

BUFFET AND STANDING LUNCH



*With culinary accompaniment*



## 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: **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, vitamin water** 10.- / Person

### Easy (included in all packages)

à discrétion: **coffee/espresso, various teas, two kinds of fruit juices, vitamin water**

morning: **filled Croissants, Birchermüesli grandmother's style, yoghurts** 14.- / Person

afternoon: **donuts, oven-fresh cheese tartelette, seasonal fruit salad** 14.- / Person

### Power (included in the Premium and First packages)

à discrétion: **coffee/espresso, various teas, two kinds of fruit juices, vitamin water**

morning: **filled croissants, Birchermüesli, cream cheese tartelette, yoghurts, fruit basket** 18.- / Person


afternoon: **donuts, petit fours, oven-fresh cheese tartelette, 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

Mini croissant with chorizo, cantadou and dried tomatoes

Pretzel sandwich with Brie cheese, cucumber, and sweet mustard 

Stone oven baked sandwich with smoked salmon and sour cream dip

Multigrain sandwich with hummus, grilled vegetables and arugula 

### Middle 30.- / Person

Mini croissant with Pastrami, Gruyère Cheese & Truffle Mayonnaise

Stone oven baked sandwich with smoked salmon, horseradish, and sprouts

Multigrain sandwich with salsiz, cucumber and herb mayonnaise

Focaccia with raw ham, pickle & Pommery mustard

Focaccia with hummus, grilled vegetables, and arugula 

Baguette with basil pesto, tomato, and buffalo mozzarella 


### Upper 35.- / Person

Mini beef burger with BBQ sauce

Breaded mini veal escalope with cranberries

Crispy potato rösti with smoked salmon

Oven fresh bacon & cheese tartelette

Crispy empanadas with lentil & curry 


Spring roll with soy dip 



## Seminar standing lunch

### Easy (from 30 persons)

40.- / Person

Carrot velouté, with ginger and vegetable dim sum 

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#### Rich salad buffet:

Market fresh leaf salads (3 varieties) | Greek salad | beetroot orange salad | Italian dressing  
French herb dressing | roasted seeds & bread croutons | oven-fresh baguette

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Macaroni with „Ghackets“ (minced meat) | 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

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White coffee mousse | airy vanilla cream puffs

### Power (from 30 persons)

55.- / Person

Cream of pea soup refined with mint and smoky paprika chutney 

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#### Rich salad buffet:

Market fresh leaf salads (3 varieties) | mixed antipasti platter | roast beef on a remoulade sauce  
Italian dressing & French herb dressing | toasted seeds & bread croutons | oven-fresh baguette

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Veal picatta | short roasted | on rezeater 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 with onion | small baked potato | polenta gnocchi

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Chocolate cake | homemade tiramisu | magnum mini-classic

### First (from 30 persons)

65.- / Person

Champagne pear cream with eggplant chutney 

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#### Rich salad buffet:

Mixed leaf salads | crisp arugula | iceberg lettuce | Limmat Valley prosciutto & melone

Buffalo mozzarella with sour cream & fig | tuna sashimi on sesame aioli | Italian dressing

French herb dressing | toasted seeds & bread croutons | oven-fresh baguette.


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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 almond butter | potato croquettes / spaetzli 

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Chocolate mousse | petit cheesecake | swiss cheeseboard