

our Buffet selection

refined, delicate & unique





simply differente

(for 50 or more Guests

refined soup feast

Porcini mushroom cream refined with cognac

crispy from the gardener

Market-fresh leaf salads | cucumber salad with yoghurt dill dressing | carrot salad with orange dressing recent corn-pepperoni salad with sesame dressing | potato salad with pickles cabbage salad with bacon cubes | tomato-mozzarella suet with basil pesto pulpo salad with jalapeño, braised peppers and almonds

Accompanied by a rich palette of roasted seeds, bread croutons, fried onions, capers, pomegranate creamy French herb dressing, Toscana dressing, balsamic dressing

cold delicacies

Roast beef with remoulade sauce and pickles | smoked Zurich trout with horseradish foam and dill classic anti pasti with zucchetti, aubergine and pepperoni | homemade goat's cheese nougat, refined with pistachios & almonds on cranberries

Tatar Live station

Veal & beef tartare, classically prepared on the spot by our chef served with capers, onions, chopped organic egg, freshly baked baguette

Main course

Beef Entrecôte "Café de Paris" with dark port wine jus
Zurich meatballs with mushroom cream sauce
Grilled salmon fillet with fruity saffron sauce
Ravioli Jardiniere filled with spinach & ricotta on a creamy truffle sauce

pointed morel caponata | glazed cabbage | cauliflower with pesto breadcrumbs Romanesco tossed in pesto | Vaudois potato gratin Polenta gnocchi with sage butter | herbed tagliatelle

Sweet sins

Exotic Fruit Salad with Mint | Lemon Meringue Tart | Grandmother's Burnt Crème Raspberry Panna Cotta Slice | Opera Slice | Crispy Apple Jalousie light coffee mouse made to our own recipe | various macarons two kinds of fruit sauces | two kinds of sorbets & ice cream mini brioche with vanilla cream

Cheese platter with Swiss hard | semi-hard | soft cheese with fruit chutney

110.-





Swiss Buffet

for 50 or more Cuests)

refined soup feast

Truffled barley soup according to grandmother's recipe

cold delicacies & salads

Market-fresh leaf salads (four varieties) | potato salad with pickles carrot salad with orange dressing
Pasta salad with dried tomato and pine nuts
Swiss sausage salad with cheese and pickle

Smoked Zurich trout and smoked salmon with horseradish foam and honey mustard sauce Slices of Limmat Vallay raw ham, Valais coppa and Bündner Mostbröckli with honeydew melon Vitello Tonnato, pink veal slices with creamy thon sauce Ticinese vegetable pancake, fresh from the oven

Accompanied by a rich palette of: roasted seeds, garlic croutons olives, capers, dried tomatoes creamy French herb dressing, Toscana dressing, balsamic dressing

Main course

Ticino roast pork, oven glazed with rosemary jus
Veal picatta, roasted briefly in a hearty tomato sauce
Swiss-Alpine Lostallo salmon fillet, roasted with fruity saffron foam

side dishes

red and yellow carrots | green beans with onion young leaf spinach with garlic butter | Vichy carrots with tarragon

served with Vaudoise potato gratin | Bündner Pizokel | herbed tagliatelle

Dessert creations

Seasonal fruit salad with mint | classic tiramisu in a glass Raspberry Panna Cotta Slice | Toblerone Mousse Tarte Tatin | Parsonage cake made to an old recipe Meringue shells with wild berries and whipped cream two kinds of sorbets & ice cream

Cheese platter with Swiss hard | semi-hard | soft cheese and fruit chutney





(for 50 or more Guests)

simply crunchy

Market-fresh leaf salads | Cucumber salad with yoghurt dill dressing
Carrot salad with orange dressing | Swiss sausage and cheese salad | Potato salad with pickles
Cabbage salad with bacon cubes | Tomato salad with mozzarella cheese
Greek salad with cucumber, olives, and feta cheese

Accompanied by a rich palette of: roasted seeds, bread croutons, roasted onions, capers, pomegranate creamy French herb dressing, Toscana dressing, balsamic dressing

Pasta et Basta

Potato Gnocchi | Rigatoni Pasta | Farfalle Pasta Cream Cheese Spinach Ravioli Huus Tagliatelle | Cannelloni

Veal Bolognese | Mushroom Cream Sauce | racy Sicilian Tomato Sauce Cheese Sauce | Sauce Carbonara | Basil Pesto | Sun-dried Tomato Pesto

served with grated Parmesan, Emmental and Gruyère cheese ****

Sweet, sweet, sweet

Seasonal fruit salad | sweet cream puffs with vanilla cream | chocolate cake Mini muffins from the Zurich bakery | two kinds of sorbets & ice cream Fruit sauces | apricot curd dumplings with coconut flakes

70.-