

WHERE THE BEST MINDS EAT





Dear Guest

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

Headed by Kevin Ashbrook, our kitchen crew prepares all dishes using fresh, seasonal produce, sourced regionally whenever possible, and herbs from our own garden. We view our suppliers as partners and cultivate a relationship with them based on trust and openness, selecting them carefully on the basis of clear-cut criteria. We attach great importance to ethical conduct and sustainability.

For our vegetarian and vegan dishes we are always open to inspiration. This is how we create new and delicious creations.

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

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". The signature is fluid and cursive.

Kevin Ashbrook
Executive Chef

A handwritten signature in black ink that reads "R. Müller". The signature is fluid and cursive.

Rudi Müller
Head of Food and Beverage

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Key



Vegan



Lactose free



Gluten free



«SIT DOWN»

«SIT DOWN» STARTERS

Lentil pancake

Carrot | pea | buttermilk | peppermint

Spring salad

Rhubarb dressing | pear | wasabi crouton | radish



Sea bass | Northeast Atlantic

Kohlrabi | ginger | coriander



«SIT DOWN» MAIN COURSES

Lamb gigot | Switzerland

Herbed couscous | tuna cream (ES) | caper | green asparagus

Veal steak | Switzerland

Gremolata crust | bean | potato cucumber salad

Trout | Switzerland

Gersotto | dill | spinach | warm remoulade sauce

Celery tagliatelle

Smoked tofu | white asparagus | morel | fava bean



DESSERTS «SIT DOWN»

Rhubarb

Hazelnut | joghurt | rose

Grand Cru chocolate

Chili | strawberry | cornflakes



Baba au Rhum

Vanilla | peach | pollen

4-course lunch menu: CHF 89 per person

4-course dinner menu: CHF 97 per person

3-course lunch menu: CHF 77 per person

3-course dinner menu: CHF 84 per person

2-course lunch menu: CHF 66 per person

Extra portion of main course: CHF 22 per portion

All prices include 8.1 % VAT.

«SIT DOWN» CLASSICS

«SIT DOWN» CLASSIC STARTERS

Carrot ginger soup

Prawn (VNM) | coconut | grapefruit



Apple celeriac salad

Shoots | walnut | lemon mayonnaise



New Roots Soft White

Wild broccoli | nut granola | aceto balsamico



Cured ham | Switzerland

Focaccia | olive | bell pepper | rocket salad



«SIT DOWN» CLASSIC MAIN COURSES

Green curry

Jasmine rice | lentils | pak choi | coriander



Ricotta gnocchi

Spinach | parmesan | celery | pine nut

Pike perch | Switzerland

Saffron | lemon-caper rice | fennel



Chicken breast | Switzerland

Tagliolini | morel | carrot | herbs

Saddle of beef | Switzerland

Pommes Lyonnaises | balsamic vinegar tomato | market vegetables



«SIT DOWN» CLASSIC DESSERTS

Grand Cru chocolate mousse

Raspberry | aceto balsamico | Bourbon pepper

Mille feuilles

Bourbon vanilla cream | cassis | hazelnut

Vegan Black Forest (non-alcoholic)

Chocolate | sour cherry | cream





«FLYING SERVICE»

20 or more people

Be prepared 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 at least 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 77 per person

3-course Flying Service meal: CHF 88 per person

All prices include 8.1 % VAT.

Compose your own personal «Flying» menu from the following dishes:

Starters | vegetarian

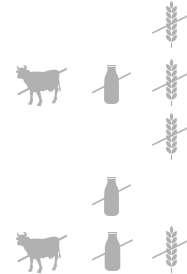
Carrot | Robiolino | spinach | flaxseed

Quinoa | avocado | pomegranate | sumac

Lettuce | strawberry | quark

Vegetable tartare | quail egg | breadchip

Asparagus soup | potato | smoked paprika spice



Starters

Beef (CH) | spring vegetables | morel | Mie noodles

Vitello tonnato (CH | ES) | focaccia | datterini tomato

Pikeperch (CH) | fennel | pepperoncini

Char (CH) | bean | sesame | preserved lemon



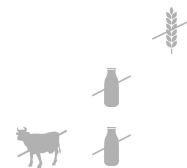
Main courses | vegetarian

Tortelloni | feta | tomato | Riesling

Pea polenta | zucchini | green olive | crispy shallot

Parsley gnocchi | celery | "Untere Walalp" alpine cheese 2018

Cauliflower | harissa | pak choi



Main courses

Veal ragout (CH) | morel | potato vegetable terrine

Chicken (CH) | bell pepper | breadcrumbs | red lentils

Swiss salmon (CH) | pepper | Bomba rice | pineapple tomato

Sea bream (GR) | asparagus | bulgur | peach



Desserts

Rhubarb | hazelnut | yoghurt | rose

Grand Cru chocolate | chili | strawberry | cornflakes

Baba au Rhum | vanilla | peach

Chia | coconut | mango | physalis

Almond | puff pastry | lemon

Quark | honey | currant





«FLAT RATE APERITIFS»

«Premium» selection from 20 persons

Your composition | 7 items

CHF 42 per person

«Riche» selection from 20 persons

Your composition | 12 items

CHF 69 per person

«Individual» selection

Your composition | your choice of number of items

CHF 6.50 per item per person

«Snack» selection

Trio of farmer chips | olives | crudités | herb dip

CHF 9 per person

All prices include 8.1 % VAT.

Choose an apéro selection that meets your needs.

All dishes are served individually on small plates – one for each guest.

Vegetarian

Cold spinach soup | soy yoghurt



Parmesan | tomato chutney



Kohlrabi | bergamot | Piment d’Espelette



Cheese quiche | walnut | black pepper

Spring roll | sweet chili



Mushroom | parsley | balsamic vinegar



Deepfried eggplant | cucumber | ginger



Meat

BBQ pork (CH) | pineapple | thai basil



Gyoza | beef (CH) | ponzu



Duck (CH) | hoisin | wonton



Chicken (CH) | calamansi | watermelon radish



“Älplermagronen” macaroni | alpine cheese | Salsiz (CH)

Beefburger (CH) | cucumber | mustard mayo



Fish | Shellfish

Ajo blanco | bacalhau (PT) | almond



Salmon tartare (CH) | sour cream



Razor clam (ESP) | mayonnaise | tortilla



Jumbo prawn (VNM) | mango | chili



Dessert

Rhubarb | hazelnut | yoghurt | rose

Grand Cru chocolate | chili | strawberry | cornflakes



Baba au Rhum | vanilla | peach

Chia | coconut | mango | physalis



Almond | puff pastry | lemon

Quark | honey | currant



Would you like all dishes served at the same time?

Everything is served on plates as an assortment – fast slow food.

«BUSINESS APÉRO»

«Easy four» apéro

Seasonal soup



Brioche | avocado | cottage cheese | cress

Jumbo prawn (VNM) | mango | chili



Spring roll | sweet chili



CHF 19 per person

«Easy six» apéro

Seasonal soup



Brioche | avocado | cottage cheese | cress



Jumbo prawn (VNM) | mango | chili



Spring roll | sweet chili



New roots soft white | fruit cake | celery

Cake pop | chocolate

CHF 29 per person

All prices include 8.1 % VAT.



COFFEE BREAKS

«Basic» coffee break

Coffee | tea | flavoured water | fruit | mixed nuts

Morning: trio of croissants | muesli

or

Mid-morning: buttered pretzel-style roll | muesli

or

Afternoon: sweet and savoury snacks

CHF 12 per person

«Classic» coffee break

Coffee | tea | flavoured and mineral water | freshly squeezed orange juice | fruit | mixed nuts

Morning: trio of croissants | muesli

or

Mid-morning: buttered pretzel-style roll | muesli

or

Afternoon: sweet and savoury snacks

CHF 15.5 per person

«Premium» coffee break

Coffee | tea | flavoured and mineral water | freshly squeezed orange juice | seasonal juice | fruit | mixed nuts

Morning: trio of croissants | muesli | house-made smoothie

or

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

or

Afternoon: sweet and savoury snacks | small refreshment

CHF 18 per person

All prices include 8.1 % VAT.

ALCOHOL-FREE DRINKS AND BEERS

«Sirocco» tea

Herbal tea: Piz palü | Moroccan mint | White peach | Fruit tea | Rooibos tangerine

Green tea: Japanese sencha

Black tea: English breakfast | Earl Grey | Black chai CHF 7

«GDI» coffee

Café crème | espresso | decaffeinated coffee CHF 5

Double espresso CHF 6

Latte macchiato | cappuccino | coffee with hot milk CHF 6

Hot chocolate CHF 7

Ovomaltine CHF 5

Juices

Freshly squeezed orange juice 100 cl CHF 23

Freshly squeezed seasonal juice 100 cl CHF 25

Apple & blackcurrant juice 100 cl CHF 18

Gartengold apple juice – juice with a mission 75 cl CHF 15

House-made

House-made ice tea 100 cl CHF 19

House-made lemonade 100 cl CHF 19

Soft drinks | mineral water | Opaline fruit juices

Migros Kult Ice Tea (lemon) 33 cl CHF 3.5

Coca Cola | Coca Cola Zero 33 cl CHF 6

Rivella rot | Rivella blau 33 cl CHF 6

Orangina 33 cl CHF 6

Elmer Citro 33 cl CHF 6

Züri Schorle 33 cl CHF 6

Opaline fruit juices 20 cl CHF 6.5

Passugger mineral water, sparkling | Allegra, still 50 cl CHF 6.5

Passugger mineral water, sparkling | Allegra, still 77 cl CHF 9.5

Beers

Turbinenbräu Gold Sprint 33 cl CHF 7.5

Turbinenbräu Rekord 33 cl CHF 7.5

Appenzeller Leermond (non-alcoholic) 33 cl CHF 6.5



WINES

SEASONAL WINE RECOMMENDATIONS

Sparkling Wine Ufergold AOC | Höcklistein | Rapperswil | CH **75cl CHF 69**

Charming bouquet, white flowers, citrus notes. Fresh and juicy on the palate, with a fine mousse and delicate perlage. An enjoyable Swiss sparkling wine made in traditional “méthode Champenoise”.

Johanniter

Sauvignon Blanc | Gerhard Markowitsch | Niederösterreich | AT **75cl CHF 58**

Aromatic fruit bouquet, elderberries, gooseberries, exotic fruit notes and mineral hints. Fresh and straightforward on the palate, well-integrated acidity, juicy and fruity finish.

Sauvignon Blanc

Kreuth DOC Chardonnay | Kellerei Terlan | South-Tirol **75cl CHF 75**

The aroma makes us think of ripe stone fruit (apricots, plums) as well as exotic fruits. These are complemented on the nose by subtle aging- and yeast notes. On the palate a soft, velvety texture reveals itself, supported by a fresh, fruity structure. Aging process in wooden barrels.

Chardonnay

Sottoroccia DOC | Tenuta San Giorgio | Tessin | CH **75 cl CHF 69**

Open, charming bouquet, notes of plums, wild berries and some cedar wood. Juicy, persistent fruit on the palate, great density, structured and underpinned with still youthful, round tannins. A wine that suits countless occasions and is always fun to drink.

Cabernet Sauvignon, Cabernet Franc, Merlot

Seleccion especial VDT | Abadia Retuerta | Sardon del Duero | ES **75 cl CHF 78**

The quality and maturity of the vintage is already evident in the nose. Velvety, soft and yet fruity. The Ribera del Duero is known for its characteristic wines, which bring together both the freshness of the continental climate and the ripeness of sun-drenched Spain.

Tempranillo, Cabernet Sauvignon, Syrah

All prices include 8.1 % VAT.

We'd be happy to provide you with our winelist on request.

SPIRITS

Aperitifs

Aperol Spritz			CHF 14
Hugo			CHF 14
Lillet's Love			CHF 14
Vermouth Bianco Matter	4 cl	18 %	CHF 9
Campari Orange			CHF 14
Kir			CHF 14
Kir Royal			CHF 16
Berry bowle with prosecco	100 cl		CHF 68
Virgin berry bowle	100 cl		CHF 48

Longdrink | Cocktail

Gin Tonic Cuba Libre Whisky Cola Vodka Red Bull Vodka Lemon			CHF 16
Pimm's No. 1 Club Caipirinha Mojito Moscow Mule			CHF 16

Whisky

Dalwhinnie 15 years	4 cl	43 %	CHF 15
Maker's Mark	4 cl	45 %	CHF 15
Jameson «Black Barrel» Select Reserve	4 cl	40 %	CHF 15
Säntis Cream Malt Locher	4 cl	18 %	CHF 15

Cognac

Hennessy Fine de Cognac	2 cl	40 %	CHF 10
Remy Martin V.S.O.P	2 cl	40 %	CHF 10

Grappa

Grappa Amarone Barrique	2 cl	41 %	CHF 8
Grappa di Brunello	2 cl	41 %	CHF 8
Grappa Gagliole	2 cl	43 %	CHF 10

Fruit brandy

Streuli's Gravensteiner Apfelbrand (apple)	2 cl	42 %	CHF 10
Streuli's Williams (pear)	2 cl	42 %	CHF 10
Streuli's Kirsch (cherry)	2 cl	43 %	CHF 10
Streuli's Baslerzwetschge (damson)	2 cl	43 %	CHF 10

Digestif

Graham's Fine White Port	4 cl	19 %	CHF 8
Sherry Fino Sandeman	4 cl	15 %	CHF 8

All prices include 8.1 % VAT