

# Menu Suggestions

for groups of 15 and more

*Dear Guests,*

*We look forward to welcoming you and your guests to an event at our restaurant, VA BENE, and to treating you with our culinary creations. Our head chef, Jürg Stauffer, has been pleased to put together the following menus for you for the entire year.*

*You are welcome to choose a set menu from these suggestions or to customize your own menu.*

*Please let us know in advance about any allergies or food intolerances. For vegetarian or vegan requests, you can also select a menu from our suggestions at the end.*

*We are happy to provide personal consultation by appointment.*

*We look forward to your visit!*

*Katarina and Jürg Stauffer  
and the VA BENE team*

## Menu 1

47

Young leaf salad with bread croutons  
served with French dressing

\*\*\*

Pan-fried chicken breast with pepper tapenade  
served with spicy chorizo and herb jus  
white wine risotto  
duo of green beans

\*\*\*

Warm apple tart  
with vanilla ice cream

## Menu 2

53

Mixed salad «VA BENE» with bread croutons  
served with balsamic vinaigrette

\*\*\*

Pan-fried pork schnitzel  
with apple and Calvados jus  
potato gratin  
mixed diced vegetables

\*\*\*

Nougat parfait  
with wild berry compote and whipped cream

## Menu 3

49

Crispy leaf salad  
with Parmesan shavings  
served with balsamic vinaigrette

\*\*\*

«Saltimbocca»  
Pan-fried pork escalopes  
with cured ham and sage in Madeira jus  
creamy saffron risotto  
fresh market vegetables

\*\*\*

Homemade tiramisu  
garnished with fresh fruits

## Menu 4

55

Tomato cream soup  
with grissini and Bündner cured ham

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Glazed veal shoulder roast  
with creamy herb sauce  
mashed potatoes  
fresh market vegetables

\*\*\*

Homemade caramel flan  
with fruit skewer and whipped cream

## Menu 5

57

Lamb's lettuce «Mimosa» with egg  
served with French dressing

\*\*\*

«Brasato»  
Braised beef roast  
with red wine from Malans and rosemary jus  
Grison Bramata polenta  
leaf spinach

\*\*\*

«Vacherin»  
Ice cream cake  
with strawberry and vanilla ice cream

## Menu 6

58

Beef consommé  
with sherry and pancake strips

\*\*\*

Roast pork steak  
with red wine jus and herb butter  
French fries  
fresh market vegetables

\*\*\*

Marbled Toblerone chocolate mousse  
with fruit and whipped cream

## Menu 7

59

Mixed salad «VA BENE» with bread croutons  
served with balsamic vinaigrette

\*\*\*

Sliced veal in creamy mushroom sauce  
with buttery potato rosti  
peas and carrots

\*\*\*

Fresh fruit salad  
with vanilla ice cream

## Menu 8

59

Nutmeg pumpkin cream soup  
with pumpkin seed-potato fritter and curry foam

\*\*\*

Pan-fried veal schnitzel  
with dried tomato and herb jus  
white wine risotto  
fresh market vegetables

\*\*\*

Light Grison «Röteli» cream  
with black cherries and whipped cream

## Menu 9

68

White wine cream soup  
with diced vegetables and crispy bacon baguette

\*\*\*

Roasted veal loin  
with pink pepper and herb jus  
potato gratin  
colourful vegetable sticks

\*\*\*

Engadine walnut semifreddo  
with marinated orange compote and whipped cream

## Menu 10

69

«Caesar» salad  
with egg, bacon bits and bread croutons  
served with Caesar dressing

\*\*\*

Roasted veal loin  
with herb cream sauce  
pizokels  
fresh market vegetables

\*\*\*

Warm chocolate cake  
with vanilla ice cream, wild berry compote and whipped cream

## Menu 11

59

Crispy lamb lettuce with egg  
served with whole grain mustard dressing

\*\*\*

Pan-fried pork fillet  
with apple-Calvados sauce  
potato and corn muffin  
green beans with bacon

\*\*\*

Vanilla and poppy seed mousse  
with blueberry compote and foam

## Menu 12

76

Cabbage and carrot salad with crispy bacon and cashew nuts  
served with light vinaigrette

\*\*\*

Beef fillet cubes «Stroganoff»  
with creamy paprika sauce, bell peppers, bacon and mushrooms  
fresh butter Spaetzle  
fresh market vegetables

\*\*\*

«VA BENE» dessert plate  
with cake, chocolate mousse, panna cotta,  
fruit skewer, ice cream and whipped cream

## Menu 13

79

Duo of curry and coconut soup  
with king prawns

\*\*\*

Veal fillet Wellington  
wrapped in puff pastry with ham and mushrooms  
served with Madeira jus  
potato croquettes  
vegetable trio

\*\*\*

Warm apple and pear tartlet  
with almonds, cinnamon, orange cream and vanilla ice cream

## Menu 14

99

Crispy lamb lettuce  
with wild mushrooms, herbs and nut-vinaigrette

\*\*\*

Spicy curry foam soup with fried banana in coconut crust

\*\*\*

Homemade fresh cheese and spinach ravioli on tomato foam

\*\*\*

Pan-fried beef fillet with sauce Béarnaise  
young roast potatoes  
fresh market vegetables

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Praline semifreddo  
on apple-Calvados foam with chocolate flakes

All prices are in CHF per person and include VAT.

8

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## Vegetarian Options

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| «Pizzoccheri»<br>Buckwheat noodles with vegetable strips and dried tomatoes<br>in a light basil foam sauce | 23 |
| Spicy curry noodles<br>with Asian vegetables                                                               | 23 |
| Homemade spinach and ricotta ravioli<br>with sage butter                                                   | 29 |

## Vegan Options

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| Tasty vegetable-filled ravioli<br>in a homemade tomato sauce with fresh herbs                             | 24 |
| Spicy lentil and chickpea stew<br>with Asian vegetables, fresh ginger and curry                           | 24 |
| Fine potato gnocchi<br>with sautéed wild mushrooms, rocket salad, dried tomatoes<br>and roasted pine nuts | 24 |
| Warm whole artichoke with vegetable vinaigrette<br>served with French fries                               | 26 |

## Fish Dishes

Pan-fried salmon fillet  
with lemon butter and almonds  
boiled potatoes  
fresh market vegetables

37

Pan-fried pike-perch fillet  
with dried tomatoes, olives and pine nuts  
white wine risotto  
fresh market vegetables

37

Sautéed king prawns  
with curry foam sauce  
white pilaf rice  
asian vegetables

38