

FOOD & BEVERAGES

Dear Guest

Welcome to a tour of our varied culinary offering – and to our tradition of hospitality.

Headed by Sebastian Kuhnert, our kitchen crew prepares all dishes using seasonal produce sourced whenever possible from within a 100-kilometre radius, and herbs from our own garden. We enjoy a close, loyal relationship with our suppliers, whom we choose carefully on the basis of clear-cut criteria. We attach great importance to ethical conduct, and we always try to utilise all parts of the products we select in our culinary processes.

For our vegetarian and vegan dishes we draw on our partner, Hiltl Kochatelier, for inspiration and instruction.

Do you have any specific requests or ideas? We would be pleased to assist you in planning the menus for your event.

With our best and most hospitable regards,



Sebastian Kuhnert
Executive Chef



Gion Gambon
Manager F&B

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Key: **vegan** **lactose-free** **gluten-free** **refined sugar-free**

All prices include VAT and service charges

"SIT DOWN" STARTERS

Lamb's lettuce salad

Apple | wholemeal croûton | raspberry



Beetroot carpaccio

Shoot herbs | Belper Knolle cheese | cotto d'uva



Zurich wine soup

Breast of duck (CH) | fennel | orange



Salmon tartare | Scotland

Brioche | mango | avocado

Teriyaki chicken | Switzerland

Carrot | chilli | lemon vinaigrette

4-course lunch menu: CHF 79 per person

4-course dinner menu: CHF 89 per person

3-course lunch menu: CHF 59 per person

3-course dinner menu: CHF 75 per person

2-course lunch menu: CHF 49 per person

Extra portion of main course on request: CHF 15 per portion

"SIT DOWN" MAIN COURSES

Fillet of beef | Switzerland

Semolina dumpling | roast vegetable | honey jus

Spaghetti vongole | Italy

Venus mussel | dried tomato | parsley



Coq au vin | Switzerland

Chicken leg | matignon vegetable | Savoyard potato



Szeged goulash | Switzerland

Veal | spaetzle | sauerkraut

Sautéed black cod | North-east Atlantic

Saffron tagliatelle | spinach | champagne sauce

4-course lunch menu: CHF 79 per person

4-course dinner menu: CHF 89 per person

3-course lunch menu: CHF 59 per person

3-course dinner menu: CHF 75 per person

2-course lunch menu: CHF 49 per person

Extra portion of main course on request: CHF 15 per portion

"SIT DOWN" DESSERTS

Mandarin orange

Peanut | tandoori



Coconut

Banana | kefir | ginger

Black sesame

Turkish yoghurt | yuzu | shiso

Brownie

Pecan | mango | avocado



**"SIT DOWN" VEGETARIAN DISHES – WITH INSPIRATION AND INSTRUCTION
FROM HILTL KOCHATELIER IN ZÜRICH**

HILTL
gesunder Genuss

STARTERS

Quinoa salad

Mango | avocado | orange & chilli chutney



Cream of sweetcorn soup

Chipotle | coriander | lime



Stuffed artichoke

Pumpkin | lemon | herbs

MAIN DISHES

Winter curry

Couscous | sweet potato | parsnip



Älplermagronen macaroni

Alpine cheese | fried onion | apple purée

Chopped seitan Zurich-style

Seitan | rösti | winter vegetable

Raviolo

Spinach | buffalo mozzarella | champagne foam

FLYING SERVICE

20 or more people

Prepare to be surprised by our chef's creativity and seasonal offerings.

To ensure that you and your guests receive the best possible service, please allow one hour for the dishes to be served.

Starters

2 or 3 seasonal starters

Main dishes

2 or 3 seasonal main dishes

Desserts

2 or 3 seasonal desserts

2-course Flying Service meal: CHF 69 per person

3-course Flying Service meal: CHF 79 per person

Our ideas, created for you

Starters

Lamb's lettuce salad | Parmesan | pomegranate

Zurich wine soup | orange oil

Beef tartare (CH) | truffle mayonnaise | toast

Main dishes

Cheese spaetzle | vegetable | fried onion

Quail breast (FR) | lentil | balsamico jus

Sautéed perch (CH) | potato & savoy cabbage | brown butter

Desserts

Brownie | pecan | mango

Rooibos | grapefruit | caramel

Cheesecake | passion fruit | white chocolate

For your event, you can compose your own Flying menu from the following dishes:

Starters | vegetarian

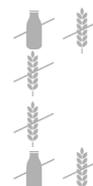
Lamb's lettuce salad | Parmesan | pomegranate

Zurich wine soup | orange oil

Miso soup | wakame | tofu

Glass noodle salad | vegetable | Thai basil

Vegetable wrap | guacamole | yoghurt



Starters

Duck breast (FR) | celery | apple

Beef tartare (CH) | truffle mayonnaise | toast

Salmon (SCO) | wasabi | beetroot



Main dishes | vegetarian

Tortelloni | spinach | buffalo mozzarella | basil

Cheese spaetzle | vegetable | fried onion

Risotto | Merlot | radicchio | pine nut



Main dishes

Sautéed perch (CH) | potato & savoy cabbage | brown butter

Black cod (North-east Atlantic) | saffron | fennel

Quail breast (FR) | lentil | balsamico jus

Szeged veal goulash (CH) | spaetzle | sauerkraut

Diced fillet of beef (CH) | puréed Jerusalem artichoke | pepper sauce



Desserts

Mandarin orange | peanut | tandoori

Coconut | banana | ginger

Black sesame | Turkish yoghurt | yuzu

Brownie | pecan | mango

Rooibos | grapefruit | caramel

Cheesecake | passion fruit | white chocolate



ALL-IN-ONE "APÉRO" SELECTIONS

"Basic" apéro selection

Your composition | 4 items

CHF 20 per person

"Premium" apéro selection

Your composition | 7 items

CHF 35 per person

"Apéro riche" selection for 15 or more persons

Your composition | 12 items

CHF 60 per person

"Individual" apéro selection

Your composition | number of items according to your personal wishes

CHF 5 per item per person

"Snack" apéro selection

House-made nibbles | vegetable sticks | mixed nuts

CHF 5 per person

Choose an apéro selection that meets your needs

Vegetarian

Tête de Moine | truffle | fruit loaf
 Cream of sweetcorn soup | coriander | lime
 Spring roll | sweet chilli
 Quinoa salad | mango | avocado
 Falafel | harissa | raz el hanout
 Puff pastry | spinach | ricotta



Meat | poultry

Mini bagel | pastrami (CH) | cream cheese
 Mini chicken burger (CH) | cucumber | wasabi
 Mini club sandwich (CH)
 Mini beefburger (CH) | cheddar | fried onion cream
 Ibérico ham (ESP) | pitta bread | olive
 Chili con carne (CH) | Padrón pepper



Fish | shellfood

Giant prawn (VNM) | mango | chilli
 Zander (CH) | alpine bread | curry
 Sushi | smoked trout (CH) | lumpfish roe
 Deep-fried perch pieces (CH) | house-made tartare sauce



Sweet treats

Mandarin orange | peanut | tandoori
 Coconut | banana | ginger
 Black sesame | Turkish yoghurt | yuzu
 Brownie | pecan | mango
 Rooibos | grapefruit | caramel
 Cheesecake | passion fruit | white chocolate



COFFEE BREAKS

“Basic” coffee break

Coffee | tea | flavoured water | fruits | mixed nuts

Morning: hand-rolled pretzel-style, butter and chocolate croissant | Bircher muesli

or

mid-morning: buttered pretzel-style roll | Bircher muesli

or

afternoon: sweet pastries or savoury snacks

CHF 8 per person

“Classic” coffee break

Coffee | tea | flavoured and mineral water | fresh orange juice | fruits | mixed nuts

Morning: hand-rolled pretzel-style, butter and chocolate croissant | Bircher muesli

or

mid-morning: buttered pretzel-style roll | Bircher muesli

or

afternoon: sweet pastries or savoury snacks

CHF 10 per person

“Premium” coffee break

Coffee | tea | flavoured and mineral water | fresh orange juice | seasonal juice | fruits | mixed nuts

Morning: hand-rolled pretzel-style, butter and chocolate croissant | Bircher muesli | house-made smoothie

or

mid-morning: buttered pretzel-style roll | Bircher muesli | house-made smoothie

or

afternoon: sweet pastries and savoury snacks

CHF 13 per person

ALCOHOL-FREE DRINKS & BEER

"Tea forté" | the stylish way to take tea

Herbal tea: Ginger | Citrus Mint | Flora | Raspberry Nectar | African Solstice

Lemon Verveine | Chamomile Citron

Green tea: Oasis | Jasmin Green

Black tea: English Breakfast | Earl Grey

White tea: White Ambrosia CHF 6

"GDI" coffee

Café crème | espresso | decaffeinated coffee CHF 5

Double espresso CHF 6

Latte macchiato | cappuccino | coffee with hot milk CHF 6

Juices

Fresh orange juice 100 cl CHF 19

Apple & elderflower juice 100 cl CHF 19

Apple & berry juice 100 cl CHF 19

Apple & blackcurrant juice 100 cl CHF 19

Ice tea

House-made ice tea 100 cl CHF 15

Soft drinks | mineral water | Michel fruit juice

Coca Cola | Coca Cola Zero 33 cl CHF 5.5

Rivella rot | Rivella blau 33 cl CHF 5.5

Sinalco (sparkling orange drink) 33 cl CHF 5.5

Elmer Citro 33 cl CHF 5.5

Schorle apple juice spritzer 33 cl CHF 5.5

Michel fruit juices 20 cl CHF 5.5

Passugger mineral water, sparkling | Allegra, still 50 cl CHF 6

Passugger mineral water, sparkling | Allegra, still 70 cl CHF 9

Beer

Turbinenbräu Rekord 33 cl CHF 7

Appenzeller Leermond (non-alcoholic) 33 cl CHF 6

WINE LIST

High quality at a sensible price – that's what's important to us. Well known partners have helped us to compile a selection of wines to delight your palate. We hope you enjoy them!

Do you have any special wishes? We would be delighted to ask our partners. For wine expertise, we are pleased to rely on Selection Schwander and Vinothek Brancaia.

GDI wine recommendation

We are thrilled time and again by the following two wines:

White wine

Heida AOC 2015 | Cave Biber | Salgesch VS

Inviting nose of nuts, pears and exotic fruit. Fresh and full-bodied on the palate, with lovely vivacity and a long finish.

Heida

75cl CHF 67

Red wine

Les Crestes DOQ 2014 | Mas Doix | Priorat

Grown from vines situated 400 metres above sea level. One-third of the grapes are over 50 years old. A delightful fruit-driven nose of red and black forest fruit, bay leaves, marjoram and cardamom. Rich and juicy on the attack, with beautifully interwoven tannins. Balanced, lively and pleasantly refreshing. An excellent wine.

Garnacha, Cariñena, Syrah

75cl CHF 68

SPARKLING WINES

Prosecco "Contessina" extra dry DOC

Lovely bright yellow in appearance. Clean on the nose with hints of delicate blossom. Charming on the palate – fruit-driven, elegant and attractive, with a creamy perlage. A seductive sparkler and ideal for everyday drinking.

75 cl CHF 51

Bollinger | Champagne Brut Special Cuvée AOC

A champagne with a fine perlage, seductive aromatics and a long finish. On the nose and palate the Special Cuvée is characterised by its complex multi-layered blend of aromas. Floral notes compete with fruits and berries, along with a hint of brioche. The incredible length brings all these elements together to achieve a masterly finish.

Pinot Noir, Chardonnay, Pinot Meunier

75 cl CHF 104

WHITE WINES

Switzerland

Müller Thurgau 2014 | Erich Meier | Uetikon ZH

A light, fresh summer wine. With its agreeable green apple bouquet, it makes an excellent apéritif and also goes well with light dishes.

Riesling x Silvaner

75cl CHF 61

Kernling Spätlese AOC 2014 | Weingut Burkhart | Weinfelden TG

Kernling, a white grape, is a mutation of the Kerner variety. Open bouquet with citrus and grapefruit notes; delightfully refreshing. Light on the palate and pleasantly fresh; wonderfully harmonious.

Kernling

75cl CHF 60

Johannisberg Martigny AOC 2014 | Gérald Besse | Martigny VS

A marvellous, classic Valais wine. Nutty and dried fruit notes. An excellent accompaniment to light meat or fish dishes.

Johannisberg

75cl CHF 59

Heida AOC 2015 | Cave Biber | Salgesch VS

Inviting nose of nuts, pears and exotic fruit. Fresh and full-bodied on the palate, with lovely vivacity and a long finish.

Heida

75cl CHF 67

France

Sancerre AOC, "selection schwander", 2014 | Domaine Fouassier | Loire

This Sauvignon Blanc has a bright yellow hue and is distinguished yet still youthful on the nose. Delicious on the palate – fresh and crystal-clear, but with lovely intense fruit. This fascinating Loire wine is ideal as an apéritif or as an accompaniment to fish.

Sauvignon Blanc

75cl CHF 61

Viognier 2015 | Domaine de Montmarin | Vin de Pays

Delicate, floral aroma of the Viognier grape, rounded and smooth on the palate. An elegant and appealing apéritif, especially on our park terrace in summer.

Viognier

75cl CHF 49

Austria

Grüner Veltliner, "selection schwander", 2015 | Oskar Hager | Kamptal

Creamy, juicy with wonderful finesse, very compact and with pronounced character. A powerful Veltliner with great ageing potential. The best single grapes and clusters from established vines form the basis for this palate-teaser. Ideal as an apéritif or with asparagus or seafood.

Grüner Veltliner

75cl CHF 51

Sauvignon Blanc Gutswein Steirische Klassik 2014 | Tement | Südsteiermark

Expressive and fresh on the nose, with blackcurrant, gooseberry, grapefruit and elderflower. Light-footed and electrifyingly fresh on the palate, with plenty of grip. A delightful wine.

Sauvignon Blanc

75cl CHF 61

Germany

Riesling Hattenheimer Nussbrunnen 2015 | Kabinett dry

Freiherr Langwerth von Simmern

Tremendously refined Riesling bouquet, which is wonderful from the outset. Fresh, lively and elegant taste.

An all-rounder.

Riesling

75cl CHF 54

Italy

Soave Classico DOC 2014 | Vigneti di Foscarino | Inama | Veneto

Vivid yellow. Delicate blossom on the nose. Still youthful. Intense on the palate, with an ideal balance of elegant fruit and invigorating freshness. Classy and long. Soave doesn't come much better than this.

Garganega

75cl CHF 63

Il Bianco IGT 2014 | Brancaia | Toscana

Aromatic on the nose, with gooseberry, citrus and peach as well as elegant chalky notes. Fresh and crisp on the palate. Wonderfully quaffable. A delightful white-wine blend – bright, fruity and refreshing. Perfect as an apéritif or as an accompaniment to light starters or fish.

Sauvignon Blanc, Viognier, Gewürztraminer, Sémillon

75cl CHF 55

Spain

Esperanza Verdejo 2015 | Rueda

An enticing bouquet full of fruity aromas; refreshing on the palate, with a delicious fruitiness and plenty of ripe citrus notes. A quaffable summer wine, bright and refreshing. An excellent choice as an apéritif.

Verdejo

75cl CHF 51

RED WINES

Switzerland

Pinot Noir AOC 2015 | Erich Meier | Uetikon ZH

Radiant ruby colour. Fruity-fresh notes of red berries and cherries. Well balanced on the palate, wonderfully fresh. A fine, light-footed "local red" that suits any occasion; goes well with grilled meat or as an apéritif. Perfect for lunch on a meeting day.

Pinot Noir

75cl CHF 64

Fustoquattro DOC 2014 | Daniel Huber | Ticino

A lovely inviting, fresh nose of red and blue berries. Juicy on the palate, with a balanced structure, nice concentration and a wonderful fruity finish. This is a beautiful, charming Merlot.

Merlot

75cl CHF 60

Les Complices AOC 2014 | Gérald Besse | Valais

Black fruit, cherry, strawberry and raspberry aromas, underscored with notes of undergrowth and a touch of spice. Delicious, crisp and fresh on the palate, with fruity hints. Firm, beautifully structured tannins, with a refreshing finish lending good balance.

Gamaret, Diolinoir, Ancellotta

75cl CHF 66

Austria

Zweigelt Weingut Beck 2015 | Gols | Burgenland

An attractive medium purple wine with fine fruity aromas of fresh fruit. The perfect everyday wine for the discerning connoisseur.

Zweigelt

75cl CHF 53

Heideboden Rot 2014 | Claus Preisinger | Neusiedlersee

A blend consisting of 50 per cent Zweigelt, 30 per cent Blaufränkisch and 20 per cent Merlot. Attractive fruit on the nose, with blackberry, blackcurrant, pomegranate and cedar notes. Well structured, fresh and wonderfully mouth-filling on the palate, with lots of grip and personality. Extremely enjoyable to drink on its own or as an accompaniment to food.

Zweigelt, Blaufränkisch, Merlot

75cl CHF 64

France

Domaine de Gensac "Pesade", "selection schwander", 2012, IGP Gers | Gascogne

An impressively deep, blackish hue. Still youthful and somewhat reticent on the nose. Masculine and imposing on the palate. Dense, distinguished and very persistent. This wine would give many a high-priced Bordeaux a run for its money.

Tannat, Merlot, Malbec, Cabernet-Sauvignon and Syrah

75cl CHF 58

Château Ollieux Romanis "Cuvée Prestige" 2012 | Corbières Boutenac AC | Languedoc

Deep crimson in colour. Dense, intense aromas of dark, ripe berries. Concentrated, spicy flavour with tremendous intensity. Warm, with a wonderful abundance of nuances.

Carignan, Grenache, Mourvèdre, Syrah

75cl CHF 55

Italy

TRE IGT 2013 | Brancaia | Radda in Chianti | Tuscany

Elegant, fruity nose, Amarena cherry, damson and coffee aromas. Elegant, juicy and balanced on the palate.

A guaranteed pleasure to drink.

Sangiovese, Cabernet Sauvignon, Merlot

75cl CHF 57

Lagrein Perl DOC 2014 | Kellerei Bozen | Südtirol

Lagrein is Südtirol's native varietal. Inviting and fruity on the nose, with elderberry, blackberry, violet and liquorice. Full-bodied on the palate, with delicious, succulent fruit extract and perfectly integrated, velvety tannins. This red has been making waves for a number of years.

Lagrein

75cl CHF 61

Primitivo Darione IGT 2012 | Podere Belmantello | Puglia

Dense bouquet of preserved red and blue berries, damson, a hint of tobacco and spices. Full and pleasant on the palate with ripe tannin undertones. An uncomplicated wine.

Primitivo

75cl CHF 55

Spain

Rioja Aurum Crianza "selection schwander" 2012 | Bodega Murua

A high-quality, not too overpowering wine for all seasons. Of medium red colour and with an enticing, feminine bouquet; well rounded, gently flowing and elegant on the palette, with a subtle flavour. Goes well with any dishes, a good summer choice.

Tempranillo

75cl CHF 53

Emilio Moro DO 2013 | Bodegas Emilio Moro | Ribera del Duero

An attractive nose with blueberry, black cherry, olive and coffee notes as well as enticing roasted aromas. Wonderfully mouth-filling, with density, good structure and an impressive overall personality, ending in a long finish. A classic of its genre and the perfect accompaniment to food.

Tinto Fino

75cl CHF 70

Les Crestes DOQ 2014 | Mas Doix | Priorat

Grown from vines situated 400 metres above sea level. One-third of the grapes are over 50 years old. A delightful fruit-driven nose of red and black forest fruit, bay leaves, marjoram and cardamom. Rich and juicy on the attack, with beautifully interwoven tannins. Balanced, lively and pleasantly refreshing. An excellent wine.

Garnacha, Cariñena, Syrah

75CL CHF 68

APÉRITIFS | SPIRITS

Apéritifs | 4cl

Aperol	11%	CHF 8
Campari	23%	CHF 8
Cynar	16.5%	CHF 8
Martini Bianco	15%	CHF 8
Martini Rosso	15%	CHF 8
Lillet	17%	CHF 8
Fernet Branca 2cl	40%	CHF 8
Hugo Aperol Spritz Lillet's Love		CHF 13

Spirits | 4cl

Vodka Absolut	40%	CHF 10
Havana Club 7 Años	40%	CHF 10
Bacardi Blanco Superior	40%	CHF 10
Hendrick's Gin	41.4%	CHF 10
Gordon's	37.5%	CHF 10
Cachaça	40%	CHF 10
Malibu	21%	CHF 10

Whisky | 4cl

Talisker 10 years	45.8%	CHF 15
Lagavulin 16 years	43%	CHF 15
Dalwhinnie 15 years	43%	CHF 15
Ballantine's	40%	CHF 13

Cognac | grappa | 2cl

Hennessy Fine de Cognac	40%	CHF 8
Remy Martin V.S.O.P	40%	CHF 8
Grappa Amarone Barrique	41%	CHF 8
Grappa di Brunello	42%	CHF 8
Grappa Rossj-Bas	42%	CHF 12

Fruit liqueurs | Urs Hecht | 2cl

Kirsch Teresa Barrique	40%	CHF 8
Vieille Prune Barrique	40%	CHF 8
Vieille Williams Barrique	40%	CHF 8
Berner Rosenapfel	40%	CHF 8