

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

Fennel chestnut soup

Smoked chestnut | thyme | kale



Winter salad

Lamb's lettuce | pear | bacon (CH) | croutons



Pikeperch | Switzerland

Brussels sprouts | citrus | dill



«SIT DOWN» MAIN COURSES

Veal cheek | Switzerland

Polenta Taragna | parsnip | saffron



Guinea fowl | France

Potato | portobello | chervil root



Salmon | Switzerland

Risotto galette | leek | carrot



Celery steak

Potato tart | apple | miso | chicory



DESSERTS «SIT DOWN»

Apple

Puff pastry | hazelnut | cinnamon

Plum cake

Butter crumble | vanilla | yeast ice cream

Meringue

Yoghurt chantilly | passionfruit | peppermint

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

Baby lettuce

Chicken (CH) | egg yolk | parmesan | capers



Carrot ginger soup

Prawn (VNM) | coconut | grapefruit



Apple celeriac salad

Shoots | walnut | lemon mayonnaise



New Roots Soft White

Wild broccoli | nut granola | aceto balsamico



Marinated salmon | Scotland

Cucumber | horseradish | sesame | dill



Cured ham | Switzerland

Focaccia | olive | bell pepper | rocket



«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



Sliced veal Zürich style | Switzerland

Rösti | carrot | mushroom



Chicken breast | Switzerland

Tagliolini | morel | carrot | herbs

Saddle of beef | Switzerland

Pommes Lyonnaises | port shallot | 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

Kimbap | shiitake | spinach | sriracha



Beetroot soup | currant | vegan fraîche



Hokkaido | flaxseed | cress



Lamb's lettuce | raisins | cauliflower | walnut



Salsify | egg yolk | rapeseed



Starters

Tafelspitz "boiled beef" (CH) | winter vegetables | horseradish



Mostbröckli "cured beef" (CH) | piccalilli | fruit bread

Salmon (CH) | red cabbage | purslane



Calamari (NOA) | salsa | quinoa | Nopalitos



Main courses | vegetarian

Pizokel "buckwheat spaetzle" | kale | Grisons mountain cheese | sage

Beetroot crepe | goat cheese | watercress

Wild rice | smoked tofu | celery | carrot



Red bean | pointed cabbage | chilli | parsley



Main courses

Veal knuckle (CH) | vegetable Gremolata | polenta



Beef (CH) | sauce Maitaise | potato



Pikeperch (ISL) | pancetta | broccoli | gersotto



Malfatti di pane | cod (NOA) | leek



Desserts

Plum cake | butter crumble | vanilla

Meringue | yoghurt chantilly | passionfruit | peppermint



Tiramisu | mascarpone | coffee | Amaretto

Pear | chocolate creméaux | popcorn



Hazelnut chantilly | tangerine | Japonaise



Coconut milk rice | tonka | blueberry | jasmine





«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 canapés are served individually on small plates – for each guest.

Vegetarian

Parsley root soup | cacao



Arancini | mushroom | artichoke

Asia bread dumpling | lemongrass | Chinese cabbage

Cheese quiche | walnut | black pepper

Spring roll | sweet chili



Gnudi | lemon | basil

Chicory | feta cheese | oats | tangerine

Meat

Pigeon (FR) | pâté (CH) | brioche

Corn Dog (CH) | pumpkin ketchup



Ground beef (CH) | Jerusalem artichoke | Schlossberger cheese

Chicken (CH) | cornflake | cranberry



Duck (FR) | glass noodle | mint



Beefburger (CH) | cucumber | mustard mayo



Fish | Shellfish

Whole wheat waffle | smoked salmon (NOR) | wasabi

Fish patty (CH) | remoulade



Jumbo prawn (VNM) | mango | chili



Char (CH) | kroepoek | hibiscus



Dessert

Plum cake | butter crumble | vanilla

Meringue | yoghurt chantilly | passionfruit | peppermint



Tiramisu | mascarpone | coffee | Amaretto

Pear | chocolate creméaux | popcorn



Hazelnut chantilly | tangerine | Japonaise



Coconut milk rice | tonka | blueberry | jasmine



**Would you like all the canapés served from the start and a little more quickly?
All the food can be 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 RECOMMENDATIONS

Variations Sancerre Blanc AC | Domaine la Barbotaine | Loire

On the palate, this wine is full-bodied with a rich, fresh structure. It is a multi-layered, harmonious Sauvignon Blanc that knows how to convince in its classic way in the lingering finish.

Sauvignon Blanc

75cl CHF 62

Kreuth DOC Chardonnay | Kellerei Terlan | South-Tirol

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

75cl CHF 75

Väterchen Frost Cuvée Rouge | HerterWeine | Hettlingen, Canton Zurich

Uncomplicated, red berry fruit, light and with a serene, sweet charm, completely without label. Dark but not heavy, earthy, damp stones and subsoil. Slightly rustic on the palate, soft fruit and dark, tart freshness, lots of undergrowth, blackcurrant until the finish. Wonderful with a snack.

Pinot Noir, Syrah, Merlot, Cabernet Franc

75cl CHF 62

Château Chasse Spleen Cru Bourgeoise AC | Château Chasse Spleen | Bordeaux

This wine offers a lot of drinking pleasure: The interwoven tannins present themselves from their best side, the fruit structure fits and the harmony in the finish is classy. This wine belongs to the greats of the Médoc and is a safe value for wine connoisseurs who know what they want.

Cabernet Sauvignon, Merlot, Petit Verdot

75cl CHF 82

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