

A close-up photograph of a chef's hands plating a dish. The chef is using a silver spoon to place a portion of a light-colored, saucy ingredient into a dark blue ceramic bowl. The bowl is set on a dark surface, surrounded by fresh green herbs, including basil and rosemary. In the background, another bowl containing a similar dish is visible. The overall scene is brightly lit, emphasizing the textures and colors of the food and ingredients.

CATERING OFFER

Our Philosophy

At dieCuisine, we stand for simplicity. We cook following the Planetary Health Diet and use excellent produce from regenerative agriculture and rescued vegetables.

Aperitif

From 10 people:

Aperitif easy: CHF 10.50 pro Person

Nut mix / Dips / Vegetables

Aperitif medium: CHF 12.50 pro Person

Nut mix / Dips / Vegetables / Homemade focaccia

Aperitif big: CHF 16.50 pro Person

Nut mix / Dips / Vegetables / Homemade focaccia with toppings

From 20 people:

Apéro riche: Price & offer on request

Main courses

From 10 people:

Main course easy: CHF 25 per person

Menu with salad or soup. Plant based & by market offer.

From 20 people:

Tavolta or buffet: CHF 55 per person

Seasonal salads with toppings / Vegetarian protein components / Vegetables & toppings

Flying/Stand-up lunch & dinner: Price & offer on request

Summer special: During summer we offer various barbecue options prepared over a fire in a large pan. Price & offer on request.

> Optional and at extra charge: meat & fish, small dessert

Sample menus

Main courses

Chickpea curry / Beans in tomato sauce / Lentil stew / Risotto made from spelt

Desserts

Foodsave fruit salad with roasted seeds / Cream of millet with fruits & nuts / Buckwheat crostata / Sicilian almond cake

Would you like something different for the food at your event? We will be happy to provide you with an offer according to your wishes!

Seminar packages for drinks & snacks per person

Beverages

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|---------------------------|-----------|
| Beverage package half day | CHF 9.50 |
| Beverage package full day | CHF 15.50 |

Included à discrétion: coffee & tea from the fully automatic barista machine / sparkling & still mineral water / organic apple juice / homemade syrup

Snacks

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| • Nut mix & dried fruits | CHF 4.50 |
| • Croissants & fruit basket | CHF 5.50 |
| • Bread with spread & fruit basket | CHF 5.50 |
| • Fruit yogurt with granola & fruit basket | CHF 6.50 |
| • Cake | CHF 7.00 |

All prices in the catering offer are excl. VAT and excl. service (CHF 65.00 per employee per hour).

Would you like to join in the cooking?

At dieCuisine you can! Book a cooking session for your lunch or dinner. We will be happy to prepare a suitable offer for you. Contact us via 044 431 08 21 or info@diecuisine.ch!