

WORLD GOURMET SUMMIT

SPECIAL GRILL MENU BY GRILL UELI

Available for lunch from 29th March to 1st April, 11.30am to 2pm
and for dinner from 29th to 31st March, 6pm to 9.30pm

Grilled Beef Fillet Tartar with Salad Leaves and Toast

Appetiser : 12 / Main course : 22

Recommended wine : Merlot D'Ottobre

glass : 10.60 / bottle : 52



Plum Stuffed Chicken Roulade

Stuffed with dried plums, egg omelette and Serrano ham.
Served with grilled seasonal vegetables and a stuffed potato.

16

Recommended wine : Aigle les Murailles

glass : 11.85 / bottle : 58



Pork Cordon Bleu, Grill Ueli Style

Filled with raw ham, dried figs, cheese and rocket salad.
Served with grilled seasonal vegetables and a stuffed potato.

16

Recommended beer : Appenzeller Vollmond

330 ML : 7.50



Cervelat Sausage in Blue Cheese Sauce

Served with with grilled seasonal vegetables and a stuffed potato.

14

Recommended beer : Appenzeller Weizenbier

500 ML : 10.75



Beef Short Ribs with Garlic and Rosemary

Perfectly grilled with garlic rub and rosemary.
Served with grilled seasonal vegetables and a stuffed potato.

22

Recommended wine : Villa Antinori Chianti Classico Riserva

glass : 15.9 / bottle : 78