece
Grilled vegetables with aubergine cream <small>V</small>	6.00	per piece

Minimum order quantity per topping: 4 pieces

Served in a glass

Cervela cheese salad <small>G</small>	6.00	per glass
Cream soup of the season	4.00	per glass
Couscous salad <small>LV</small>	4.00	per glass
Macaroni salad <small>L</small>	4.00	per glass

Hot

Basel smoked sausage in puff pastry	8.00	6 pieces
Tarte flambée	19.00	8 pieces
Tarte flambée vegetarian	18.00	8 pieces
Mini Appenzell cheesecake (50 g) <small>V</small>	4.00	per piece
Albondigas with tomatoes and chili <small>GL</small>	3.50	per piece
Deep fried prawns with tartare sauce	3.50	per piece
Spring rolls <small>LV</small>	2.50	per piece
Vegetable balls <small>V</small>	2.50	per piece

Sweet

Mixed mini pâtisserie	3.50	per piece
Mini creme brûlée	4.50	per piece

Dessert served in a glass

Panna cotta with fruit coulis <small>L</small>	5.00	per glass
Fruit salad <small>GL</small>	5.00	per glass
Toblerone chocolate mousse – white or dark	5.00	per glass

L Lactose free G Gluten free V Vegetarian

Upon request, our staff will be pleased to inform you about any ingredients in our dishes that could trigger allergies or intolerances.
Our bread rolls come from Switzerland and Germany. We use meat from Swiss production. Exceptions are specially declared.

SPRING MENUS

(March, April, May)

MENU 1

Spring salad with white and green asparagus*, raw ham

Roasted outdoor-reared pork fillet medallions with jus
Spinach gnocchi
leeks, carrots

Rhubarb tart with strawberry ice cream

3 courses for CHF 60.00



MENU 2

Salmon carpaccio (NOR) with spring salad and herb salsa

Cream of asparagus soup* with sunflower seeds

Emmental veal steak with hollandaise sauce
new potatoes with rosemary
White asparagus*

Marinated strawberries with yoghurt mousse

4 courses for CHF 78.00

3 courses for CHF 68.00
(no soup course)

* Origin of the asparagus depending on availability

SUMMER MENUS

(June, July, August)

MENU 1

Summer salad with chanterelles

Pike perch fillet (EST) with herb vinaigrette
fried new potatoes
leek

Seasonal fruit plate with sorbet

3 courses for CHF 55.00



MENU 2

Summer salad with melon, avocado and pomegranate seeds

Gazpacho Andalusia with croutons

Beef sirloin steak (ARG) with rosemary jus
Fregola Sarda
grilled vegetables

Strawberry tiramisu

4 courses for CHF 70.00

3 courses for CHF 61.00
(no soup course)

AUTUMN MENUS

(September, October, November)

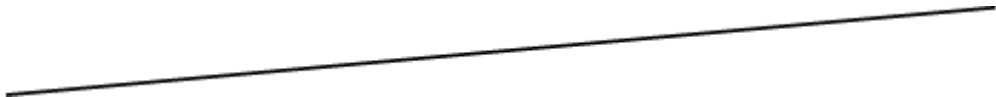
MENU 1

Carrot-ginger soup

Emmental veal ragout with porcini mushrooms
Bread dumplings
Two types of carrot

Leckerli parfait with warm cherries

3 courses for CHF 54.00



MENU 2

Home cured salmon (NOR) with beetroot and lime

Pumpkin soup with roasted pumpkin seeds

Guinea fowl breast (FR) with jus
spaetzle
Savoy cabbage

Chocolate tart with caramelised Maroni

4 courses for CHF 73.00

3 courses for CHF 63.00
(no soup course)

WINTER MENUS

(December, January, February)

MENU 1

Gratinated goat cheese with caramelized pear and lamb's lettuce

Braised beef cheeks with red wine sauce and herb croutons
potato purée
broccoli

Duo of Toblerone mousse

3 courses for CHF 60.00



MENU 2

Lamb's lettuce with sautéed mushrooms and balsamic vinegar

Tomato cream soup

Roast fillet of beef with a jus
risotto
winter vegetables

Cinnamon parfait with warm plums

4 courses for CHF 85.00

3 courses for CHF 73.00
(no soup course)

GOURMET MENU

(from 20 Guests)

Smoked breast of duck ^(FR) with celery salad, apple, and walnuts

Champagne soup with fried prawn ^(VIET)

Marinated scallops ^(FA061) with orange polenta and chervil vinaigrette

Filet of grass-fed beef with port wine jus
truffled potato mousseline
young vegetables

Chocolate Opera with Kumquat Ragout

5 courses for CHF 116.00

Our wine recommendations

White wine

		CHF Bottle
Perroy Grand Cru "Cuvée 48" <i>Caves de Jolimont SA, Mont-sur-Rolle</i>	Swiss	40.00
Arneis DOCG "Margherita" <i>Araldica Vini Piemontesi S.C.A., Castel Boglione</i>	Italy	41.00
L'Hospitalet <i>G. Bertrand, Narbonne</i>	France	45.00
Verdejo Tamaral DO <i>Bodegas y Vinedos Tamaral, Rueda</i>	Spain	41.00
Pinot Grigio Ca'Bolani DOC <i>Tenuta Ca'Bolani S.A.R.L., Cervignano</i>	Italy	48.00

Rosé wine

Santa Cristina Rosato Toscana IGT <i>Antinori, Toscana</i>	Italy	39.00
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Red wine

Maienfelder Pinot Noir "Steinbock" <i>Weinkellerei Coop, Basel</i>	Swiss	45.00
Barbera d'Asti "Superiore" DOCG <i>Vite Colte, Barolo, Piemont</i>	Italy	56.00
L'Hospitalet <i>G. Bertrand, Narbonne</i>	France	47.00
Primitivo del Salento IGT <i>Cantina Vecchia Torre, Leverano</i>	Italy	41.00
Finca Antigua Unico Crianza <i>Finca Antigua S.A., Los Hinojosos</i>	Spain	50.00

All-inclusive package

CLASSIC FOR 20 PEOPLE OR MORE

Appetizers

Prosecco
Arneis DOCG "Margherita"
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal soup

Corn-fed chicken breast ^(FR) with honey and rosemary sauce
tagliatelle
duo of glazed carrots

Crème brûlée with seasonal fruit

Beverages

Mineral water, beer, softdrinks, coffee

White wine
Arneis DOCG "Margherita", Italy

Red wine
Primitivo Salento "Vecchia Torre" IGT, Italy

Wines according to availability.

We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 75.00 per person
This offer is valid for an event duration of 3 hours.

All-inclusive package

HELVETIA FOR 20 PEOPLE OR MORE

Appetizers

Prosecco
Perroy Grand Cru "Cuvée 48"
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal soup

Lucerne pork fillet in a cream sauce
tagliatelle
peas

Duo of Toblerone chocolate mousse

Beverages

Mineral water, beer, softdrinks, coffee

White wine

Perroy Grand Cru "Cuvée 48", Switzerland

Red wine

Maienfelder Pinot Noir "Steinbock", Switzerland

Wines according to availability.

We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 85.00 per person
This offer is valid for an event duration of 4 hours.

All-inclusive package

RUSTICO **FOR 30 PEOPLE OR MORE**

Appetizers

Prosecco
Riesling d'Alsace AOC
Mineral water, orange juice
Crisps, nuts

Buffet

Cream of tomato soup (served at the table)

Bündnerfleisch (Air dried meat), vegan ham, dried meat
Smoked trout and salmon ^(NOR) with horseradish mousse
Cold roast beef with tartare sauce
Various raw vegetable and leaf salads

Meat loaf with onion sauce, marinated pork roast
Pike perch ^(EST) deep fried with tartare sauce, vegan schnitzel,
fried potatoes, herb rice, seasonal vegetables

Cheese platter, fruit basket

Dessert buffet

Beverages

Mineral water, beer, coffee

White wine
Riesling d'Alsace AOC, France

Red wine
Cuvée Rouge l'Hospitalet IGP, France

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 96.00 per person
This offer is valid for an event duration of 4 hours.

All-inclusive package

VICTORIA **FOR 20 PEOPLE OR MORE**

Appetizers

Prosecco
Verdejo Tamaral DO
Mineral water, orange juice
Crisps, nuts

Menu

Salmon tartare (NOR) with Noilly Prat sauce
seasonal salad, brioche toast

Seasonal soup

Roast saddle of beef with Béarnaise sauce
potato gratin
seasonal vegetables

Duo of Toblerone mousse

Beverages

Mineral water, beer, softdrinks, coffee

White wine
Verdejo Tamaral DO, Spain

Red wine
Tempranillo T Sanzo DO, Spain

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 105.00 per person
This offer is valid for an event duration of 5 hours.

All-inclusive package

BELLA ITALIA **FOR 30 PEOPLE OR MORE**

Appetizers

Prosecco
Villa Antinori Toscana Bianco IGT
Mineral water, orange juice
Crisps, nuts

Buffet

Cream of porcini soup (served at the table)

Salad buffet

Coppa ham, salami, beef carpaccio, smoked fish platter, marinated prawns (VIET),
tomato salad with mozzarella, antipasti,
green and black olives, Horseradish cream, pesto, honey & mustard dill sauce

Risotto Milanese
Penne Napoli
Saltimbocca Romana
Braised beef with red wine sauce
fried potatoes, seasonal vegetables

Cheese platter, fruit basket

Dessert buffet

Beverages

Mineral water, beer, coffee

White wine
Villa Antinori Toscana Bianco IGT, Italy

Red wine
Primitivo del Salento IGT, Italy

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 130.00 per person
This offer is valid for an event duration of 5 hours.

All-inclusive package

ROYAL **FOR 20 PEOPLE OR MORE**

Appetizers

Chardonnay Koonunga Hill, prosecco
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal salad with two types of bruschetta

Seasonal soup

Fried pike-perch fillet (EST) on rosemary polenta with salsa verde

Beef fillet medallion with fresh horseradish
Mascarpone risotto
Seasonal vegetables

Chocolate tartlet

Beverages

Mineral water, beer, coffee

White wine
Chardonnay Koonunga Hill, Penfolds, Australia

Red wine
Shiraz/Cabernet Sauvignon, Koonunga Hill, Penfolds, Australia

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 145.00 per person
This offer is valid for an event duration of 6 hours.