



menu



Dinner 1 in the NeighborHub

Entrée

Butternut Soup

Main Course

Spätzle with mushrooms

Cheese Course

Plate of swiss cheeses
with their accompaniments
and mesclun salad

Dessert

Crumble

Discover swiss-like meals with local and seasonal products

Butternut Soup



Butternut are typical season vegetables in october.



Ingredients

- Butternut squash
- Onion
- Cream
- Fresh herbs
- Salt, pepper, curry
- Nut or olive oil

Preparation

Peel the butternut. Cut it in halves to remove the pips. Then cut it in cubes. Cook on low heat until it forms a soup. Add the spices during the cooking. At the end, add fresh herbs and cream.



Spätzle with mushrooms



Spätzle are a typical Swiss meal.



Ingredients

Spätzle

- Flour
- Eggs
- Water
- Butter
- Salt

Mushrooms sauce

- Season mushrooms
- Oil
- Parsley
- Garlic
- Shallot
- Cream
- Sal, pepper

*You can add as accompaniments :
cauliflower, parmesan*

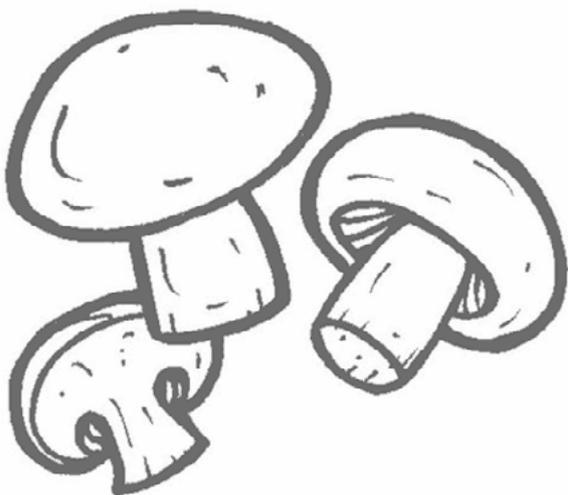
Preparation

Spätzle

Mix the elements, beat it until the paste is homogeneous and let it rest 30 min. Spread it on a wet board and cut into strips. Drop it in the quivering water.

Mushrooms sauce

Sauté the shallots. Add the mushrooms and cook on low heat during 5 min. Add the cream and the fresh herbs.



Cheese degustation



Plate of cheeses after main course is a Swiss tradition.



Ingredients

Cheese

- Gruyère
- Tome vaudoise
- Vacherin...

Mesclun salad

- Lettuce
- Local leaf vegetables
- Fresh herbs
- Onions
- Vinegar
- Olive oil

Onions confit

- Onions
- Sugar
- Vinegar
- Olive oil

Raspberries confit

- Raspberries
- Sugar

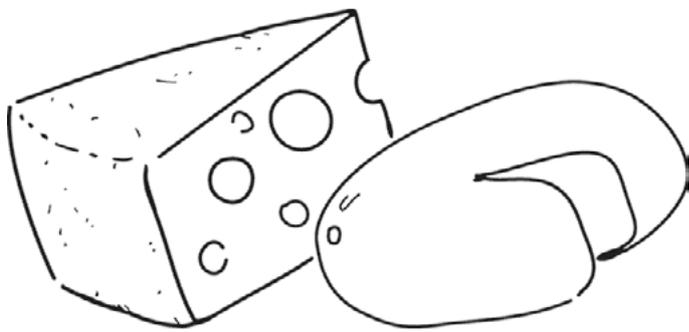
Preparation

Onions confit

Sauté the onions with oil and cook it until it is transparent. Deglaze with vinegar, add sugar and simmer for 15 minutes.

Raspberries confit

Cook the raspberries in boiling water until the jam is thick.



Dessert

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Apple is the most eaten fruit in Switzerland.



Ingredients

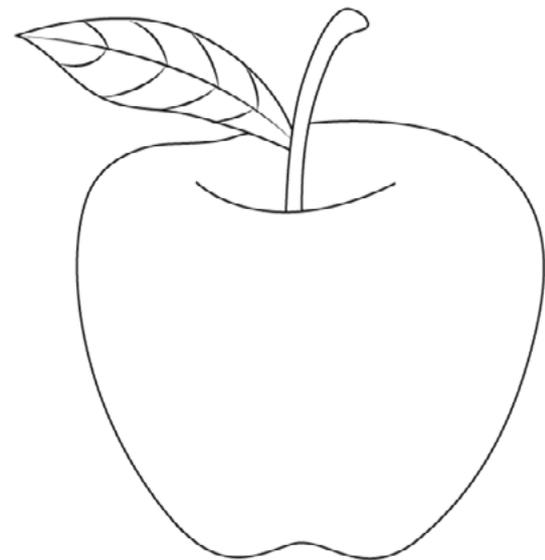
Crumble

- Flour
- Eggs
- Butter
- Pears
- Apples
- Chocolate
- Sugar

Preparation

Crumble

Mix the flour with sugar and then with butter, and mix it manually to obtain a sandy paste. Cut the fruits in dices, drop it in the mold and recover it with the paste. Put it in the oven for 25 minutes.





menu



Dinner 2 in the NeighborHub

Entrée

Beets and apples carpaccio
with vegetables chips

Main Course

Röstis and zucchinis
pancakes with herbs cream

Cheese Course

Plate of Swiss cheeses
with their accompaniments
Kale salad

Dessert

Birchermüesli with season
fruits and chocolate

Discover swiss-like meals with local and seasonal products

Carpaccio and vegetable chips



You can cook chips with seasonal vegetables.



Ingredients

Carpaccio

- Beets
- Apples
- Basil
- Parmesan

Vegetables chips

- Carrots
- Potatoes
- Parships
- Olive oil

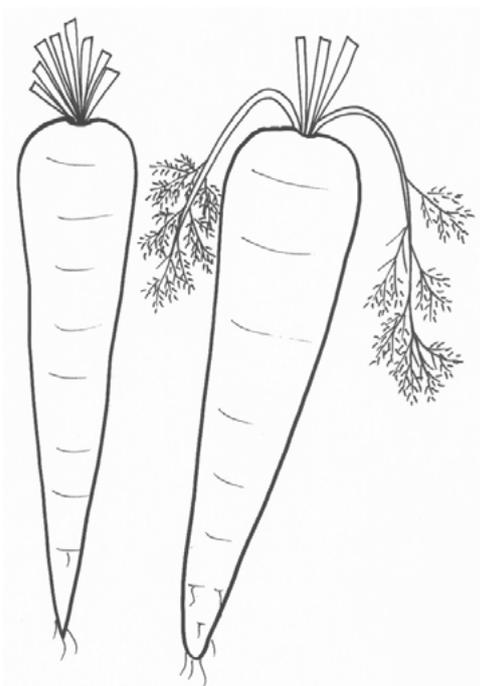
Preparation

Carpaccio

Slice the beets and apples and cover it with oil, basil and parmesan.

Chips

Slice thinly the vegetables and spread it on a baking sheet. Apply oil with a brush and add fresh herbs and spices. Put in in the oven for 15 minutes, and in a second time, let it dry.



Röstis with zucchini pancakes



Rösti gave the name of a language frontier in Switzerland.



Ingredients

Röstis

- Potatoes
- Onions
- Butter
- Salt, pepper

Zucchini pancakes

- Milk
- Flour
- Eggs
- Zuchinis
- Herbs
- Yeast
- Salt

Herbs cream

- Cream
- Tarragon
- Parsley
- Chive

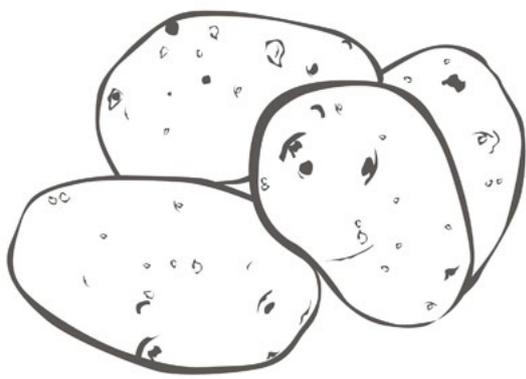
Preparation

Röstis

Grate the potatoes in 5 mm strips. Slice the onions and make it sauted. Add the potato strips, flatten it like a galette and cook, covered, for 30 minutes.

Zucchini pancakes

Whip the eggs, add the milk, the melt butter and the salt. Mix the paste until it is homogeneous, then add the yeast. Grate the zucchinis, add it to the mix. Let it rest for 1 hour. Cook the pancakes on each side until the paste no longer adheres to the pan.



Cheese degustation

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Plate of cheeses after main course is a Swiss tradition.

Ingredients

Cheese

- Gruyère
- Tome vaudoise
- Reblochon

Kale salad

- Kale cabbage
- Nuts
- Carrots
- Olive / nuts oil
- Vinegar
- Salt, pepper

Onions confit

- Onions
- Sugar
- Vinegar
- Olive oil

Raspberries confit

- Raspberries
- Sugar

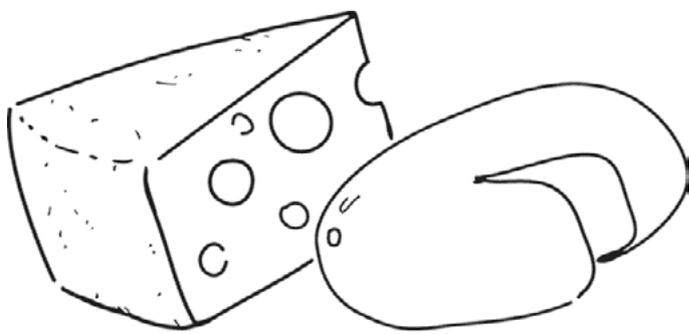
Preparation

Onions confit

Sauté the onions with oil and cook it until it is transparent. Deglaze with vinegar, add sugar and simmer for 15 minutes.

Raspberries confit

Cook the raspberries in boiling water until the jam is thick.



Dessert

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 **Birchermüesli is one of our most famous breakfasts.** 

Ingredients

Birchermüesli

- Milk
- Apples
- Fresh fruits
- Oatmeal
- Chocolate
- Sugar
- Cinnamon

Preparation

Birchermüesli

Mix the oatmeal with the milk and let it rest 1 hour. Incorporate the yogurt and the fruits.

