



WECKfahrbar.ch

We serve all meals in handy WECK® glasses. You and your guests can therefore try several of our delicacies. This is particularly suitable for aperitifs or events in confined spaces or with little/no seating. Would you prefer banquet service instead? No problem, we will gladly make an offer tailored to your wishes.

Our recommended number of dishes for your event

Aperitif before a dinner	2 - 3 glasses per person
Lunch (approx 1 hour, 3 starters, 3 main courses, 3 desserts)	9 glasses per person
Dinner	8 - 12 glasses per person
<u>Combination</u>	
Starters served on bar tables	3 - 4 glasses per person
Main course and dessert served at the table	3 - 5 glasses per person

Culinary suggestions

Starters / Salads	CHF per piece
Asian beef tartar with mit potato espuma	5.00
Tuna mi-cuit on wakame salad	5.00
Mediterranean ratatouille salad	3.50
Caesar salad with chicken and bacon	4.00
Tomato mozzarella salad	4.00
Vegetable salad with cottage cheese	4.00
Mixed salad	4.00
Riesling soup with smoked salmon	4.00
Tom Kha Gai soup with chicken	4.00
Soba soup with mushrooms and noodles	4.00
Asian style tomato coconut soup	4.00

Vegetarian main courses	CHF per piece
Falafel on couscous with ryu sauce	4.00
«Älplermagronen» (Swiss macaroni cheese) and apple sauce	4.00
Pasta with tomato sauce and pesto	4.00
Riz Casimir with fruit	4.00
Lentil curry with vegetables	4.00
Creamy mushroom vegetables	4.00
Main courses with meat	
Braised meat chunks on mashed potatoes	4.00
APART meatloaf on mashed potatoes	4.00
«Fleischkäse» (meatloaf) on potato salad	4.00
Spicy meatballs on tomato relish	5.00
Red chicken curry and jasmin rice	5.00
Riz Casimir with chicken	4.00
Main courses with fish	
Crispy shrimp sweet and sour	5.00
Teriyaki salmon an sweet potatoes	5.00
Breaded fish goujons on potatoes	5.00
Desserts	
Yoghurt mousse with fruit	4.00
Tiramisu	4.00
Fruit salad with mint pesto	4.00
APART cheesecake	4.00
Toblerone mousse	4.00
Panna cotta with fruit	4.00
Seasonal dishes autumn/winter	CHF per piece
Pumpkin soup	4.00
Spaetzle and game meat goujons	4.00
Jugged buffalo with spaetzle	4.00
Red cabbage and chestnuts	4.00

Seasonal dishes summer

Sausage and cheese salad	4.00
Asparagus salad	4.00
Greek salad	4.00
Asparagus foam soup	4.00
APART gazpacho	4.00
Asparagus risotto	4.00
APART currywurst	4.00

Other wishes? Let us know, we are happy to provide you with a seasonal offer according to your wishes and suitable for your event.

Material for rent

	CHF per piece
Bar tables with napery	15.00
Buffet table with napery	15.00
Chair	5.00
Nespresso coffee machine	40.00
Refrigerator	30.00

Staff costs

	CHF per hour
Chef	45.00
Serving staff	45.00

The prices are recommended prices (all incl. VAT). The transport costs will be charged separately. Ask for an offer without obligation.

We look forward to hearing from you and to pampering you and your guests with our culinary treats.



Your host
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