



CORDON BLEU KNIGHTS

M6	The Classic Stuffed with cooked ham and Swiss raclette or Appenzell cheese	490.-
CB2	Sir John Falstaff Stuffed with bacon, onion and Swiss raclette cheese	490.-
CB3	Don Quixote Stuffed with chorizo sausage and Swiss Emmental cheese	520.-
CB4	The devil's Knight Stuffed with spicy salami, roasted bell peppers, chili and cheese	520.-
CB5	Grand Master Carafa Stuffed with prociutto ham, gorgonzola cheese and garlic	540.-
CB6	The knight's Lance Stuffed with prociutto ham and white asparagus	560.-
CB7	The Shepherd Stuffed with prociutto ham and goat cheese	560.-
CB8	The Hunter Stuffed with prociutto ham, porcini mushroom and Brie cheese	590.-
CB9	The Stroganoff Stuffed with cooked ham, fresh bell peppers, beef tenderloin, paprika, onion, champignon mushrooms, garlic, chili, mascarpone and parmigiano cheese	590.-
CB10	The Capricorn of the Grisons Stuffed with prociutto ham, dried beef, porcini mushroom, bacon, garlic, onion, mascarpone and Gruyère cheese	620.-

Cordon bleu is translated as "blue ribbon". According to Larousse Gastronomique, the cordon bleu "was originally a wide blue ribbon worn by members of the highest order of knighthood, L'Ordre des chevaliers du Saint-Esprit, instituted by Henri III of France in 1578". The origins of cordon bleu as a schnitzel filled with cheese are in Switzerland, probably about the 1940s. The term has since been applied to food preparation to a very high standard and by outstanding cooks. (taken from Wikipedia)