



*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 8.- / Person  
crispy croissants and salty/sweet surprise cookies

### 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: finger sandwiches, organic bircher muesli, fruit basket 14.- / Person  
afternoon: Donuts, freshly baked cheese chüechli, seasonal fruit salad 14.- / Person

### Power

(included in the Premium and First packages)

à discrétion: coffee/espresso, various teas, two kinds of fruit juices  
morning: finger sandwiches, bircher muesli, Coconut-Chia pudding, fruit basket 18.- / Person  
afternoon: Donuts, crumble cake, freshly baked cheese chüechli, seasonal fruit salad 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.