

WHERE THE BEST MINDS EAT





Dear Guest

Welcome to a journey through our diverse culinary offers – 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 transparency, selecting them carefully according to our values. We attach great importance to ethical conduct and sustainability.

We do not stop seeking fresh ideas and inspiration for our 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,

Kevin Ashbrook
Executive Chef

Rudi Müller
Head of Food and Beverage

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Key



Vegan



Lactose free



Gluten free

We are happy to inform you about the composition of our dishes.
Our breads are homemade or produced in Switzerland.



«SIT DOWN»

«SIT DOWN» STARTERS

Gazpacho

Toast | almond | blossom



Summer salad

Chicory | melon | feta cheese | peppermint



Tomato

Sheep's curd | fennel | saffron | herbs



«SIT DOWN» MAIN COURSES

Duo of lamb | Switzerland

Potato | carrot | peach



Veal steak | Switzerland

Gremolata crust | bean | potato cucumber salad

Grand Cru pork Strindberg | Switzerland

Chard | nectarine | bread dumpling

Salmon | Switzerland

Camargue rice | corn | bimi broccoli | Shoyu nutbutter



Risotto

Smoked tofu | trevisano | bell pepper | pea



DESSERTS «SIT DOWN»

Lemoncake

Almond | meringue | Amalfi lemon | thyme



Raspberry tart

Cream cheese | buttermilk | basil

White chocolate

Sorrel | apricot | puff pastry

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

Red lentil | coconut | grapefruit



Apple celery salad

Sprouts | 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

Rosemary potato | balsamic tomato | market vegetable



«SIT DOWN» CLASSIC DESSERTS

Grand Cru chocolate mousse

Raspberry | aceto balsamico | Bourbon pepper

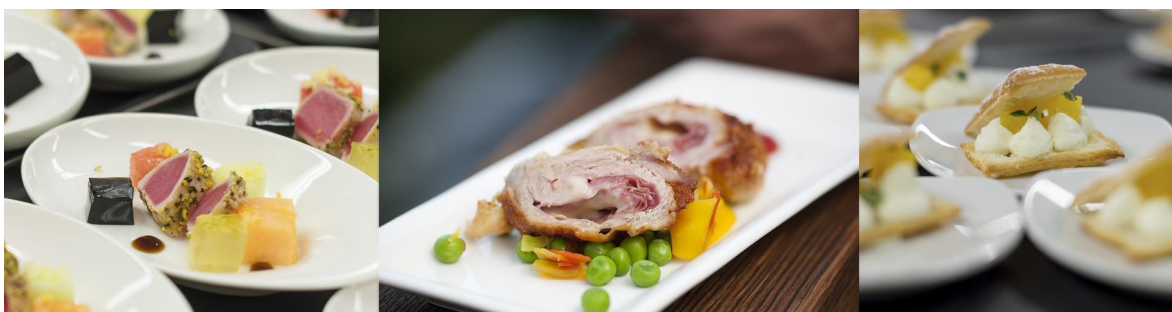
Mille feuilles

Bourbon vanilla | 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 offers.

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

Tomato | orange | lemonthyme



Ricotta | pistachio | courgette



Tofu | pickle | gardencress | crouton



Tabbouleh | Moroccan preserved lemon | cucumber



Cauliflower peanut soup | balsamic vinegar | almond



Starters

Chicken (CH) | pineapple | chipotle



Culatello di Zibello (CH) | melon | chive bread

Calamaretti (NOA) | apple | pine nut



King mackerel (JPN) | yuzu | raddish



Main courses | vegetarian

Quinoa | carrot | edamame | beetroot | miso



Maccheroni | pesto | broccoli | arugula | alpine cheese 2018

Aubergine | yellow lentil | pomegranate | kohlrabi



Green spelt | parsley | Cima di rapa | Belp cheese

Main courses

Beef curry (CH) | fried rice | sweet potato



Zurich organic chicken (CH) | Fregola Sarda | saffron | pea



Cod (NOA) | spinach | young potato



Pikeperch (CH) | fennel | remoulade sauce | caper



Desserts

Lemoncake | almond | Amalfi lemon | thyme



Raspberry tart | cream cheese | buttermilk | basil

White chocolate | sorrel | apricot | puff pastry

Panna cotta | grand cru chocolate | blackberry



Blondie | macadamia | sour cherry | lavender

Frozen yoghurt | passionfruit | Atsina cress





«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 pea soup | buttermilk | peppermint

Cauliflower | Chermoula | sweet potato

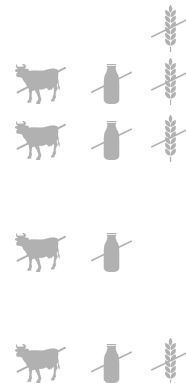
Pea tempeh | Baba Ganoush

Cheese quiche | walnut | black pepper

Spring roll | sweet chili

Toast | apricot | mountain cheese

Lettuce | corn | summer truffle



Meat

Chicken laab gai (CH) | lettuce | cucumber

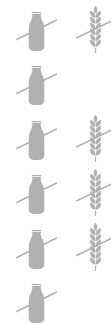
Gyoza | beef (CH) | ponzu

Salsiccia (CH) | tomato | fennel

Lamb (CH) | flageolet bean | bell pepper

Veal (CH) | chanterelle | chive

Beefburger (CH) | salsa roja



Fish | Shellfish

Smoked salmon (SCO) | horseradish | Chioggia beetroot

Trout (CH) | potato | olive

Razor clam (ESP) | tomato | arugula

Jumbo prawn (VNM) | mango | chili



Desserts

Lemoncake | almond | Amalfi lemon | thyme

Raspberry tart | cream cheese | buttermilk | basil

White chocolate | sorrel | apricot | puff pastry

Panna cotta | grand cru chocolate | blackberry

Blondie | macadamia | sour cherry | lavender

Frozen yoghurt | passionfruit | Atsina cress



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



Rainbowslaw | hazelnut



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

Blanc de Blancs Extra Brut | Weingut Kopp | Baden-Württemberg | DE 75cl CHF 68

This fine sparkling wine was produced using the Méthode Traditionnelle. The nose has an aroma of lemon tart, orange peel and cassis. An attractive and balanced acidity on the palate, accompanied by a creamy, fine mousse. Elegant and multi-layered, with a long, sparkling finish.

Pinot Blanc

WHITE WINE

Müller Thurgau | Erich Meier | Uetikon | CH 75cl CHF 69

A light, sparkling summer wine. Aromas of white flowers, grapefruit, lemon and stone fruit on the nose. Refreshing on the palate, the fruit is dense and aromatic. Perfect as an aperitif or with light dishes.

Riesling x Sylvaner

Lösslehm Weissburgunder | Weingut Kopp | Baden-Württemberg | DE 75cl CHF 52

This organic and Demeter-certified wine displays aromas of herbs, characterized by the chalky terroir. The lively nose is reminiscent of delicate white flowers, apple and a hint of grapefruit peel. Complex and creamy on the palate, with a delicate melting texture and mineral notes accompanied by an animating freshness. Saffable, with a good finish, a great accompaniment to food.

Pinot Blanc

RED WINE

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

Marge | Celler de l'Encastell | Priorat | ES 75 cl CHF 67

Bright purple and a full, soft taste with wonderful balance, full-bodied and persistent. Extremely accessible and charming, but still youthful. Dark berry, slightly peppery and also floral. A real summer wine.

Garnacha, Carignan, Merlot, 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.