

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. An ethical and sustainable approach to food and our fellow human beings is important to us. We view our suppliers as partners and cultivate a relationship with them based on trust and transparency, selecting them carefully according to our values.

For our vegetarian and vegan dishes, we are inspired by current trends and flavor combinations. This allows us to surprise you with 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, reading "K. Ashbrook".

Kevin Ashbrook
Executive Chef

A handwritten signature in black ink, reading "R. Müller".

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

Porcini mushroom cream soup

Bacon dumpling (CH) | sour cream | herbs

Autumn salad

Fig mustard | hazelnut | pretzel crouton



Poached egg

Parsnip | spinach | truffle | buckwheat



«SIT DOWN» MAIN COURSES

Sautéed venison | France

Spelt spaetzle | kale | chanterelle | cranberry

Duck breast | Switzerland

Potato | rosemary | brussels sprouts | blackberry



Halibut | North-East Atlantic

Leek | savoy cabbage | tagliarini | Beurre Blanc

Pumpkin risotto

White cabbage | nutbutter | black trumpet



DESSERTS «SIT DOWN»

Pumpkin carrotcake

Mascarpone chantilly | malt cremeux | joghurt | honey

Poached pear

Saltcaramell | walnut | popcorn

Cream puff

Chestnut | plum | Grand Cru chocolate | cinnamon blossom

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

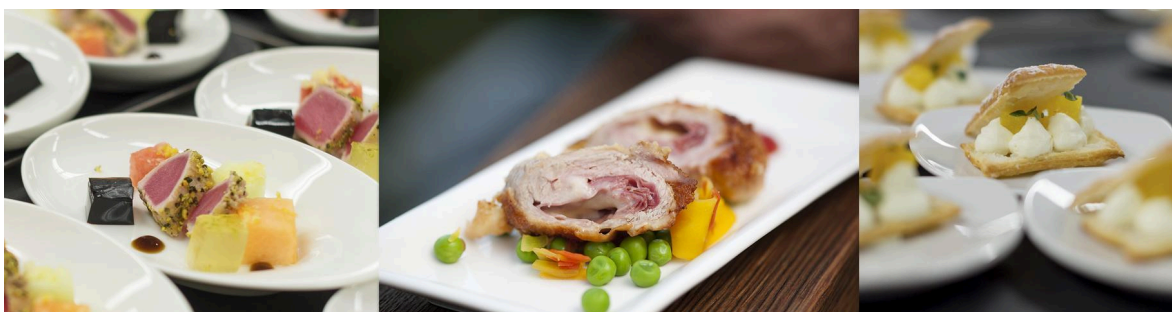
Mille feuilles

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

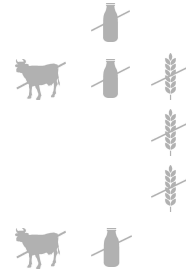
Pumpkin soup | parmesan cheese | rosemary

Beetroot | crème fraîche | chard

Ricotta | chestnut | red cabbage

Broccoli | blue cheese | pear | hazelnut

Autumn vegetables | green core | maple



Starters

Smoked trout (CH) | purslane | horseradish | apple

Pulpo (ES) | potato | smoked paprika spice

Chicken (CH) | croûton | pointed cabbage

Dry-cured beef (CH) | barley | juniper



Main courses | vegetarian

Spaetzle | kale | pumpkin seed | wild mushrooms

Spinach Malfatti | tomato | Grana Padano

Quiche | brussels sprouts | chicory | shallot

Purple curry | lentil | pumpkin | raisin | almond



Main courses

Wild game bolognese (FR) | cassis | Ricciarelli pasta | parsnip

Breaded chicken (CH) | lingonberry | pumpkin mash

Sautéed beef (CH) | chanterelle | crispy potato

Salmon (CH) | saffron | algae tapenade | Camargue red rice | fennel



Desserts

Pumpkin carrot cake | mascarpone chantilly | malt crémeux

Poached pear | salt caramel | walnut | popcorn

Chestnut | plum | grand cru chocolate | cinnamon blossom

Semolina pudding | blackberry | tonka bean | Piedmontese hazelnut

Crème brûlée | vanilla | fig | amaranth

Poppy seed cake | coffee | apple





«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

Red cabbage soup | apple

Truffle cheese la Bouse | grape | celery

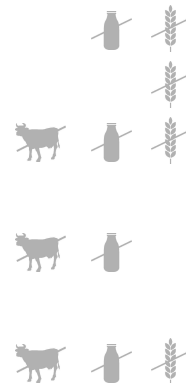
Lentil patty | miso cream

Cheese quiche | walnut | black pepper

Spring roll | sweet chili

"Älplermagronen" macaroni | onion

Sweet potato | Guajilo chili | mushroom



Meat

Lamb (CH) | naan bread | yoghurt

Poultry pate (CH) | brioche | portwine

Duck breast (CH) | orange | carrot

"Tafelspitz" Boiled beef (CH) | horseradish | autumn vegetables

Wooly pig (CH) | bacon cabbage (CH) | caraway seeds

Beefburger (CH) | mustard mayo | pickle



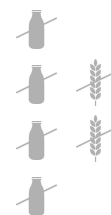
Fish | Shellfish

Gyoza | prawn (VN) | Ponzu sauce

Char (CH) | radish | cucumber

Razor clam (ES) | chickpea | bell pepper

Jumbo prawn (VN) | mango | chili



Desserts

Pumpkin carrot cake | mascarpone chantilly | malt crémeux

Poached pear | salt caramel | walnut | popcorn

Chestnut | plum | grand cru chocolate | cinnamon blossom

Semolina pudding | blackberry | tonka bean | Piedmontese hazelnut

Crème brûlée | vanilla | fig | amaranth

Poppy seed cake | coffee | apple



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 (VN) | mango | chili



Spring roll | sweet chili



CHF 19 per person

«Easy six» apéro

Seasonal soup



Brioche | avocado | cottage cheese | cress

Jumbo prawn (VN) | mango | chili



Spring roll | sweet chili



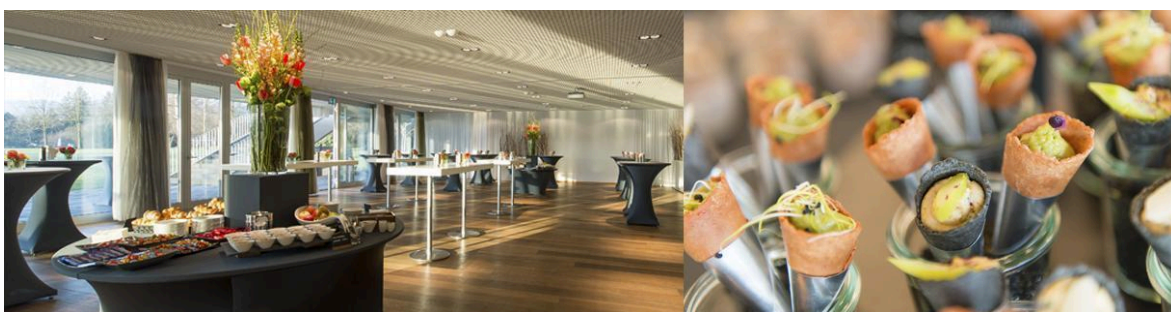
Rainbowslaw | hazelnut



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



SEASONAL WINE RECOMMENDATIONS

We regularly visit our suppliers and producers. This allows us to exchange ideas and discover new products for our guests that convey our values. The Kopp winery is particularly close to our hearts. The family business focuses on holistic viticulture and is in line with our commitment to quality and naturalness.

Kopp Winery/ Weingut Kopp - Burgundy wines from the vineyards near Baden-Baden

The Kopp Winery stands for Burgundy wines with character and origin - biodynamically cultivated at the foot of the Black Forest, grown on diverse soils. Johannes Kopp combines craftsmanship, sustainability and a keen sense of elegance and precision in his work. The proximity to nature and the clear focus on quality make the wines ideal companions for modern, conscious cuisine. In terms of content and style, the Kopp winery is a perfect match for the GDI and its attitude towards enjoyment, innovation and the future.

SPARKLING WINE

Feigenwäldchen Riesling Sekt | Weingut Kopp | Baden | DE

A sparkling Riesling wine with a strong character, produced using the traditional bottle fermentation method. Delicate brioche and subtle spice notes, combined with ripe tropical fruit aromas such as papaya, mandarin, and mango. Overall, it has a refined and elegant character. The finish, with its delicate minerality, is clean and long-lasting. This sparkling wine is a great aperitif for festive occasions or simply for clinking glasses.

Riesling

75cl CHF 68

WHITE WINE

Lösslehm Weissburgunder | Weingut Kopp | Baden | DE

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. 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

75cl CHF 54

FURTHER SEASONAL WINE RECOMMENDATIONS

WHITE WINE

Truttiker Riesling-Sylvaner AOC | Rebgut Familie Zahner | Truttikon, ZH | CH

Dry, refreshing, and incredibly invigorating, a smooth late summer wine. Grapefruit, green and yellow apple, floral notes, and subtle nutmeg on the nose. Slightly sweet and fresh on the palate with delicate citrus and pear notes. Fresh acidity, ending with floral nuances. Ideal as an aperitif.

Riesling x Sylvaner

75cl CHF 51

RED WINE

Humagne Rouge AOC | Cordonier & Lamon | Flanthey, Canton Valais

On the nose, the Humagne Rouge is characterised by aromas that make us think of spices, sultanas and hay flowers. On the palate, the structure and texture of this Humagne Rouge show that it is more than your average wine from the Valais: It has a spicy body with substance and bite. The finish is straightforward, structured and persistent.

Humagne Rouge

75cl CHF 56

Zweigelt Luckenwald Reserve DAC | Weingut Gebrüder Nittnaus | Burgenland

This Zweigelt Reserve is made from grapes from the best site, known as Luckenwald. The Nittnaus family brings all their expertise and passion to produce a characterful, profound red wine. Complex nose, black cherry, wild berries, and dark chocolate. On the palate, the wine is full-bodied, velvety, and well-structured, with soft tannins, a pleasant freshness, and a long, harmonious finish.

Zweigelt

75cl CHF 48

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.