



## SPOIL YOUR TASTE BUDS AT WINDWERK

Windwerk stands for unforgettable experiences and excellent service quality. We count on our unique wind tunnel and our cheerful staff. In order to ensure the taste buds also get their money's worth, we work together with selected partners.

### APÉRO «FREEFLY»

Baguette canapés with roast beef, salmon, brie & canola seeds

Veggie sticks with dip & Pane Guttiau with Sauce d'Amour

FROM 8 PEOPLE  
CHF 19,90 PER PERSON

### APÉRO «SKYDIVE»

Meat and cold cut collection: Grisons meat, smoked ham, salami, Salsiz & Coppa

Swiss Cheese cubes, cherry tomatoes, olives, pickled onions, pickles & baby corn

Bread (wheat und whole grain)

FROM 8 PEOPLE  
CHF 19,90 PER PERSON



## APÉRO «BASE JUMP»

Olive bread rings stuffed and sliced with raw ham, hummus with grilled vegetables, egg drop & chorizo

Homemade marinated almonds, sun-dried tomatoes & parmesan crackers with balsamic glaze

Salmon roll with mascarpone cheese, mini pastries with herb cream cheese & mini brioche with buffalo crackers

Sweet cider cream & fruit skewers with balsamic glaze

**FROM 12 PEOPLE**  
**CHF 33,90** PER PERSON

## APÉRO «WINGSUIT»

Baguette canapés with roast beef, salmon, brie & canola seeds

Beef meatballs with BBQ sauce, Yakitori chicken skewers, empanada „Appenzeller-style“ with apple chutney, mini brioche with smoked ham & chicken-wrap-roll with mozzarella cheese

Veggie sticks with dip, green and black olives, hot pepper chilies, crostini with olive butter and cherry tomatoes & mini pastries with herb cream cheese

Brownie cubes

**FROM 16 PEOPLE**  
**CHF 39,90** PER PERSON

## APÉRO «FLYING TOFU»

Olive bread rings stuffed and cut with hummus, various roasted vegetables & smoked tofu

Homemade marinated cashews, sun-dried tomatoes & marinated olives

Pumpernickel (dark bread) with mushroom tartar, crostini with olives and cherry tomatoes & cucumber rings with sweet pepper mousse

Fruit skewers (seasonal)

**FROM 12 PEOPLE**  
**CHF 34,90** PER PERSON

## CATERING «YOUR CHOICE»

Are you planning a slightly larger event?

A flying dinner or extensive buffet optimally combines your flight experience with culinary delights and completes every event at Windwerk.

We are happy to take care of the organization of the catering with our partners, or you can hire your own caterer directly.

**FROM 20 PEOPLE**  
**ON REQUEST**



## SOFTDRINKS

Mineral Water Still   Sparkling & Loud	3.00
Apple Spritzer Organic Möhl	4.00
Coca Cola Classic   Zero	4.00
Ice Tea Alpine Herbs   Alpine Rose	4.00
El Tony Mate Classic   Specials	4.50
Fanta Classic	4.00
Fritz Spritz Organic Rhubarb Spritzer	4.50
Focuswater Various Flavors	4.00
Gazosa Lemon   Specials	4.50
Rivella Red   Vegan Refresh	4.00
Thomas Henry Bitter Lemon   Tonic Water   Ginger Beer	4.00
Vivi Soda Blood Orange Ginger	4.50

## BEER

Appenzeller Unfiltered   Amber   Pale	4.50
Chopfab Draft	4.50
Special Beers Non-Alcoholic   Specials	4.50

## BUBBLES & WINE

Aperol Spritz Aperol, Prosecco, Soda, Orange	9.50
Hugo non   alcoholic Prosecco, Elderflower Syrup, Soda, Mint	9.50
Prosecco Organic Raphael Dal Bo – Extra Dry	7.00
White Wine Nadine Saxer – Riesling Silvaner	7.00

## LONGDRINKS

Cuba Libre Havana Anejo Especial, Cola, Lime	12.50
Gin Tonic Turicum Zürcher Gin, Tonic Water	12.50
Vodka Lemon Belvedere Vodka, Bitter Lemon	12.50

## HOT DRINKS

Coffee Lungo   Crème	4.50
Espresso Optional Macchiato	3.00
Espresso Doppio Double Espresso	4.00
Cappuccino Cowmilk   Soy Milk Sugar-free	4.50
Latte Macchiato Cowmilk   Soy Milk Sugar-free	4.50
Iced Latte Latte Macchiato on Ice Cubes	4.50
Hot Chocolate Caotina   Ovomaltine	4.50
Tea Various Flavors	2.50