

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

Winter salad

Roasted apple | sultana | almond



Celeriac

Egg | crème fraîche | caper | lamb's lettuce



Potato soup

Black beer | onion ring | thyme



«SIT DOWN» MAIN COURSES

Braised beef | Switzerland

Milk potato | prune | root vegetables | honey

Poulard | Switzerland

Rice cake | lemon | sesame | cabbage



Cod | North-East Atlantic

Kale | Jerusalem artichoke | coppa (CH)



Red wine risotto

Gorgonzola | hazelnut | chicory



DESSERTS «SIT DOWN»

Apple

Caramel | sablé | cognac

Brioche

Vanilla | chestnut | blackcurrant

Banana

Macadamia nut | Grand Cru chocolate | Miso

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

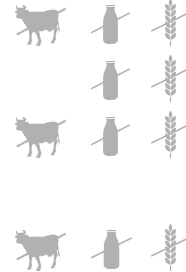
Parsley root soup | grapefruit

Cauliflower | soy | egg

Pumpkin | Dukkah | sesame | greengage

Beetroot | oats | pomegranate | Belper cheese

Carrot | watercress | Vadouvan



Starters

Char (CH) | leek | mayonnaise | cress

Cod (NOA) | purple potato | celery

Salsiz (CH) | lamb's lettuce | croûton

Roastbeef (CH) | Salsa Verde | pine nut



Main courses | vegetarian

Gersotto | taleggio | winter spinach | champignon

Salsify | flageolet beans | brussels sprouts

Rösti | portobello mushroom | tomato | Gruyère cheese

Paneer | black cabbage | orange | pumpkin



Main courses

Meatball (CH) | parsnip | red cabbage

Bio chicken (CH) | celeriac | ginger | carrot

Beef ragout (CH) | Bohemian dumplings | paprika | sauerkraut

Lemon sole (NOA) | Venere rice | parsley | yellow beetroot



Desserts

Apple | caramel | sablé | cognac

Brioche | vanilla | chestnut | blackcurrant

Banana | macadamia nut | Grand Cru chocolate | Miso

Date | tonka bean | bergamot | sesame

Pear | caramelized almond | cardamom

Pineapple | chili | coconut





«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

Mushroom cream soup | rapeseed oil



Pimientos de Padrón | Romesco sauce



Onion Bhaji | Raita



Cheese quiche | walnut | black pepper

Spring roll | sweet chili



Tarte flambee | truffle | pumpkin

Harira | lentil | chickpea | cilantro



Meat

Cured ham (CH) | pretzel bread | cream cheese

Poultry pate (CH) | brioche | portwine

Bresaola (CH) | horseradish | goat cheese

Chicken (CH) | Schlossberger cheese | pea

Potato croquette | cured meat (CH) | fig mustard

Beefburger (CH) | pineapple chili ketchup | gherkin



Fish | Shellfish

Gyoza | prawn (VN) | Ponzu sauce



Trout (CH) | cucumber | crepe

Calamari (ES) | basil | green olive



Jumbo prawn (VN) | mango | chili



Desserts

Apple | caramel | sablé | cognac

Brioche | vanilla | chestnut | blackcurrant

Banana | macadamia nut | Grand Cru chocolate | Miso

Date | tonka bean | bergamot | sesame

Pear | caramelized almond | cardamom

Pineapple | chili | coconut



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



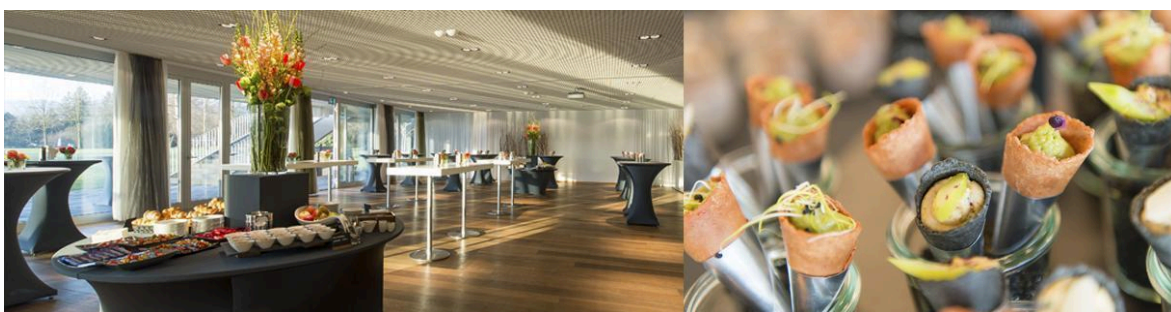
Vegetarian Gyoza | Ponzu sauce



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

El Tony Mate 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

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 WINES

Müller Thurgau | Erich Meier | Uetikon ZH | CH

A light, crisp aperitif wine. On the nose, mineral and fresh aromas of flint, white blossoms, citrus fruits, and stone fruit. Refreshing on the palate, with concentrated, aromatic fruit. The finish reveals a delicate minerality and well-integrated acidity, giving the wine a long, fresh finish.

Müller-Thurgau

75cl CHF 69

Kreuth DOC Chardonnay | Kellerei Terlan | South Tyrol | IT

The flavour is reminiscent of ripe stone fruit, such as apricots and plums, as well as exotic fruits. These are complemented on the nose by subtle notes of maturing and yeast. The palate reveals a soft, velvety texture supported by a fresh, fruity structure. Matured in wooden barrels.

Chardonnay

75 cl CHF 75

RED WINES

Väterchen Frost Cuvée Rouge | HerterWein | Hettlingen ZH | CH

Uncomplicated, red berry fruit, light, with sweet charm. Open on the nose, a slightly smoky and peppery bouquet, strawberries, plums, elderberries, and cloves. Juicy on the palate, with balanced, soft tannins and a wonderfully drinkable character.

Cabernet Franc, Merlot, Syrah

75 cl CHF 68

Principe Rosso DOC Bolgheri | Podere Roseto | Toskana | IT

Dark, rich fruit, berries, and sweet spices. Gently tart, dark, and earthy tones. Smooth elegance and dark fruit on the palate—simply beautiful.

Merlot, Cabernet Sauvignon, Cabernet Franc

75 cl CHF 72

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.