

APERO OFFER

Pleasure and conviviality combined with small appetizers and drinks!

Celebrate this beautiful tradition before a banquet or at the end of a successful meeting. Of course, we also offer you catering for every kind of occasion according to your wishes.



APERO DU PARC

- Crostini with tuna mousse
- Crostini with chili guacamole •
- Marinated chicken skewers •
- Swiss dried meat

freshly cut with our
Show slicer

CHF 22.00 per person

- with Bündnerfleisch
- CHF 29.00 per person



APERO A LA CARTE APERO A LA CARTE

Price per piece

Crostini with smoked salmon	CHF 4.00
Crostini with olive tapenade	CHF 3.00
Bruschetta with Tomatoes	CHF 3.00
Meatballs with racy tomato sauce	CHF 3.00
Homemade risotto balls	CHF 3.00
Mini pizza slices	CHF 3.00
Tortilla espanola	CHF 3.00
Homemade Tarte Flambee	CHF 3.00
Prawns on Asian vegetables	CHF 5.00
Beef tartare in a spoon	CHF 4.00
Olives and Parmesan I 100 grams each	CHF 15.00
Homemade quiches	CHF 4.00
Seared tuna on green asparagus	CHF 5.00
Zurich sliced meat with butter rösti	CHF 12.00
Roasted lamb loin with couscous and mint jus	CHF 12.00
Fried whitefish fillet with rice rolls and lemongrass foam	CHF 10.00
Gazpacho Andaluz in espresso cup	CHF 4.50
Soup of the day in an espresso cup	CHF 4.50

MENU SUGGESTIONS



MENU OFFER

Menu I CHF 49.00 Seasonal leaf salad with roasted Seeds, sprouts and croutons *** Roasted chicken breast on a Mediterranean vegetable risotto *** Vanilla ice cream with berry ragout	Menu II CHF 55.00 Celery cream soup *** Fried corn-fed chicken breast on white wine risotto and root vegetables *** Panna cotta with fruit coulis
Menu III CHF 59.00 carrot-ginger soup *** Veal shoulder roast with lime jus and mashed potatoes and market vegetables *** Chocolate mousse with marinated oranges	Menu IV CHF 60.00 Seasonal lettuce with roasted seeds, sprouts and croutons *** Zurich sliced veal with butter rösti *** Homemade chocolate cake with cassis sorbet
Menu V CHF 74.00 Beef carpaccio flavored with walnut oil on rocket, sliced mushrooms and sesame balsamic vinegar *** Pink roasted veal with potato gratin and vegetables *** Dessert variation "Du Parc"	Menu VI CHF 79.00 Riesling foam soup with tarragon *** Roasted beef entrecôte with rosemary jus on potato and leek ragout *** Chocolate trilogy Fondant, chocolate ginger ice cream and chocolate mousse
Menu VII CHF 92.00 Mediterranean ratatouille terrine with basil goat cheese, fried shrimp and garden herb salad *** Riesling foam soup with tarragon *** Beef fillet on marjoram jus with semolina dumplings and market vegetables *** Dessert variation "Du Parc"	Menu VIII CHF 99.00 Ceviche mosaic wrapped in smoked salmon with shaved fennel, lime vinaigrette and salmon roe *** Veal fillet with truffle jus on glazed vegetables with rosemary potatoes *** Cottage cheese trilogy Quark cake, quark ice cream and quark mousse



A LA CARTE MENU

SOUPS

Celery cream soup with truffle oil	CHF 15.00
Carrot cream soup with ginger	CHF 13.00
Coconut Thai soup with vegetables and shrimp	CHF 16.00
Sbrinz cream soup with raw ham	CHF 15.00
Riesling foam soup with tarragon	CHF 14.00
Cream of tomato soup	CHF 11.00

APPETIZERS

Colorful lettuce with sprouts, roasted seeds and croutons	CHF 10.00
“Du Parc” salad plate with fried bacon, pepperoni, mushrooms and croutons	CHF 14.00
Yellow tuna on orange and sesame vinaigrette	CHF 21.00
Mediterranean ratatouille terrine with basil goat's cream cheese, fried shrimp and garden herb salad	CHF 19.00
Ceviche mosaic wrapped in smoked salmon with shaved fennel, lime vinaigrette and salmon roe	CHF 23.00
Beef carpaccio flavored with walnut oil on rocket, sliced mushrooms and sesame balsamic vinegar	CHF 25.00

MEAT

Roasted beef entrecôte with rosemary jus on potato gratin and vegetables	CHF 49.00
Beef fillet on marjoram jus with semolina dumplings and market vegetables	CHF 52.00
Pink roasted beef rump on thyme jus with Mediterranean herb risotto and market vegetables	CHF 39.00
Zurich sliced veal with butter rösti	CHF 39.00
Veal loin with thyme sauce with potato gratin and seasonal vegetables	CHF 59.00
Veal fillet with truffle jus on glazed vegetables with rosemary potatoes	CHF 65.00
Oven-fresh pork neck roast on beer and caraway jus with Lyon potatoes and almond broccoli	CHF 29.00
Herb-crusted pork steak with pepper sauce, croquettes and market vegetables	CHF 32.00
Roasted corn-fed chicken breast on white wine risotto and orange carrots	CHF 32.00

FISH

Fried sea bream fillet on a pepperoni, courgettes, tomato and olive ragout, pine nuts, lemon and fried potatoes	CHF 49.00
Fried char fillet on shrimp and spring onions with vermouth sauce, basmati rice and seasonal vegetables	CHF 34.00

Prices per person in CHF including VAT & service | All rates per person in Swiss francs including VAT & service

VEGETARIAN

Grilled tomatoes & courgettes with sour cream and pine nuts	CHF 28.00
Farfalle with Mediterranean vegetables and rocket	CHF 30.00

VEGAN

Quinoa salad with yuzu, fresh vegetables and tofu	CHF 24.00
Mediterranean vegetable risotto with olive oil	CHF 29.00

DESSERT

Mini panna cotta with raspberry coulis	CHF 7.00
Mini Lime Quark Mousse	CHF 7.00
Small cheesecake with crumble	CHF 7.00
Mini Chocolate Mousse Orange Fillet	CHF 7.00
All mini desserts as a dessert fun (1 piece per person)	CHF 25.00
caramel patties	CHF 12.00
Dessert variation "Du Parc"	CHF 15.00
Vanilla ice cream with berry ragout	CHF 11.00
Tiramisù with fruit fan	CHF 14.50



Whether it's a seminar, conference, private occasion or company event - together with our kitchen team we have prepared various menu suggestions for you. Do you have special wishes or ideas?

We would be happy to put together an individual menu for your event and advise you on the selection of wines.

BUFFET OFFER

The Hotel du Parc stands for culinary delights and cosiness. Our kitchen team has given creativity free rein for your banquet and put together a buffet with Swiss specialties for you.

SWISS BUFFET

APPETIZERS

Smoked Stettener trout with sweet mustard sauce

Lentil salad with saucisson

Bünderplatte with raw ham, salsiz, bacon and Bündnerfleisch

Various leaf salads and three vegetable salads

French and Italian dressing

MAIN COURSES

Whitefish fillet with herb sauce

Hot farmer's meatloaf

Roasted chicken thighs (boneless) with pesto

Roast veal with pickled prunes

Dry rice, bacon potatoes, sautéed "Älplermagronen" beans
with onions and applesauce

DESSERT

Burnt cream like grandmother's style

Meringue with Nidle

Apple pie with vanilla ice cream and whipped cream

CHF 89.00 per person

We would be happy to help you with your wine selection - just ask us!

