

Our Buffet Selection
refined delicate unique.



Simply differente (for 50 or more guests)

Rafined soup feast

Porcini mushroom cream refined with cognac

From the garden

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 antipasti with zucchetti, aubergine and pepperoni | homemade goat's cheese nougat,

Refined with pistachios & almonds on cranberries

Tartar 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

Supplements:

Pointed morel caponata | glazed cabbage | cauliflower with pesto breadcrumbs

Romanesco tossed in pesto | Vaudois potato gratin

Polenta gnocchi with sage butter | herbed tagliatelle

Sweets

Exotic Fruit Salad with Mint | Lemon Meringue Tart | Grandmother's Burnt Crème

Raspberry Panna Cotta Slice | Opera Slice | Crispy Apple Jalousie

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

CHF 110.-

Swiss buffet (for 50 or more guests)

Rafined soup feast

Truffled barley soup according to grandmother's recipe

From the garden

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

Accompanied by a rich palette of:

Roasted seeds, bread croutons, fried onions, capers, pomegranate

Creamy French herb dressing, Toscana dressing, balsamic dressing

Cold delicacies

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

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

Supplements:

red and yellow carrots | green beans with onion

young leaf spinach with garlic butter | Vichy carrots with tarragon

Vaudoise potato gratin | Bündner Pizokel | herbed tagliatelle

Sweets

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

CHF 90.-

Pasta e basta (for 50 or more guests)

From the garden

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 e 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:

Parmesan, Emmental and Gruyère cheese

Sweets, Sweets, Sweets

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

CHF 70.-

