



with culinary accompaniment

Buffet & standing lunch



Coffee Break

Efficient work requires a healthy, light and yet energizing diet. We therefore want to make the breaks tasty, varied and high-quality at the same time. You can choose according to your preferences.

Welcome

(included in the Premium and First packages)

à discrétion: coffee/espresso, various teas, orange juice, crispy croissants 8.- / Person

Coffee all day

(included in all packages)

½ day à discrétion: coffee/espresso, various teas, two kinds of fruit juices 10.- / Person

Easy

(included in all packages)

à discrétion: coffee/espresso, various teas, two kinds of fruit juices
 morning: selected treats for a delightful break 14.- / Person
 afternoon: a small selection of sweet and savoury bites 14.- / Person

Power

(included in the Premium and First packages)

à discrétion: coffee/espresso, various teas, two kinds of fruit juices
 morning: a varied and generous selection for an extra boost of energy between sessions 18.- / Person
 afternoon: a generous selection of sweet and savoury delights 18.- / Person

Quick-Food for Seminars

Served as "quick refreshments" in the meeting room, so you can continue working without interruption. You have the choice either as large platters or pre-portioned plates per participant. You are also welcome to indicate your special beverage request for an additional charge.

Basic

22.- / Person

Stone oven rolls with chorizo, cantadour and sun-dried tomatoes
 Mini croissants with Brie cheese, cucumber and mustard butter
 Stone oven rolls with smoked salmon and sour cream dip
 Olive rolls with hummus, grilled vegetables and rocket salad

Middle

30.- / Person

Mini croissant with pastrami, Gruyère cheese & truffle mayonnaise
 Stone oven roll with smoked salmon, horseradish and sprouts
 Olive roll with salsiz, cucumber and herb mayonnaise
 Focaccia with raw ham, pickled cucumber & Pommery mustard
 Focaccia with hummus, grilled vegetables and rocket
 Baguette with basil pesto, tomato and buffalo mozzarella

Upper

35.- / Person

Mini club sandwich
 Breaded mini veal escalope with cranberries
 Crispy potato rösti with smoked salmon
 Oven-fresh bacon and cheese cakes
 Crispy empanadas with lentil & curry
 Spring roll with soy dip

Seminar standing lunch (FROM 30 PERSONS)

<i>Economy</i>	<i>Power</i>	<i>First</i>
Carrot velouté with ginger and vegetable dim sum	Cream of pea soup refined with mint and smoky paprika chutney	Champagne and pear cream with eggplant chutney
****	****	****
Market-fresh leaf salads Greek salad Beetroot and orange salad Two types of dressing, toasted bread croutons and oven-fresh bread rolls	Market fresh leaf salads (3 varieties) mixed antipasti platter roast beef on a remoulade sauce Italian & French herb dressing toasted seeds & bread croutons oven-fresh baguette	Mixed leaf salads Limmat Valley prosciutto & melone Buffalo mozzarella with sour cream tuna sashimi on sesame aioli Italian & French herb dressing toasted seeds & bread croutons oven-fresh baguette
****	****	****
Macaroni with „Ghackets“ exclusive veal Bolognese fried onions apple sauce grated cheese Black Tiger shrimps poached on green curry coconut sauce Huus-Cannelloni stuffed with mediterranean vegetables on creamy white wine sauce Lemon leaf spinach cauliflower with pesto butter crumbs Swiss macaroni salted potatoes with herbs	Veal picatta short roasted tomato sauce Egli fillets in champagne batter deep-fried crispy and golden brown sauce tartar Ravioli Jardiniere filled with spinach & ricotta with creamy truffle sauce glazed carrot duet green beans small baked potato polenta gnocchi	Mini veal escalope "Viennese style" breaded, fried golden brown cranberries Beef rump strips very briefly fried with creamy paprika sauce Norwegian salmon fillet fried on the skin fruity saffron foam Potato gnocchi with brown sage butter refined with shredded scamorza Ratatouille vegetables broccoli with al- mond butter potato croquettes / spaetzli
****	****	****
White coffee mousse airy vanilla cream puffs	Chocolate cake homemade tiramisu	Chocolate mousse petit cheesecake swiss cheeseboard
40.- / Person	55.- / Person	65.- / Person

* The menus given serve as examples. Our chef is happy to create individual, seasonally adapted menus, which are tailored to your special wishes.