

## 3 - Course Culinarium Example Menu 1

### Starter

Marinated beef tartare Waldhotel style  
with egg yolk cream | lamb's lettuce | capers and toast

or

Pineapple juice

### Main course

Swiss salmon from Lostallo  
with spinach cream sauce  
on Venere rice | pointed cabbage | small herb salad

or

Potato gnocchi  
with mushroom sauce and sliced forest mushrooms

### Dessert

Homemade baked apple-tiramisu  
with marinated apple pieces | apple puree

or

Cheese dish

## 3 - Course Culinarium Example Menu 2

### Starter

Duet of Norwegian smoked salmon  
Mousse and tartar dressed | lemon sour cream  
Lumpfish roe | lime chili gel | dill

or

Noble cherry juice

### Main course

Swiss beef entrecôte medallion  
on rosemary-honey cream sauce  
Celery walnut flan | brussels sprouts | mulled wine pear

or

Blue truffle potato puree  
Celery thyme flan | tomato vegetable sauce  
edamame | sous vide radish

### Dessert

Plum dream  
Plum cheesecake with marinated cherries  
Plums-cinnamon sorbet

or

Cheese dish

## 3 - Course Culinarium

### Example Menu 3

#### Starter

Pumpkin orange soup  
with orange oil and pumpkin seeds

or

Tomato juice

#### Main course

Fried pike perch  
with blood orange sauce | Beluga lentils  
Celery | butternut pumpkin

or

Slice of baked quinoa tricolore  
with tarragon cream sauce  
Primal carrot puree | mini carrots | chervil  
red peperoncini | carrot chip decoration

#### Dessert

Three cubes from different chocolate mousse  
Spiced tangerine | Appenzeller ginger beer gel

or

Cheese dish