



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 discréteion:	coffee/espresso, various teas, orange juice crispy croissants and salty/sweet surprise cookies	8.- / Person
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Coffee all day

(included in all packages)

½ day à discréteion:	coffee/espresso, various teas, two kinds of fruit juices	10.- / Person
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Easy

(included in all packages)

à discréteion:	coffee/espresso, various teas, two kinds of fruit juices	
morning:	Pumpernickel canapés, organic bircher muesli, fruit basket	14.- / Person
afternoon:	Donuts, Panna cotta with wild berries, seasonal fruit salad	14.- / Person

Power

(included in the Premium and First packages)

à discréteion:	coffee/espresso, various teas, two kinds of fruit juices	
morning:	Pumpernickel canapés, bircher muesli, Coconut-Chia pudding, fruit basket	18.- / Person
afternoon:	Donuts, crumble cake, Panna cotta with wild berries, 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, cantadou 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)

Economy	Power	First
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
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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	Veal picatta short roasted tomato sauce Egli fillets in champagne batter deep-fried crispy and golden brown sauce tartar	Mini veal escalope "Viennese style" breaded, fried golden brown cranberries
Black Tiger shrimps poached on green curry coconut sauce	Ravioli Jardiniere filled with spinach & ricotta with creamy truffle sauce glazed carrot duet green beans small baked potato polenta gnocchi	Beef rump strips very briefly fried with creamy paprika sauce
Huus-Cannelloni stuffed with mediterranean vegetables on creamy white wine sauce	Norwegian salmon fillet fried on the skin fruity saffron foam	Potato gnocchi with brown sage butter refined with shredded scamorza
Lemon leaf spinach cauliflower with pesto butter crumbs Swiss macaroni salted potatoes with herbs	Ratatouille vegetables broccoli with al- mond butter potato croquettes / spaetzli	
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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.