



# GRAND BEAU-RIVAGE INTERLAKEN

## GOOD FRIDAY SEAFOOD & FISH BUFFET

### COLD DISHES

- Grilled white endive salad with poached cod fillet
- Smoked salmon with blinis and horseradish cream
- Mussels in shell with salsa criolla
- Boiled prawns
- Green leaf salad
- Tomato salad
- Cucumber salad with sour cream and dill
- Carrot salad (Palatinate style)

### TOPPINGS & DRESSINGS

- Toppings: red onions, fresh herbs, croutons, capers, pearl onions
- Dressings: French, balsamic, buttermilk-lime

### WARM DISHES

- Breaded mixed fish fillet with almond butter on leaf spinach
- Boiled potatoes with wild garlic
- Seafood tagliatelle with Kalamata olives
- Spring vegetables
- Red snapper "paella" with saffron
- Vegan sliced protein with Asian vegetables

### DESSERTS

- Lemon mousse
- Marinated strawberries, cream cheese panna cotta
- Chocolate cake with whipped cream and cherries
- Fruit salad

