



## 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
- Valrhona chocolate cake



## OUR MENU SELECTION

refined, delicate & unique



## Recommendations of the house

### Zurich's best

**WINEMAKER SALAD**  
leaf lettuce | radish | fried bacon  
grape vinaigrette

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**ZURICH SLICED VEAL**  
tender veal rump strips | briefly fried  
creamy white wine mushroom sauce  
glazed broccoli | butter noodles

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**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

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**CRUSTACEAN FOAM**  
perfumed with pernod | crab tartar  
yuzu cream fraiche | orange jelly  
sea asparagus

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**VEAL DUET**  
grilled veal fillet  
braised veal shoulder fillet  
Armagnac reduction  
Tasmanian mountain pepper  
vegetables | creamed spinach  
creamy potato gratin

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**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

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**TOMATO ESSENCE**  
from ox heart tomatoes  
Buffalo milk ricotta ravioli  
edamame | chili oil drops  
basil cress

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**MONKFISH**  
fried | lardo  
beluga lentils | flower sprouts  
red bell pepper emulsion  
cauliflower-lemon cream

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**ROSEMARY SORBET**  
cucumber | lime | gin

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**BEEF TENDERLOIN**  
roasted pink | porcini mushroom crust  
Amarone-cranberry reduction  
vegetables variation  
white polenta dumplings

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**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  
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**Beef shank strips** | roasted pink  
creamy green pepper sauce | vegetable bouquet  
Vaudois potato gratin  
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**Fruit salad** | mint | lemon sorbet

3 courses 68.-

### Menu 3

**Burrata** | vanilla cherry tomato salad | courgette  
grapefruit | basil vinaigrette | pine nuts  
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**Pork tenderloin** | wrapped in bacon  
roasted balsamic sauce | spinach | fried potato croquettes  
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**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  
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**Veal duet** | roasted fillet | braised muesli  
port wine sauce | creamy pea mousse  
seasonal vegetables bouquet | Ticino polenta  
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**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  
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**Sliced veal** | briefly fried | Barolo olive sauce  
courgette & tomato ragout | fried Lyoner potatoes  
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**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  
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**Chicken breast** | in pancetta coating | roasted | salsa verde  
coconut & dried tomatoes | sage tagliatelle  
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**Cheesecake** | crumble | pickled apricots  
sour cream ice cream

3 courses 66.-

### Menu 6

**Zurich white wine foam** | grapes | homemade lemon ravioli  
sprouts | croutons  
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**Beef tenderloin** | pink roasted | Amarone truffle jus  
creamy spinach | mushrooms | pomme-dauphine  
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**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

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**Mushroom cream** | wild herbs | Belper tube

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**Braised beef** | braised in the oven | Merlot sauce  
root vegetables | mashed potatoes

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**Panna cotta** | berry ragout | sweet arugula pesto  
almonds | whipped cream

4 courses 82.-

## Menu 9

**Lettuce** | eggs | mushrooms | garden herbs  
mustard dressing

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**Sweet potato cream** | scallops | beluga lentils  
crispy bacon | macadamia nut | cress

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**Veal shoulder fillet** | marinated with sage | glazed fig jus  
ratatouille | potato croquettes

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**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

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**White wine cream** | Zurich Riesling-Sylvaner  
grape chutney | vegetable dumpling | almonds

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**Veal picatta** | cheese coating | fried | tomato coulis  
broccoli | saffron risotto | arugula

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**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

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**Tomato cream** | basil | truffle ravioli

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**Veal shoulder** | braised in the oven | morel sauce  
glazed cabbage | mashed potatoes

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**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

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**Parmesan foam** | root vegetables | truffle ravioli

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**Veal duet** | roasted fillet & braised veal shoulder fillet  
Armagnac jus | spinach | saffron tagliatelle

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**Crème Brûlée** | with bourbon vanilla  
cane sugar crumble | marinated strawberries | lemon sorbet

4 courses 89.-

## Menu 12

**Panzanella** | Italian bread salad | scamorza cheese  
stewed bell peppers | tomato | wild garlic pesto

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**Pea foam** | refined with mint | paprika chutney  
brown butter | vegetable Dim-Sum

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**Angus sirloin steak** | grilled | béarnaise sauce | spinach  
potato croquettes

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**Apple crumble** | with organic apples | served lukewarm  
creamy vanilla ice cream | cream

4 courses 81.-

## Create your own menu

### *Something small to start*

<b>Leaf salads</b> chopped eggs   croutons   creamy herb dressing 🌿	16.-
<b>Burrata</b> vanilla cherry tomato salad   zucchini   grapefruit   basil vinaigrette   pine nuts 🌿	20.-
<b>Truffle brie</b> deep fried in batter   leaf salad   grapes   pine nuts   wild honey vinaigrette 🌿	19.-
<b>Veal carpaccio &amp; tartar</b> piquillo pepper pesto   dark walnuts   purslane   port wine fig	23.-
<b>Duck liver terrine</b> refined with port wine   Sauternes gelée   fig chutney   frisée leaves   toast	24.-
<b>Smoked salmon trio</b> sashimi, tartare and praline   granny smith jelly   cabbage wasabi salad   pickled ginger	22.-
<b>Veal tataki</b> cold veal & tuna tranche   sesame coating   mango, cucumber & bell pepper salsa   lime cream	24.-

### *Soups*

<b>Tomato essence</b> made from ox heart tomatoes   riccota ravioli   edamame   chili oil   basil cress 🌿	16.-
<b>Crustacean foam</b> perfumed with cognac   crab tartare   crème fraîche with yuzu   sea asparagus 🌿	19.-
<b>Creme-Dubarry</b> cauliflower cream soup   with bourbon vanilla   garlic croutons	16.-
<b>Cream of mushrooms</b> refined with Armagnac   herbs   wild duck tartare   shallot confit   walnut   thyme oil	19.-

### *Hot Starters*

<b>Truffle ravioli</b> (house specialty) homemade   creamy champagne cream sauce   truffle slices   argula 🌿	20.-
<b>Monkfish</b> salty lardo   beluga lentils   flower sprouts   bell pepper emulsion   cauliflower-citrus cream	28.-
<b>Giant prawns</b> fried in herb butter   creamy Venere risotto   pea and chili pesto   cress	25.-
<b>Quail breast</b> coated in pistachios   roasted   truffled mashed potatoes   port wine and orange sauce	22.-

### *Meatless pleasure*

<b>Wild mushroom ragout</b> 4 types   white wine cream sauce   herbs   Brussels sprout leaves   grapes   noodles 🌿	34.-
<b>Vegetable tart</b> served fresh from the oven   with ratatouille vegetables   pea pesto   lemon dip   wild herb salad 🌿	32.-
<b>Cauliflower steak</b> roasted   yellow carrot chutney   hazelnuts   purslane   parmesan   brown butter sauce 🌿	29.-
<b>Pasta Puttanesca</b> nonna's recipe   cooked for 12 hours   capers   black olives   parmesan   rocket salad 🌿	27.-

### *Patiently caught*

<b>Halibut medaillons</b> poached   martini sauce   fried giant shrimp   truffled savoy cabbage   dill pasta	42.-
<b>Sea bass fillet</b> fried   lemon caper beurre blanc   young garden vegetables   potato and chive stick	40.-
<b>Fillets of Perch from lake Zurich</b> in champagne batter   deep-fried   tartar sauce   herb potatoes   lemon	44.-
<b>Trout fillet</b> fried   salty lardon   horseradish sauce   champagne sauerkraut   marjoram fried potatoes	39.-

## *Noble and tender meat creations*

<b>Beef fillet</b> roasted   porcini mushroom crust   béarnaise sauce   colorful garden vegetables   polenta	58.-
<b>Stroganoff</b> beef fillet cubes   roasted   bell pepper red wine sauce   sour cream   broccoli   pasta	48.-
<b>Bœuf-Bourguignon</b> beef shoulder tip   Burgundy sauce   bacon   silver onions   broccoli   tagliatelle	40.-
<b>Entrecôte</b> wrapped in herbs   glazed pink in the oven in one piece   port wine sauce   creamy spinach   potato gratin	54.-
<b>Angus steak</b> grilled pink   smoked hollandaise sauce   onion rings   spinach leaves   polenta gnocchi	48.-
<b>Veal steak</b> with Grand Marnier sauce   grilled   morel-cognac sauce   colorful vegetables   potato croquettes	52.-
<b>Zurich sliced veal</b> sautéed veal strips   creamy mushroom sauce   almond broccoli   roesti	39.-
<b>Veal duet</b> veal fillet & braised veal shoulder fillet   Armagnac reduction   colorful garden vegetables   creamed spinach   herb pasta	48.-
<b>Veal blanquette</b> veal ragout   lardon strips   white wine-morel velouté   Vichy carrots   polenta gnocchi	42.-
<b>Veal picatta</b> egg and cheese coating   lemon and caper vinaigrette   dried tomatoes   peach   saffron risotto   rocket	44.-
<b>Pork fillet medallions</b> wrapped in pepper   roasted   prosciutto   port wine-cherry jus   carrots   risotto	39.-
<b>Pork steak</b> morel crust   plum and red wine sauce   creamy leek ragout   potato gratin	36.-
<b>Chicken ragout marengo</b> in tomato and brandy sauce   crayfish   mushrooms   croutons   dry rice	36.-
<b>Barbarie duck breast</b> grilled pink   grand marinade sauce   cumquats oranges   pumpkin   quinces   chestnut cream	42.-

## *Sweet dreams*

<b>Suprise feast</b> 5 sweets   let yourself be surprised	26.-
<b>White coffee mousse</b> Felchlin chocolate   Arabica coffee   saffronized dwarf cumquats   pistachio ice cream	16.-
<b>Cheesecake</b> sweet Philadelphia cream   cookie crumble   pickled apricots   lemon balm leaves   sour cream ice cream	17.-
<b>Apple cake</b> in batter   deep-fried   cinnamon-sugar   vanilla ice cream   blackberry confit   cream	15.-

## *For simpler occasions*

<b>Oven-baked meatloaf</b> Madeira jus   mustard   potato gratin   small mixed salad	28.-
<b>Schüblig</b> pork & beef sausage   poached in broth   homemade potato & cucumber salad   sweet mustard	27.-
<b>Home-made veal meatloaf</b> refined with chorizo   glazed   mushroom cream sauce   broccoli   mashed potatoes	33.-
<b>Meat Platter</b> smoked ham   chorizzo   turkey breast   mountain cheese   pickled vegetables   bread   butter	32.-

