



RESTAURANT, LOUNGE & BAR

Set lunch menu

Monday 15th November 2010

Papaya carrot salad with cashew nuts and shrimp, served in banana leaf

Sliced veal from the Grisons "Zurich style"
Swiss hash brown potatoes

Or

Variation of Scottish fresh salmon steak and scallops
Mustard cream savoy cabbage
Fried potatoes
Glazed cherry tomatoes

Chestnut vermicellies with Meringue

or

Chose your preferred daily dessert from our Show fridge cabinet in the bistro ACE

Menu complete	49
Menu without dessert	42
Main course	32
Dessert of the day	8

Daily lunch specialities

Soup of the day	Cup	7
Ratatouille cream soup with little vegetables and Italian bacon chip	Bowl	13

Salad of the day	Starter	14
Mixed autumn salad with baked falafel balls and sesame dip	Main course	25

Special of the week		27
Ragout of fried shrimps, tomatoes, vegetables and basil in lobster bisque with poppy Tagliatelle noodles		

Jubilee recommendation - 175 YEARS CLARIDGE HOTEL		17.50
Filet of red bass on vegetable couscous with tomatoes and herbs, deglazed with a shot of white wine, steamed in parchment		

Recommendation 1		22
"Claridge Burger" with minced venison meat, bacon and cheese in sesame bun, French fries and salad fittings		

Recommendation 2		29
Irish tenderloin tips "Stroganow" with "Spätzli" and broccoli		

Martijn Grim`s red wine recommendation **From the 50 cl bottle**

LE ROQUENTIN, AC, 2007

Pinot Noir
Henri Cruchon, Echichens, Vaud, Switzerland



(12.5%) **Degustation price dl 8 / Bottle 39**