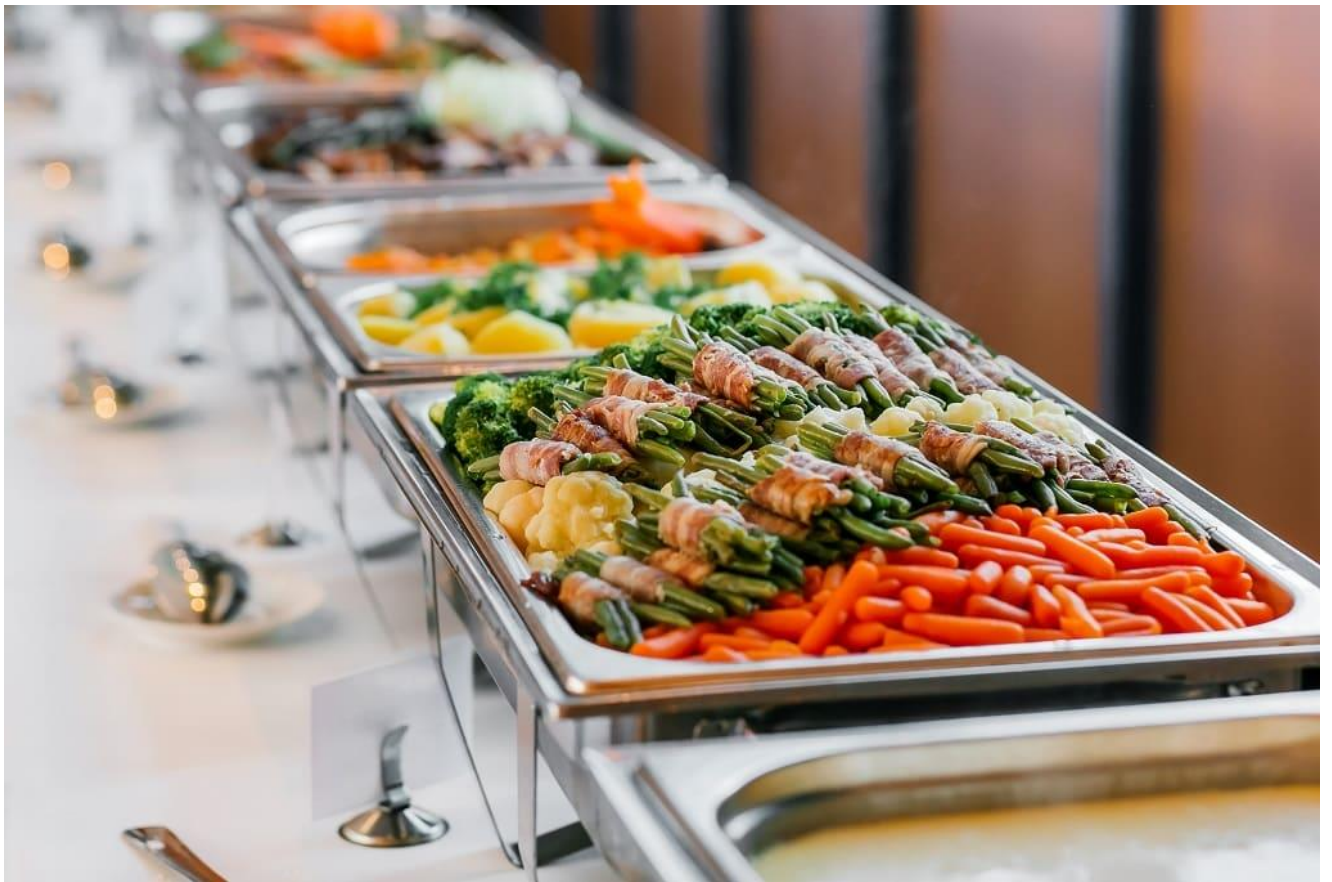


OUR BUFFET SELECTION



refined. delicate. unique.



simply diferente

(for 50 or more Guests)

refined soup feast

Porcini mushroom cream refined with cognac

crispy from the gardener

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 anti pasti with zucchini, aubergine and pepperoni | homemade goat's cheese nougat,
refined with pistachios & almonds on cranberries

Tatar 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

pointed morel caponata | glazed cabbage | cauliflower with pesto breadcrumbs
Romanesco tossed in pesto | Vaudois potato gratin
Polenta gnocchi with sage butter | herbed tagliatelle

Sweet sins

Exotic Fruit Salad with Mint | Lemon Meringue Tart | Grandmother's Burnt Crème
Raspberry Panna Cotta Slice | Opera Slice | Crispy Apple Jalousie
light 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

110.-



Swiss Buffet

(for 50 or more Guests)

refined soup feast

Truffled barley soup according to grandmother's recipe

cold delicacies & salads

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

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

Accompanied by a rich palette of: roasted seeds, garlic croutons
olives, capers, dried tomatoes
creamy French herb dressing, Toscana dressing, balsamic dressing

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

side dishes

red and yellow carrots | green beans with onion
young leaf spinach with garlic butter | Vichy carrots with tarragon

served with Vaudoise potato gratin | Bündner Pizokel | herbed tagliatelle

Dessert creations

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

90.-



Pasta e Basta

(for 50 or more Guests)

simply crunchy

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 grated Parmesan, Emmental and Gruyère cheese

Sweet, sweet, sweet

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

70.-