

# BAMBOU

*by Thomas*

## Our suggestions for your event:

An amuse-bouche to begin with greetings from the kitchen

### Menu Seduction 1

Seasonal mixed salad  
with "Tempura" crispy baked Swiss chicken breast slices  
and chilli mayonnaise

\*\*\*

Roast veal pink-roasted with a rich Rosemary-Portwine sauce  
and mashed celery-potatoes and vegetables

\*\*\*

Toblerone mousse with almond bisquit and mango slices

CHF 62.00

### Menu Seduction 2

Avocado Tartar with sautéed Black Tiger prawns

\*\*\*

Pink-roasted beef with Bernaise sauce,  
Potato gratin and vegetables

\*\*\*

Peanut parfait duet with honey mousse

CHF 70.00

### Menu Seduction 3

Alaskan wild salmon duet with Scottish Salmon Tartar  
and salad bouquet

\*\*\*

Riesling soup velouté with cinnamon croutons

\*\*\*

Double pink-roasted "Swiss Premium Beef"  
Bernaise sauce, potato gratin and market-fresh vegetables

\*\*\*

Local and French cheese selection from the trolley (depends on number of persons)  
or

Surprise dessert from our pastry chef

CHF 82.00

#### Menu Seduction 4

Tuna fish Tartar with lime juice and refined with olive oil and cream cheese  
Wasabi and gratinated with sugar cane

\*\*\*

Lobster soup with crispy Black Tiger prawns and refined with Cognac

\*\*\*

Tortellini filled with cream cheese and black truffles  
with a white wine butter sauce

\*\*\*

Whole center cut roast fillet of beef with pepper sauce  
mashed potatoes and market-fresh vegetables

\*\*\*

Ripe "Stanser Flade" cheese from the Barmettler cheese dairy  
onion-Balsamico Chutney and skinned potatoes

\*\*\*

Variation of chocolate cake, Mascarpone mousse and gingerbread ice-cream

CHF 128.00

#### Menu Seduction 5

Veal Tatar Piemont Style  
With fresh black Truffles and grated Parmesan cheese

\*\*\*

Champagne soup with Parmesan cracker

\*\*\*

Roasted duck liver on a apple slice with raspberry-Balsamico dressing

\*\*\*

Grilled Monk fish medallion with morel cream sauce and puff pastry

\*\*\*

Campari – blood orange granite

\*\*\*

Grilled core of Angus beef fillet with a rich Portwine sauce  
With mashed celery-potatoes and vegetables

\*\*\*

Local and French cheese selection from the trolley (depends on number of persons)

or

Surprise dessert from our pastry chef

CHF 132.00

Depending on the season, some individual dishes can vary from the suggestion above.

At Restaurant Bam Bou by Thomas we are at your disposal for personal advice to ensure individual requests and fulfilled.

We look forward to welcome you and your guests and to treat you with our culinary delights.