

MARKET PLACE**Fruits-Vegetables-Breads-Meats**

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	[LINK] Oysters Normandy no.4 France, with traditional condiments		(6 pcs)	640 B.		(12 pcs)	1180 B.
	Prosciutto tartufo, Parma Italy		(100 gr)	220 B.			
	Lamb's lettuce / Feldsalat (France)	1-2	(150 gr)	390 B.			
	Endives / Witlof only (to cook yourself)		(500 gr)	375 B.		(1000 gr)	750 B.
	White asparagus		(500 gr)	590 B.		(1000 gr)	990 B.
	Lobster Canadian live 550 - 650 gr	1	(600 gr)	990 B.			
	Casa Pascal smoked salmon	1	(100 gr)	300 B.			
	[LINK] Caviar, Oscietra	1	(50 gr)	2950 B.	1-2	(100 gr)	5900 B.
	Salami tipo Napoli superiore import from Italy		(100 gr)	90 B.		(300 gr)	250 B.
	Salami Milano import from Italy		(100 gr)	75 B.		(300 gr)	210 B.
	Cheese Queso Manchego, Spanish mountain cheese		(100 gr)	70 B.		(300 gr)	200 B.
	Cheese Quesos Rocinante Iberico		(100 gr)	70 B.		(300 gr)	200 B.
	Cheese Grana Padano (same as Parmesan)		(100 gr)	80 B.		(300 gr)	230 B.
72 Hrs	Whole young butterball turkey (France)	4-6	(3.5 kg)	5200 B.			
72 Hrs	Whole goose (France)	4-6	(3.5 kg)	5200 B.			
	Beef tenderloin, AUS grassfed	1	(150 gr)	260 B.	1	(300 gr)	470 B.
	Beef tenderloin Angus 200 Days grainfed AUS	1	(150 gr)	350 B.	1	(300 gr)	690 B.
	Café de Paris butter / Kräuterbutter	1	(50 gr)	50 B.			
	Croissants 60 gr	1	(1 pc)	20 B.			
	Zopf butter (twist bread)	1	(500 gr)	180 B.			
	Bread Multi grain	1	(700 gr)	180 B.			
	Bread Gassenhauer, sour dough	1	(400 gr)	160 B.			
	Bread dark whole wheat, sour dough	1	(450 gr)	165 B.			
	Bread Bürli, sour dough	1	(400 gr)	170 B.			
	Bread Krusten, white bread	1	(400 gr)	110 B.			
	Bread Laugen	1	(400 gr)	150 B.			
	Apricot jam Casa Pascal	1	(100 gr)	45 B.	5	(500 gr)	225 B.
	Apricot jam Casa Pascal(in special glass jar)		(500 gr)	440 B.			

SPECIAL DISHES OF THE DAY**Changing Everyday !**

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Asparagus only with sauce of your choice	small	(300 gr)	590 B.	large	(600 gr)	890 B.

Changing Everyday ! (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Asparagus, potatos, and raw ham/sm. Salmon/boiled ham/grilled Schnitzel, & sauce	small	(300 gr)	690 B.	large	(600 gr)	990 B.
	Lamb's lettuce salad, dressing, egg, bacon, croutons	small	(40 gr)	280 B.	large	(80 gr)	390 B.
	Asparagus salad on summer lettuces, walnut dressing	small	(150 gr)	490 B.	large	(300 gr)	750 B.
	Asparagus soup (no garnishing)	1	(200 ml)	190 B.			
	Giant Wiener Schnitzel (breaded pork escalope)	large	(150 gr)	330 B.	extra large	(300 gr)	490 B.
	Spätzli Gratin with ham, onions, cheese	small		290 B.	large		390 B.
	Swiss Spätzli (as a special side dish)	regular	(200 gr)	30 B.	large	(400 gr)	60 B.
	Beetroot salad	small	(200 gr)	230 B.	large	(400 gr)	420 B.

COLD APPETIZERS & COLD DISHES**Fish & Seafood**

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	[LINK] My own smoked salmon, horseradish, lemon, capers, onions	small	(40 gr)	290 B.	large	(80 gr)	410 B.
	[LINK] Alaska king crab legs with 3 kinds of dips	small	(250 gr)	780 B.	large	(750 gr)	1860 B.
	Whole live Canadian Maine lobster salad, crunchy iceberg lettuce, cocktail sauce	1	(600 gr)	1190 B.			
	[LINK] Whole live Canadian Maine lobster, cooked, cold / shell off (choose sauces & condiments separate)	1	(600 gr)	1090 B.			
	[LINK] Caviar, Oscietra, with traditional condiments (order in advance)	1	(50 gr)	3350 B.	1-2	(100 gr)	6400 B.
	Shrimps cocktail, iceberg lettuce, zesty cocktail sauce	small	(100 gr)	275 B.	large	(200 gr)	490 B.

Meats, Cold Cuts

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Beef tatar, toasted bread & butter	small		380 B.	large		550 B.
	Parma ham, garlic bread, artichokes, olives, gherkins, silver onions	small	(40 gr)	390 B.	large	(80 gr)	610 B.
	Salami tipo Napoli, garlic bread, artichokes, olives, gherkins, silver onions	small	(40 gr)	350 B.	large	(80 gr)	520 B.
2	Roast pork loin, sliced or whole, tatar sauce	2	(500 gr)	390 B.			
1	Cold Roast beef (tenderloin, grassfed), sauce tatar	2	(500 gr)	890 B.			

Salads (including dressings)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Lamb's lettuce salad, dressing of your choice, egg, bacon, croutons	small	(40 gr)	280 B.	large	(80 gr)	390 B.
	Beetroot salad	small	(200 gr)	230 B.	large	(400 gr)	420 B.
	Tangy Endives salad, apples, feta cheese, walnuts	small	(100 gr)	350 B.	large	(200 gr)	590 B.
	Endives / Witlof only (to cook yourself)		(500 gr)	375 B.		(1000 gr)	750 B.
	Asparagus salad on summer lettuces, walnut dressing	small	(150 gr)	490 B.	large	(300 gr)	750 B.
	Mixed salad	small	(150 gr)	130 B.	large	(300 gr)	250 B.

Salads (including dressings) (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Mixed salad with eggs	small	(150 gr)	150 B.	large	(300 gr)	280 B.
	Mixed lettuces	small	(70 gr)	130 B.	large	(140 gr)	250 B.
	Mixed lettuces with eggs	small	(70 gr)	150 B.	large	(140 gr)	280 B.
	German potato salad, made with bouillon based dressing	small	(200 gr)	90 B.	large	(400 gr)	170 B.
	German potato salad with eggs, made with bouillon based dressing	small	(200 gr)	110 B.	large	(400 gr)	210 B.
	Swiss potato salad, made with mayonaise based dressing	small	(200 gr)	90 B.	large	(400 gr)	180 B.
	Swiss potato salad with eggs, made with mayonaise based dressing	small	(200 gr)	110 B.	large	(400 gr)	210 B.
	Chicken salad Hawaii, peppers, pineapple, onions, curry mayo	small	(200 gr)	160 B.	large	(400 gr)	290 B.
	Greek salad, capsicum, tomatos, cucumbers, onions, feta cheese	small	(200 gr)	160 B.	large	(400 gr)	290 B.
	Tuna salad, peppers, tomatos, onions, mayo dressing	small	(200 gr)	190 B.	large	(400 gr)	350 B.
	Mexican corn salad with corn, capsicum, onions	small	(200 gr)	90 B.	large	(400 gr)	170 B.
	Russian salad with peas, carrots, celery, beans	small	(200 gr)	90 B.	large	(400 gr)	170 B.
	Swedish cucumber salad marinated in sour cream, dill	small	(200 gr)	140 B.	large	(400 gr)	250 B.
	Pasta salad	small	(200 gr)	140 B.	large	(400 gr)	255 B.
	Waldorf salad (apples, celery, walnuts, mayo)	small	(200 gr)	160 B.	large	(400 gr)	290 B.

Sauces & Dressings (additional buying)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Horseradish	1	(50 gr)	45 B.	10-20	(500 gr)	405 B.
	Casa Pascal mayonnaise	1	(100 gr)	30 B.	10-20	(1000 gr)	270 B.
	Tatar sauce	1	(100 gr)	40 B.	10-20	(1000 gr)	360 B.
	Curry garlic mayo	1	(100 gr)	30 B.	10-20	(1000 gr)	270 B.
	Cocktail sauce (dip sauce for seafood etc)	1	(100 gr)	40 B.	10-20	(1000 gr)	360 B.
	Casa Pascal French dressing	1	(100 ml)	30 B.	10-20	(1000 ml)	270 B.
	Casa Pascal Italian dressing	1	(100 ml)	40 B.	10-20	(1000 ml)	270 B.
	Casa Pascal Caesar's dressing	1	(100 ml)	40 B.	10-20	(1000 ml)	360 B.
	Thousand Islands dressing (for salads)	1	(100 ml)	50 B.	10-20	(1000 ml)	450 B.
	Vinaigrette sauce	1	(100 ml)	40 B.	10-20	(1000 ml)	360 B.
	Thai spicy seafood Sauce (nam chim sam rot)	1	(50 gr)	35 B.	10-20	(1000 gr)	315 B.

Condiments

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Pickled gherkins	1	(100 gr)	40 B.	10-20	(1000 gr)	360 B.
	Onions chopped	1	(50 gr)	20 B.	10-20	(500 gr)	180 B.
	Onions rings	1	(50 gr)	20 B.	10-20	(500 gr)	180 B.

Condiments (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Marinated artichokes hearts	1	(100 gr)	90 B.	10-20	(1000 gr)	810 B.
	Capers	1	(100 gr)	70 B.	10-20	(1000 gr)	630 B.
	Olives Kalamata drained weight	1	(100 gr)	120 B.	10-20	(1000 gr)	1080 B.
	Lemon (green)	1	(100 gr)	45 B.	10-20	(1000 gr)	405 B.
	Garlic croutons	1	(20 gr)	20 B.	10-20	(200 gr)	180 B.

Thai Salads

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Yam gai yang (roasted chicken salad)	small	(150 gr)	190 B.	large	(300 gr)	290 B.
	Laarb gai (minced chicken salad)	small	(150 gr)	190 B.	large	(300 gr)	290 B.
	Yam moo yang (roasted pork salad)	small	(150 gr)	190 B.	large	(300 gr)	290 B.
	Laarb moo (minced pork salad)	small	(150 gr)	190 B.	large	(300 gr)	290 B.
	Yam boonsen (glass noodles with pork & shrimps)	small	(150 gr)	240 B.	large	(300 gr)	360 B.
	Yam talay (seafood salad)	small	(150 gr)	290 B.	large	(300 gr)	390 B.
	Yam kung (prawns salad)	small	(150 gr)	290 B.	large	(300 gr)	390 B.
	Yam nua (roasted beef salad)	small	(150 gr)	320 B.	large	(300 gr)	450 B.

HOT APPETIZERS & HOT MAIN COURSES**Soups**

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Cream of pumpkin Soup	1	(200 ml)	100 B.	5	(1000 ml)	450 B.
	Cream of tomato Soup	1	(200 ml)	110 B.	5	(1000 ml)	495 B.
	Cream of wild mushrooms soup	1	(200 ml)	120 B.	5	(1000 ml)	540 B.
	Clear beef soup with beef and vegetables	1	(200 ml)	120 B.	5	(1000 ml)	540 B.
	Cream of cepes mushroom soup	1	(200 ml)	170 B.	5	(1000 ml)	765 B.
	Lobster bisque with Cognac	1	(200 ml)	290 B.	5	(1000 ml)	1305 B.
	Lobster bisque with Cognac and lobster meat (20 gr)	1	(200 ml)	380 B.	5	(1000 ml)	1710 B.
	Asparagus soup (no garnishing)	1	(200 ml)	220 B.	5	(1000 ml)	990 B.
	Bündner gersten suppe (Swiss barley soup)	1	(200 ml)	100 B.	5	(1000 ml)	450 B.
	Garlic croutons	1	(10 gr)	15 B.	5	(50 g)	68 B.

Pasta & Risotto

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Spaghetti Milanese, tomato sauce	small		290 B.	large		390 B.
	Spaghetti carbonara with bacon, garlic, parmesan, (no cream)	small		310 B.	large		430 B.
	Spaghetti bolognese with tomato enhanced beef sauce	small		310 B.	large		430 B.

Pasta & Risotto (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Spaghetti with Canadian lobster meat (cream sauce or tomato sauce)	small		540 B.	large		750 B.
	Penne with tomato sauce	small		290 B.	large		390 B.
	Carnaroli Risotto with mixed mushrooms	small		300 B.	large		430 B.
	Carnaroli Risotto with Cepes mushroom (funghi porcini)	small		330 B.	large		480 B.
	Spätzli Gratin with ham, onions, cheese	small		290 B.	large		390 B.

Fish & Seafood (incl. side dishes & sauces, pl. choose)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Alaska Scallops in lemon- and parsley butter olive oil	small	(100 gr)	380 B.	large	(200 gr)	690 B.
	Alaska Scallops in capers- and dill olive oil	small	(100 gr)	380 B.	latge	(200 gr)	690 B.
	Barramundi filet grilled or panfried	small	(1 filet)	310 B.	large	(2 filets)	590 B.
	Spanish Sea Bass grilled or panfried (whole fish)	1	(350 gr)	520 B.			
	Spanish Sea Bass grilled or panfried (2 filets)	1	(350 gr)	520 B.			
	[LINK] Whole live Canadian lobster Thermidor	1	(600 gr)	1290 B.			
	Whole live Canadian lobster grilled with olive oil, lemon, garlic	1	(600 gr)	1190 B.			
	Dover Sole grilled/pan-fried whole fish	1	(1 fish)	990 B.			
	Dover Sole grilled/pan-fried filets	1	(4 filets)	990 B.			
	Norwegian salmon steak grilled/pan-fried	1	(150 gr)	350 B.	1	(300 gr)	590 B.

Poultry (incl. side dishes & sauces, pl. choose)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Pan-fried goose liver, potato pancakes, braised red cabbage	small	(490 B.	large	(830 B.
4 Hrs	Whole roasted chicken with mixed herbs, paprika & mustard	2-4	appetizer)	790 B.		appetizer)	
12 Hrs	Whole roasted duck 2.5 kg	2-4	(2.5 kg)	990 B.			
	Roasted duck breast, orange sauce, pepper sauce	1	(200 gr)	390 B.			
72 Hrs	Whole roasted young Butterball Turkey (France)	4-6	(3.5 kg)	5900 B.			
72 Hrs	Whole roasted goose (France)	4-6	(3.5 kg)	5900 B.			

Steaks & Schnitzel (incl. side dishes & sauces, pl. choose)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Giant Wiener Schnitzel (breaded pork escalope)	large	(150 gr)	330 B.	extra large	(300 gr)	490 B.
	Pork steak	small	(150 gr)	290 B.	large	(300 gr)	410 B.
	Beef tenderloin grassfed Australia	small	(150 gr)	490 B.	large	(300 gr)	690 B.
	Angus tenderloin 200 days grainfed Australia, very tender	small	(150 gr)	630 B.	large	(300 gr)	950 B.
	Angus beef tenderloin with sauteed Chanterelles, red wine sauce (choose side dishes separate)	small	(150 gr)	750 B.	large	(300 gr)	1140 B.
	Lamb cutlets (80 gr. / cutlet)	small	(2 pcs)	570 B.	large	(4 pcs)	890 B.

Steaks & Schnitzel (incl. side dishes & sauces, pl. choose) (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Rib eye steak 200 days grainfed MBS 4 - 5 AUS	small	(200 gr)	590 B.	large	(400 gr)	990 B.

Braised & Stewed (incl. side dishes & sauces, pl. choose)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Original Hungarian beef goulash	small		390 B.	large		530 B.
	Filet Sroganoff (Angus tenderloin,paprika,peppers,gherkins,onions)	small		560 B.	large		740 B.

Roasts (incl. side dishes & sauces, pl. choose)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
2 Hrs	Roast pork loin, sliced or whole	1-2	(500 gr)	490 B.	3-4	(1000 gr)	780 B.
1 Hr	Rack of lamb A La Provencale, sliced or whole	1	(300 gr)	880 B.			
3 Hrs	Hot Roast beef (AUS grassfed tenderloin)	1-2	(500 gr)	990 B.	5-10	(1000 gr)	1880 B.
3 Hrs	Hot Roast beef (AUS Angus Tenderloin)	1-2	(500 gr)	1290 B.	3-4	(1000 gr)	2490 B.
4 Hrs	Whole roasted chicken with mixed herbs, paprika & mustard	2-4		790 B.			
12 Hrs	Whole roasted duck 2.5 kg	2-4	(2.5 kg)	990 B.			
72 Hrs	Whole roasted young Butterball Turkey (France)	4-6	(3.5 kg)	5900 B.			
72 Hrs	Whole roasted goose (France)	4-6	(3.5 kg)	5900 B.			

FREE Side Dishes (choose 2 per main dish)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Fresh broccoli		(100 gr)	0 B.			
	Fresh sauteed spinach		(100 gr)	0 B.			
	Glazed carrots and green peas		(150 gr)	0 B.			
	Buttered Noodles		(200 gr)	0 B.			
	Wild rice mix		(200 gr)	0 B.			
	Steamed Jasmine rice		(200 gr)	0 B.			
	Boiled potatoes		(250 gr)	0 B.			
	Roasted potatoes		(250 gr)	0 B.			
	Mashed potatoes		(250 gr)	0 B.			
	Swiss Röschti potatoes		(250 gr)	0 B.			
	Potato gratin		(250 gr)	0 B.			

SPECIAL Side Dishes (extra charge)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Roasted potatoes with onions & bacon	regular	(250 gr)	30 B.	large	(500 gr)	60 B.
	Baked potatoes with sour cream, bacon, spring onions	regular	(1 pc)	90 B.	large	(2 pcs)	180 B.
	Swiss spätzli	regular	(200 gr)	30 B.	large	(400 gr)	60 B.

SPECIAL Side Dishes (extra charge) (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Kartoffelknödel (potato dumplings cooked or raw)		(1 pc)	30 B.			
	Sauteed mushrooms	regular	(100 gr)	70 B.	large	(200 gr)	140 B.
	Braised red cabbage	regular	(200 gr)	90 B.	large	(400 gr)	180 B.
	Fresh white asparagus		(150 gr)	395 B.			

FREE Sauces (choose 1 per main dish)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Gravy	1	(100 ml)	0 B.			
	Pepper sauce	1	(100 ml)	0 B.			
	White wine cream sauce (for fish & seafood)	1	(100 ml)	0 B.			
	Red wine sauce (gravy)	1	(100 ml)	0 B.			
	Onion sauce	1	(100 ml)	0 B.			
	Mushroom cream sauce	1	(100 ml)	0 B.			
	Cream sauce (50% full fat cream)	1	(100 ml)	0 B.			
	Gipsy sauce (gravy, capsicum, paprika, mushrooms)	1	(100 ml)	0 B.			
	Tomato sauce (fresh tomatos)	1	(100 ml)	0 B.			
	Bolognese, meat sauce (100% beef)	1	(100 ml)	0 B.			
	Orange sauce	1	(100 ml)	0 B.			
	Café de Paris butter / Kräuterbutter	1	(30 gr)	0 B.			
	Dijon mustard	1	(80 gr)	0 B.			
	English mustard (mixed, ready to use)	1	(80 gr)	0 B.			
	Pommery mustard	1	(80 gr)	0 B.			
	Thai spicy seafood sauce (nam chim sam rot)	1	(40 ml)	0 B.			
	Thai fish sauce with chili and garlic (prik nam pla)	1	(40 ml)	0 B.			

SPECIAL Sauces (extra charge)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Hollandaise sauce (100% butter)	1	(100 ml)	50 B.			
	Bearnaise sauce (100% butter)	1	(100 ml)	50 B.			
	Sauce Diane (cream, whisky,gravy, mushrooms, mustard)	1	(100 ml)	50 B.			

Thai Food

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Khao suay (steamed Jasmin rice)	regular		20 B.	large		40 B.
	Khao pad caill (fried rice with chicken)	regular		240 B.	large		270 B.
	Khao pad moo (fried rice with pork)	regular		250 B.	large		290 B.

Thai Food (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Khao pad kung (fried rice with prawns)	regular		260 B.	large		310 B.
	Pad kapraw moo / gai (fried pork / chicken with basil)	regular	(150 gr)	260 B.	large	(300 gr)	310 B.
	Pad kapraw nua (fried beef with basil)	regular	(150 gr)	420 B.	large	(300 gr)	540 B.
	Pla Kapong rad prik (Barramundi in zesty chili sauce)	regular	(1 filet)	290 B.	large	(2 filets)	490 B.
	Pla Kapong tod kratiem prik Thai (deepfried, garlic & pepper)	regular	(1 filet)	310 B.	large	(2 filets)	520 B.
	Kai dao (Thai fried egg)		(1 pcs)	20 B.			

DESSERTS - PASTRY - BAKERY**Desserts**

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Swiss chocolate mousse with berries sauce and whipping cream	small	(150 gr)	280 B.	large	(300 gr)	490 B.
	Swiss chocolate mousse only	small	(150 gr)	150 B.	large	(300 gr)	290 B.
	Crêpes Suzette, pancakes flamed in orange sauce, berries sauce, whipping cream	regular	(1)	390 B.			
	Sweet dream (delicious cream with mixed berries)	small	(200 gr)	220 B.	large	(400 gr)	410 B.
	Caramel custard/crème caramel, whipping cream, berries sauce	1	(150 gr)	190 B.			
	Caramel custard/crème caramel, only	1	(150 gr)	140 B.			
	Berries sauce	1	(50 gr)	60 B.	10	(500 gr)	480 B.
	Whipping cream	1	(50 gr)	30 B.	10	(500 gr)	240 B.

Cakes & Tarts

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
48 Hrs	Black Forest cake	4-6	(2 pound)	700 B.			
48 Hrs	Black Forest cake	6-8	(3 pound)	950 B.			
48 Hrs	Black Forest cake	8-10	(4 pound)	1200 B.			
48 Hrs	Zuger Kirsch cake	4-6	(2 pound)	700 B.			
48 Hrs	Zuger Kirsch cake	6-8	(3 pound)	950 B.			
48 Hrs	Zuger Kirsch cake	8-10	(4 pound)	1200 B.			

Bread fresh from the oven

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
	Butter Croissants 60 gr		(1 pc)	20 B.			
2 Hr	Laugen bread		(400 gr)	150 B.			
2 Hr	Multi grain		(700 gr)	180 B.			
2 Hr	Gassenhauer (sour dough)		(400 gr)	160 B.			
2 Hr	Dark whole wheat bread (sour dough)		(450 gr)	165 B.			
2 Hr	Bürli bread		(400 gr)	170 B.			

Bread fresh from the oven (continued)

Preparation Hrs.	Dish	Pts.	Amount	Baht	Pts.	Amount	Baht
2 Hr	Krusten bread		(400 gr)	110 B.			
2 Hr	Butter Zopf (twist bread)		(500 gr)	180 B.			
2 Hr	Casa Pascal apricot jam		(100 gr)	45 B.			
2 Hr	Casa Pascal own apricot jam (including special glass jar)		(500 gr)	440 B.			
2 Hr	Garlic croutons		(20 gr)	20 B.	10-20	(200 gr)	180 B.
2 Hr	Bread crumbs (for breading)		(100 gr)	50 B.	5	(500 gr)	225 B.