

Swiss Classic Train Menu Suggestions „Simple & Comfortable“

Siebenpfund Party-Service GmbH, the official caterer for the Swiss Classic Train, has great experience in providing good quality on-train catering. To help provide this, there is a fully equipped kitchen carriage in the middle of the train.

Siebenpfund Party-Service recommends the following “**Simple & Comfortable**” menu suggestions in the Pullman, First class carriages and Restaurant car:

Apéro (only in conjunction with the following Menus):

Home made gateaux (price per kg)	CHF	84.00
Canapés (4 pieces comprising cheese quiche, melon with smoked ham, cucumber with olive paste, etc)	CHF	12.50

Starter (only in conjunction with the following Menus):

Green Salad with Croutons and warm Mushrooms	CHF	12.00
Mixed Salad	CHF	13.50
Consommé with Sherry	CHF	10.00
Tomato Soup	CHF	11.50
“Basler Mehlsuppe” (soup made from roasted flour) with Cheese	CHF	9.00

Menu 10

Veal with Vegetable Rice

Fruit Flan

Per Person à CHF 35.00

Menu 11

Hungarian Goulash with Spaetzle

Raspberry Roulade

Per Person à CHF 35.00

Menu 12

Lucerne Meat Pie with Peas & Carrots

Caramel Flan

Per Person à CHF 42.50

Cold Plates:

Homemade Pâté with Cumberland Sauce and three Salads	CHF	30.00
Meat Salad, garnished	CHF	25.00
Hors d'oeuvre, garnished	CHF	40.00
Trout Parfait with Autumn Salad	CHF	35.00
Asiatic Beef & Vegetable Roll with Cress Salad	CHF	35.00
Bündner-Teller (selection of cold meats / delicacy of the canton Grison)	CHF	37.50
Bündner-Teller (small) / «for starter or snack»	CHF	30.00

All cold plates are served with bread

Breakfast:

Simple Breakfast: 2 hot beverages (coffee, tea or hot chocolate), 1 croissant, 1 bread roll, bread, jam and butter	CHF	25.00
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General terms

All prices are in Swiss Francs, inclusive of 8% VAT)

Please note the following when placing an order:

Menus

The menus compiled in this brochure have been designed to suit the Swiss Classic Train. Other special menus can be provided on request but are subject to the limits of the train's catering facilities, journey time and number of participants.

The selected menu must match the journey time.

If any participants have special dietary requirements, please advise us at the time of booking.

Number of guests

The number of participants must be confirmed a minimum of five working days before the journey.

This figure will be used for the final invoice.

Invoice

The final invoice for meals and drinks will be issued after completion of the journey.

Additional important information

- Personnel costs incurred as a result of additional stopovers or changed journey times will be listed in an amended offer and confirmation.
- Prices include place setting, table linen and flowers. Special requests for flowers or table decoration will attract an extra charge.

To book contact:

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