

# FIRE BITES

*Standing reception or  
cocktails. The bites come  
straight off the fire.*



**FROM CHF 40 PER GUEST**

Flat CHF 400 setup fee

From 20 guests

# OUR OPTIONS

Standing reception, bites off the fire. Two ready selections, or pick your own from 30.

## 01 THE ARGENTINE PICADA

CHF 65 PER GUEST

Choripán, entraña, sweetbreads, tira de asado, and a pumpkin fondue to start.

## 02 A BIT OF EVERYTHING

CHF 70 PER GUEST

Entraña taco, salmon on rösti, grilled tomme, beef cheek and a whisky prawn.

BUILD YOUR OWN

### MAKE YOUR OWN

30 bites to pick from. 4 to 7 per guest.

[START BUILDING →](#)

*Any bite can be swapped, adjusted, or invented for you.*

#### ALWAYS INCLUDED

- The fire kitchen on site
- Prep and cooking
- Full clear out
- Travel anywhere in Valais

# WHAT A BITE COSTS

Per guest. Four is where it starts.

|     |                                           |                            |
|-----|-------------------------------------------|----------------------------|
| ●   | <b>ESSENTIAL</b><br>The everyday ones.    | CHF 10 PER GUEST, PER BITE |
| ●●  | <b>PREMIUM</b><br>More work, better cuts. | CHF 15 PER GUEST, PER BITE |
| ●●● | <b>SIGNATURE</b><br>The showpieces.       | CHF 18 PER GUEST, PER BITE |

## DESSERT

|                                                                                      |        |
|--------------------------------------------------------------------------------------|--------|
| Fire s'mores<br><i>Toasted on the brazier. Each guest builds their own.</i>          | CHF 10 |
| Banana flambé<br><i>Flambéed in rum, cut in four, dulce de leche foam.</i>           | CHF 9  |
| Burnt Basque cheesecake<br><i>A cube, sugar torched on top.</i>                      | CHF 8  |
| Red wine pear & gorgonzola<br><i>Poached in red wine and cinnamon, then grilled.</i> | CHF 8  |

*Add-on. Not included in the bites.*





# ESSENTIAL

## Chicken satay

*Thigh skewer in satay sauce, toasted peanuts and coriander.*

## Crispy smashed potato

*Smashed and fried crisp, horseradish cream, trout roe.*

## Entraña on crispy potato

*A thick slice of skirt steak on top, chimichurri.*

## Fire flatbread ▾

*Dough grilled on the bars, ricotta, honey and thyme.*

## Grilled apricot ▾

*On crostini with mascarpone, honey and pistachio.*

## Grilled tomme ▾

*Crisped on the plancha, on crostini with roast pear and honey.*

## Mini choripán

*Half a chorizo butterflied in toasted pita, pickled onion.*

## Morcilla toast

*Grilled blood sausage on sourdough over onion soubise.*

## Smoked cauliflower ▾

*A floret smoked over the fire, on hummus with paprika.*

## Stuffed blistered padrón ▾

*Filled with goat cheese, blistered on the plancha.*

## CHF 10 PER GUEST, PER BITE

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# PREMIUM

## Braised beef cheek on crisp polenta

*Braised and glazed in its own juice, pickled onion.*

## Charred radicchio ▾

*The grilled leaf is the spoon. Stracciatella and walnut crumble.*

## Colombo chicken tostada

*Crisp mini tortilla, spiced chicken, horseradish cream, lime.*

## Entraña taco

*Warm mini tortilla, smoked aubergine, chimichurri.*

## Grilled salmon on rösti

*Grilled to order, horseradish cream and dill.*

## Mushroom & raclette slider ▾

*Mushroom in garlic butter, raclette melted over, mini brioche.*

## Porchetta slider

*Made in house with rosemary and garlic, crisped on the grill.*

## Pulled bondiola slider

*Pork shoulder cooked low and pulled, slaw, smoked aioli.*

## Pumpkin fondue shot ▾

*Moitié-moitié with roast pumpkin, bread on a stick to dip.*

## Short rib flatbread

*Cooked slow and pulled, on grilled pita with pickled onion.*



# CHF 15 PER GUEST, PER BITE

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# SIGNATURE



Empanadas

## Bone marrow & tartare toast

*Marrow roasted and spread on burnt sourdough.*

## Caramelised onion & cheese empanada ▾

*Small, folded by hand. Needs an oven at the venue.*

## Charred octopus

*On smoked aubergine with smoked paprika and lemon.*

## Crispy sweetbreads on rösti

*Crisped on the grill, horseradish cream and parsley.*

## Ember onion crostini ▾

*Onion roasted in the embers, blue cheese melted over.*

## Hand-cut beef empanada

*Beef cut with a knife, not minced. Needs an oven at the venue.*

## Mushroom "escargot" ▾

*Filled with garlic-miso butter, capped with melted brie.*

## Oyster mushrooms provençale on crisp polenta ▾

*Charred in garlic butter, over onion soubise.*

## Tira de asado

*A cube cooked slow then seared crisp, on soubise.*

## Whisky-flambéed prawn

*Wild prawn, flambéed in front of you, on toast.*

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## CHF 18 PER GUEST, PER BITE

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# ADD WHAT THE NIGHT NEEDS

Service staff **REQUIRED FOR FIRE BITES**

Sommelier *At your table on the night*

Bar service

Live music

Atmosphere and styling

Wine pairing *Handpicked to your menu*

CHF 100 A BOTTLE

## BOOKING

- Availability and a price within 24 hours
- 50% on confirmation, balance invoiced after the event
- Numbers confirmed 48 hours before
- If you cancel, the deposit isn't refunded, but you can use it for another date

**FLAT CHF 400 SETUP FEE**

From 20 guests

# HOW IT WORKS



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## BRING THE FIRE TO YOUR NEXT EVENT.

[BOOK NOW →](#)

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