



Fine Appetizers

refined. delicate. unique.



Aperitif Offers

<i>recommendation</i>	<i>Easy</i>	<i>Business</i>	<i>First</i>
AB 20 PERSONEN			
Beverages (à discrétion)	Mineral water, orange juice, prosecco	Mineral water, orange juice, prosecco, beer	Mineral water, orange juice, prosecco, rosé wine, beer, berry bowl
The agony of choice	4 pieces	6 pieces	8 pieces
Time frame	30 minutes	45 minutes	60 minutes
Package rates	28.- / person	38.- / person	50.- / person

Cold appetizers 4.- per piece

Canapé with raw ham and cucumbers
 Canapé with egg and chives 
 Cornet with smoked salmon and horseradish cream
 Cornet filled with tomato tartar 
 Shrimp, papaya & mango chutney
 Asian noodle salad 
 Tomato and mozzarella with pesto 
 Kalamata olives marinated with garlic and herbs 
 3 kind of vegetables sticks with yoghurt & herb dip 

Warm appetizers 4.- per piece

Oven-fresh ham croissant
 Chili sausage with Pommery mustard
 Satay chicken with peanut sauce and sprouts
 Roasted chipolata sausage on truffled mashed potatoes
 Deep-fried pikeperch with sauce tartar
 Quiche with bacon and onions
 Parmesan soup with pesto in an espresso cup 
 Curry soup in an espresso cup 
 Quiche with cheese 
 Baked cauliflower with mango chutney and mayonnaise 
 Spring rolls with soy dip 
 Empanadas with vegetable filling 

Sweet appetizers 4.- per piece

White chocolate mousse
 Panna cotta with blackberry sauce
 Apple crumble with whipped cream
 Exotic fruit salad

Cold appetizers 5.- per piece

Cornet with beef tartare and parmesan
 Cornet with veal tartare and Marsala curry
 Cornet with tuna tartare and smokey crème fraîche
 Canapé with roast beef, cucumber and Pommery mustard
 Lollipop with marinated beef fillet and pistachio
 Lollipop with pickled salmon and sesame seeds
 Smoked trout with beetroot and pine nuts
 Buffalo mozzarella with fig and sour cream 
 Falafel balls with hummus 
 Bruschetta, tomatoes and olive tapenade 

Warm appetizers 5.- per piece

BBQ beef fillet cubes on wasabi mashed potatoes
 «Wiener» veal escalope with potato salad
 Veal hamburger with BBQ sauce
 Fried pikeperch fillet on champagne cabbage
 Giant prawns on wasabi aioli
 Grilled tuna, wakame salad, shiso cress
 Baked mozzarella on lukewarm ratatouille 
 Pear ravioli with parmesan and pine nuts 
 Quinoa pops with apple and pea cream 
 Creamy fregola sarda with dried tomatoes
 Arborio risotto, truffle and green asparagus 

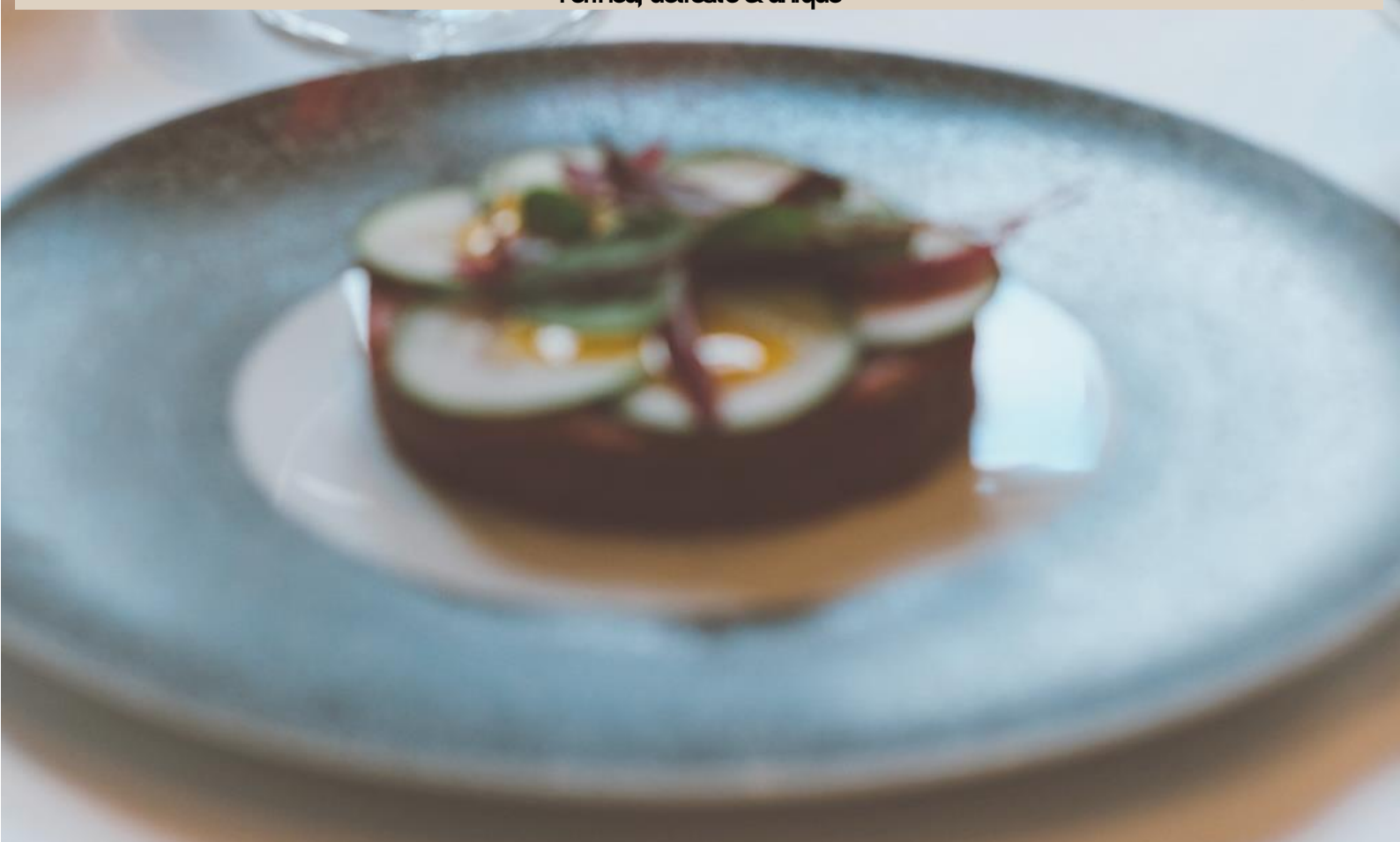
Sweet appetizers 5.- per piece

Chia and coconut pudding with grilled pineapple ragout
 Macarons
 Creme brulee with fresh raspberries
 Valhrona chocolate cake



OUR MENU SELECTION

refined, delicate & unique



Recommendations of the house

Zurich's best

WINEMAKER SALAD

leaf lettuce | radish | fried bacon
grape vinaigrette

ZURICH SLICED VEAL

tender veal rump strips | briefly fried
creamy white wine mushroom sauce
glazed broccoli | butter noodles

TARTE AU CITRON

creamy lemon buttercream
short crust pastry base
meringue topping | litchee compote

3 courses 75.-

Refined

TRUFFLE-BRIE

in batter baked until creamy
leaf salad | grapefruit | grapes
pine nuts | honey vinaigrette

CRUSTACEAN FOAM

perfumed with pernod | crab tartar
yuzu cream fraiche | orange jelly
sea asparagus

VEAL DUET

grilled veal fillet
braised veal shoulder fillet
Armagnac reduction
Tasmanian mountain pepper
vegetables | creamed spinach
creamy potato gratin

WHITE COFFEE MOUSSE

Felchlin chocolate | Arabica coffee
saffronized dwarf oranges
pistachio ice cream

4 courses 90.-

Fine dine

VEAL FOAM

veal carpaccio | truffled veal tartare
Piquillo pepper pesto | pickled walnuts
purslane | port wine fig

TOMATO ESSENCE

from ox heart tomatoes
Buffalo milk ricotta ravioli
edamame | chili oil drops
basil cress

MONKFISH

fried | lardo
beluga lentils | flower sprouts
red bell pepper emulsion
cauliflower-lemon cream

ROSEMARY SORBET

cucumber | lime | gin

BEEF TENDERLOIN

roasted pink | porcini mushroom crust
Amarone-cranberry reduction
vegetables variation
white polenta dumplings

CHAMPAGNE MOUSSE

in a red chocolate coating
mint braise | salty caramel
quince gelée

6 courses 140.-



Menu suggestions

We will be happy to discuss the menu for your event with you individually. The following are examples of what such a menu might look like.

Menu 1

Goat cheese | in wan tan batter | pear chutney
brioche | salty almond cream | watercress

Beef shank strips | roasted pink
creamy green pepper sauce | vegetable bouquet
Vaudois potato gratin

Fruit salad | mint | lemon sorbet

3 courses 68.-

Menu 3

Burrata | vanilla cherry tomato salad | courgette
grapefruit | basil vinaigrette | pine nuts

Pork tenderloin | wrapped in bacon
roasted balsamic sauce | spinach | fried potato croquettes

Apple cakes | in batter | deep-fried | cinnamon sugar
vanilla ice cream | blackberry confit | cream

3 courses 68.-

Menu 5

Swiss alpine salmon | home-pickled | Indian marinated
crispy beetroot slaw | oriental scented mandarin
curry crumble | coconut cream

Veal duet | roasted fillet | braised muesli
port wine sauce | creamy pea mousse
seasonal vegetables bouquet | Ticino polenta

Lemon tarte | creamy lemon buttercream
short crust pastry base | meringue topping
litchee compote

3 courses 89.-



Menu 2

Mixed leaf lettuce | chopped eggs | croutons | seeds
Tuscan dressing

Sliced veal | briefly fried | Barolo olive sauce
courgette & tomato ragout | fried Lyoner potatoes

White coffee mousse | fine Felchlin chocolate | Arabica coffee
dwarf oranges | pistachio ice cream

3 courses 66.-

Menu 4

Truffle brie | deep fried in batter | leaf salads
grapes | pine nuts | wild honey vinaigrette

Chicken breast | in pancetta coating | roasted | salsa verde
coconut & dried tomatoes | sage tagliatelle

Cheesecake | crumble | pickled apricots
sour cream ice cream

3 courses 66.-

Menu 6

Zurich white wine foam | grapes | homemade lemon ravioli
sprouts | croutons

Beef tenderloin | pink roasted | Amarone truffle jus
creamy spinach | mushrooms | pomme-dauphine

Tarte tatin | classically prepared | lukewarm | vanilla ice cream
whipped cream | almonds

3 courses 85.-



Menu 7

Winemaker salad | leaf lettuce | radish | fried bacon
grape vinaigrette

Mushroom cream | wild herbs | Belper tube

Braised beef | braised in the oven | Merlot sauce
root vegetables | mashed potatoes

Panna cotta | berry ragout | sweet arugula pesto
almonds | whipped cream

4 courses 82.-

Menu 9

Lettuce | eggs | mushrooms | garden herbs
mustard dressing

Sweet potato cream | scallops | beluga lentils
crispy bacon | macadamia nut | cress

Veal shoulder fillet | marinated with sage | glazed fig jus
ratatouille | potato croquettes

Crème slices | homemade | sweet puff pastry Eng-
lish vanilla cream | berry compote

4 courses 86.-

Menu 11

Char | home-pickled | miso cauliflower cream smokey apple
mustard | mizuna salad | hazelnuts

White wine cream | Zurich Riesling-Sylvaner
grape chutney | vegetable dumpling | almonds

Veal picatta | cheese coating | fried | tomato coulis
broccoli | saffron risotto | arugula

Roasted pistachio cream | port wine and pineapple salad
chocolate chips

4 courses 90.-

Menu 8

Smoked salmon tartare | charcoal apple mustard
horseradish cream | crispy arugula

Tomato cream | basil | truffle ravioli

Veal shoulder | braised in the oven | morel sauce
glazed cabbage | mashed potatoes

Cheesecake | calvados apples | chocolate crumbles
sour cream ice cream

4 courses 86.-

Menu 10

Carpaccio | thin slices of beef shank | Indian mayonnaise
vegetables pickles | parmesan cheese | arugula

Parmesan foam | root vegetables | truffle ravioli

Veal duet | roasted fillet & braised veal shoulder fillet
Armagnac jus | spinach | saffron tagliatelle

Crème Brûlée | with bourbon vanilla
cane sugar crumble | marinated strawberries | lemon sorbet

4 courses 89.-

Menu 12

Panzanella | Italian bread salad | scarmozza cheese
stewed bell peppers | tomato | wild garlic pesto

Pea foam | refined with mint | paprika chutney
brown butter | vegetable Dim-Sum

Angus sirloin steak | grilled | béarnaise sauce | spinach
potato croquettes

Apple crumble | with organic apples | served lukewarm
creamy vanilla ice cream | cream

4 courses 81.-

Create your own menu

Something small to start

Leaf salads chopped eggs croutons creamy herb dressing	16.-
Burrata vanilla cherry tomato salad zucchini grapefruit basil vinaigrette pine nuts	20.-
Truffle brie deep fried in batter leaf salad grapes pine nuts wild honey vinaigrette	19.-
Veal carpaccio & tartar piquillo pepper pesto dark walnuts purslane port wine fig	23.-
Duck liver terrine refined with port wine Sauternes gelée fig chutney frisée leaves toast	24.-
Smoked salmon trio sashimi, tartare and praline granny smith jelly cabbage wasabi salad pickled ginger	22.-
Veal tataki cold veal & tuna tranche sesame coating mango, cucumber & bell pepper salsa lime cream	24.-

Soups

Tomato essence made from ox heart tomatoes ricotta ravioli edamame chili oil basil cress	16.-
Crustacean foam perfumed with cognac crab tartare crème fraîche with yuzu sea asparagus	19.-
Crème-Dubarry cauliflower cream soup with bourbon vanilla garlic croutons	16.-
Cream of mushrooms refined with Armagnac herbs wild duck tartare shallot confit walnut thyme oil	19.-

Hot Starters

Truffle ravioli (house specialty) homemade creamy champagne cream sauce truffle slices argula	20.-
Monkfish salty lardo beluga lentils flower sprouts bell pepper emulsion cauliflower-citrus cream	28.-
Giant prawns fried in herb butter creamy Venere risotto pea and chili pesto cress	25.-
Quail breast coated in pistachios roasted truffled mashed potatoes port wine and orange sauce	22.-

Meatless pleasure

Wild mushroom ragout 4 types white wine cream sauce herbs Brussels sprout leaves grapes noodles	34.-
Vegetable tart served fresh from the oven with ratatouille vegetables pea pesto lemon dip wild herb salad	32.-
Cauliflower steak roasted yellow carrot chutney hazelnuts purslane parmesan brown butter sauce	29.-
Pasta Puttanesca nonna's recipe cooked for 12 hours capers black olives parmesan rocket salad	27.-

Patiently caught

Halibut medallions poached martini sauce fried giant shrimp truffled savoy cabbage dill pasta	42.-
Sea bass fillet fried lemon caper beurre blanc young garden vegetables potato and chive stick	40.-
Fillets of Perch from lake Zurich in champagne batter deep-fried tartar sauce herb potatoes lemon	44.-
Trout fillet fried salty lardon horseradish sauce champagne sauerkraut marjoram fried potatoes	39.-

Noble and tender meat creations

Beef fillet roasted porcini mushroom crust béarnaise sauce colorful garden vegetables polenta	58.-
Stroganoff beef fillet cubes roasted bell pepper red wine sauce sour cream broccoli pasta	48.-
Bœuf-Bourguignon beef shoulder tip Burgundy sauce bacon silver onions broccoli tagliatelle	40.-
Entrecôte wrapped in herbs glazed pink in the oven in one piece port wine sauce creamy spinach potato gratin	54.-
Angus steak grilled pink smoked hollandaise sauce onion rings spinach leaves polenta gnocchi	48.-
Veal steak with Grand Marnier sauce grilled morel-cognac sauce colorful vegetables potato croquettes	52.-
Zurich sliced veal sautéed veal strips creamy mushroom sauce almond broccoli roesti	39.-
Veal duet veal fillet & braised veal shoulder fillet Armagnac reduction colorful garden vegetables creamed spinach herb pasta	48.-
Veal blanquette veal ragout lardon strips white wine-morel velouté Vichy carrots polenta gnocchi	42.-
Veal picatta egg and cheese coating lemon and caper vinaigrette dried tomatoes peach saffron risotto rocket	44.-
Pork fillet medallions wrapped in pepper roasted prosciutto port wine-cherry jus carrots risotto	39.-
Pork steak morel crust plum and red wine sauce creamy leek ragout potato gratin	36.-
Chicken ragout marengo in tomato and brandy sauce crayfish mushrooms croutons dry rice	36.-
Barbarie duck breast grilled pink grand marinade sauce cumquats oranges pumpkin quinces chestnut cream	42.-

Sweet dreams

Suprise feast 5 sweets let yourself be surprised	26.-
White coffee mousse Felchlin chocolate Arabica coffee saffronized dwarf cumquats pistachio ice cream	16.-
Cheesecake sweet Philadelphia cream cookie crumble pickled apricots lemon balm leaves sour cream ice cream	17.-
Apple cake in batter deep-fried cinnamon-sugar vanilla ice cream blackberry confit cream	15.-

For simpler occasions

Oven-baked meatloaf Madeira jus mustard potato gratin small mixed salad	28.-
Schübli pork & beef sausage poached in broth homemade potato & cucumber salad sweet mustard	27.-
Home-made veal meatloaf refined with chorizo glazed mushroom cream sauce broccoli mashed potatoes	33.-
Meat Platter smoked ham chorizo turkey breast mountain cheese pickled vegetables bread butter	32.-

