

Menus

DO YOU VALUE FIRST-CLASS FOOD AND AN AUTHENTIC AMBIENCE FOR YOU AND YOUR GUESTS? THEN CELEBRATE. ENJOY AND PALAVER WITH US AROUND THE OPEN FLAME GRILL OR IN OUR ELEGANT WINE ROOM. WHETHER KITCHEN PARTIES OR DELICIOUS GROUP MENUS - YOUR VISIT TO OUR RESTAURANT WILL BE UNIQUE.

10-190 PEOPLE

MENU 1

Mixed leaf salad with house dressing Meatloaf with rosemary potatoes, oven onions and mustard Choice of dessert variations

(by reservation only)

CHF 35.- P.P.

MENU 2

Small house salad with olives, cherry tomatoes, buffalo mozzarella Tenderly cooked chicken breast with oven vegetables, rosemary potatoes and Palavrion house sauce Choice of dessert variations

CHF 45.- P.P.

MENU 3

100% Organic Beef Tartare served with Brioche Toast and Butter Scottish salmon steak from the oven with boiled potatoes, leaf spinach and pineapple-lime chutney Choice of dessert variations

CHF 59.- P.P.

MENU 4

Avocado Tartare with smoked salmon Tenderly cooked beef steak with potato gratin, seasonal vegetables and chimichurri sauce Choice of dessert variations

CHF 65.- P.P.

MENU 5

Home smoked salmon with apple-horseradish cream, brioche toast Argentinian Beef Sirloin steak (200g) with Cafe de Paris butter and potato gratin

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Choice of dessert variations

CHF 75.- P.P.

------ GROUP MENUS --------- PALAVRION MENU ------

2 - 190 PEOPLE

APERITIV

Lillet Spritz Hibiscus with Prosecco La Calle (or a glass of beer or wine)

OUR FAVOURITE STARTERS

100% Organic Beef Tartare, Salmon Tartare and Avocado Tartare served with Brioche Toast and Butter

OUR FAVOURITE MAIN COURSES

Palavrion Beef Cut (Beefsteak), Chicken Breast, Veal Sausage, Crispy Chicken Wings with a variety of sauces, French Fries, Mixed Salad & Grilled vegetables

DESSERT

Your Choice of Heavenly Mövenpick Ice Cream

CHF 59.- P.P.

served «Family Style" for sharing

We are happy to adapt the menu according to your wishes on advance order. The price varies depending on the offer.





Kitchen Party

OUR TIP FOR AN EXTRAORDINARY EVENT: IN ADDITION TO IMPRESSIVE FOOD SHOWS, OUR ANIMATION CREW AND OUR DJ WILL PROVIDE YOU WITH LOTS OF FUN AND A RELAXED ATMOSPHERE. IF DESIRED, GUESTS CAN HELP COOKING AND RECEIVE EXPERT TIPS FROM THE PALAVRION CHEFS.

FOOD HIGHLIGHTS

30-240 PEOPLE

APERITIF

Welcome drink with thin and crispy gourmet pizzas

SALMON SHOW

Home smoked salmon in one piece with apple-horseradish cream and fresh horseradish

TATAR SHOW

100% Organic Beef Tartare, Salmon Tartare and Avocado Tartare

MAIN COURSE SHOW

Beef steak with various sauces and rosemary potatoes, Spareribs with rosemary-honey marinade, BBQ sauce and sweet potato fries, various grilled sausages with grilled vegetables, Goat cheese with grilled vegetables and saffron sour cream

DESSERT SHOW "WELCOME TO THE JUNGLE"

Crème Brûlée, fresh fruits, chocolate mousse, lemon tiramisu with limoncello, marshmallows, chocolate brownies and panna cotta

BEVERAGES

House wine white and red (Sauvignon blanc and Primitivo from Mövenpick), Local draft beer, water (sparkling and still), soft drinks homemade lemonades with herbs and fruits

CHF 120.- P.P.

We are happy to adapt the food and drinks to your needs. The price per person varies according to the number of persons and the offer. If you wish, we can put your Kitchen Party under a special motto like Italy, Summer of 69, Après Ski Party or Halloween.

Film Italien-Kitchen Party:



Rooms and Facilities

OUR WINE ROOM: PERFECT FOR SMALLER CELEBRATIONS OR MEETINGS UP TO A MAXIMUM OF 20 PEOPLE

Relaxed and upscale atmosphere. If required, our wine room offers with curtains appropriate privacy. A built-in screen is available for presentations or sports broadcasts.

THE PALAVRION EXCLUSIVELY FOR YOU AT THE WEEKEND RENT THE ENTIRE RESTAURANT FOR YOUR EVENT!

From a minimum consumption of CHF 5000 the room rental is free of charge. Only available on weekends. We would be happy to make you a personal offer!

NUMBER OF SEATS: Restaurant: 190 Bar: 19 Winter garden: 116 Gallery: 39 Wine room: 20