



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 fraiche
- 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
- Crème brûlée 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 muesli
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
Tuscany 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 muesli
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 riccota ravioli edamame chili oil basil cress 🌿	16.-
Crustacean foam perfumed with cognac crab tartare crème fraîche with yuzu sea asparagus 🌿	19.-
Creme-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 medaillons 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 & veal muesli 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 médaillons 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 chorizzo turkey breast mountain cheese pickled vegetables bread butter	32.-

