

Bar Rouge finger food specials

The homemade finger food specials are perfect for a little bite to eat for your event at 105 meters high. Let yourself be inspired.

Finger food VIVA LA SVIZZERA

**SWISS MEAT — EVERYTHING ELSE
IS JUST A SIDE ORDER**

- Decorated regional meat platter
- Dried meats from Galloway beef, cured ham, smoked ham and smoked sausages, everything from organic and free range farms from Fricktal
- Served with a red wine hard cheese
- Fresh bread

Orders for 5 to 60 guests always on Tuesdays until Saturday. The preorder has to be placed 7 days before the event. Please just choose 1 type of finger food per reservation only.

PRICE

5 Units:
CHF 25.00 per guest

All prices include 8% VAT



*Taste isn't a question,
It's a statement*

Finger food GUSTO

- Apple-ginger soup served in a shot glass ✓
- Meat balls with banana curry sauce
- Tortilla filled with vegetable ✓
- Giant shrimp with chili and basil pesto
- Baguette with Galloway dried meat
- Guacamole with Nachos ✓

Orders for 15 to 60 guests always on Tuesdays until Saturday. The preorder has to be placed 7 days before the event. Please just choose 1 type of finger food per reservation only.

PRICE

6 Units:
CHF 32.00 per guest

All prices include 8% VAT



♥♥ *A heavenly highlight in
105 meters high* ♥♥

SEDUCTION

- Filled salmon with Cantadou cream cheese on a stick
- Giant shrimp with chili
- Pan fried avocado with red bell pepper
- Meat balls with spicy tomato sauce
- Falafel with sour cream
- Skewered chicken with sherry-mustard marinade
- Apple-ginger soup served in a shot glass

Orders for 15 to 60 guests always on Tuesdays until Saturday. The preorder has to be placed 7 days before the event. Please just choose 1 type of finger food per reservation only.

PRICE

7 Units:
CHF 39.00 per guest

All prices include 8% VAT

