WORLD BIODIVERSITY FORUM

LEADING TRANSFORMATION TOGETHER

14 - 19 JUNE 2026, DAVOS, SWITZERLAND

WBF2026 Conference Dinner on Tuesday, 16 June 2026

Please note that, although this is the menu that has been carefully composed for the conference dinner, small changes may be necessary depending on the availability of fresh produce and other ingredients.

The dishes will be presented as a served buffet.

Starters (vegetarian and vegan)

Variation of summer leaf salads with French & Italian dressing, olive oil and balsamic vinegar

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Vegetarian classic Caesar salad with parmesan dressing and croutons, cherry tomatoes, fried capers, and Sbrinz cheese shavings

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Vegetarian marinated Salade Niçoise (without fish), with romaine lettuce, green beans, red onions, bell peppers, egg, roasted potatoes, olives, and two-coloured cherry tomatoes

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Watermelon salad with olive oil, lime, mint, chili, and creamy burrata

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Roasted nuts, chopped egg, croutons, marinated olives, grilled bell peppers, sprouts and fresh chives

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Selection of bread & rolls, Davos butter, and vegan herb cream cheese spread

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Vegan asparagus cream soup with roasted almond flakes

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Main courses (vegetarian and vegan)

Vegetarian asparagus ragout with black potato gnocchi, pine nuts, wild garlic pesto, and braised cherry tomatoes

Vegan jackfruit goulash with bell peppers and fluffy potato patties

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Vegan Venere rice risotto with sweet-and-sour pumpkin, passion fruit, almonds, and fresh garden cress

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Vegan Indian vegetable curry with lentils, spinach, potatoes, tomatoes, cumin, coriander, chili, fresh market vegetables, and naan bread

Main course (meat, ordered separately while booking)

Medium-pink roasted veal loin with thyme jus, served with sautéed, creamy mixed asparagus vegetables and fine egg linguine pasta

Desserts

Vegan semolina pudding with rose water and pistachios, served with fresh berries

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Vegan chocolate mousse with crunchy topping

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Vegan panna cotta with fresh strawberries