

# BARBECUE

(30 OR MORE PEOPLE)





Dear Guest

You and your guests can enjoy an unforgettable barbecue here at GDI on our beautiful and spacious terrace. We will whisk you away into a world of the senses, accompanied by culinary highlights, warm hospitality and a breathtaking view of Lake Zurich.

We produce your dishes with love and care in our own kitchen. Let us know if you have your own ideas or if you would like vegetarian dishes. It is important for us to indulge you as our guest and meet your every need.

Please feel free to ask our staff for information regarding any ingredients in our meals that may trigger allergic reactions or food intolerance.

With our best and most hospitable regards,

A handwritten signature in black ink that reads "K. Ashbrook".

Kevin Ashbrook  
Executive Chef

A handwritten signature in black ink that reads "R. Müller".

Rudi Müller  
Head of Food and Beverage

### **CLASSIC BARBECUE**

Beef steak | St. Gallen veal bratwurst | cervelat

Paneer | Portobello | grilled vegetables | rosemary potato

Curry sauce | mustard | herb butter | sour cream

Leaf salad | macaroni vegetables salad | caprese salad | carrot salad | cucumber salad | bread

Balsamic vinegar dressing | French dressing

Swiss caramel custard | watermelon | sheet cake

**CHF 87 per person**

### **Middle East Grill**

Beef steak | lamb kofta | spicy chicken | coriander shrimp | portobello | halloumi

Harissa potato | coloured pepper | bean sesame lemon

Hummus | babaganoush | herbed feta cheese | marinated fig | Aphrodite carrot

Bulgur pomegranate salad | cucumber tomato lemon salad | lentil date mint salad

Leaf salad | orange dressing

Tomato chili labneh | saffron sauce | roasted garlic dip

Lavash pita bread

Yogurt cream with lemon crumble | Chai apricot | watermelon mint | almond orange cake

**CHF 98 per person**

(Middle East decoration for the buffets included. Further decoration/staging can be arranged individually. The following will be charged additionally)

## **PREMIUM BARBECUE**

Beef steak | lamb skewer | BBQ chicken | St. Gallen veal bratwurst |

Sea bream | Black Tiger shrimp

Grilled vegetables | Portobello | paneer | rosemary potato

Curry sauce | cocktail sauce | herb butter | sour cream

Leaf salad | carrot salad | Fregola Sarda salad | cucumber salad | caprese salad

Melon | raw ham | bread

Balsamic dressing | French dressing

Mango cheesecake | panna cotta with berry | watermelon

**CHF 109 per person**

## **Tabletop**

For the barbecue, we set the tables for free seating.

We will be happy to set a festive table for you with high-quality tabletop and a definite number of seats.

**from CHF 10 per person**

## **Designation of origin**

Beef/veal/lamb/poultry/pork | Switzerland

Fish | Mediterranean sea

Crustaceans | Vietnam

All prices include 8.1% VAT.