

# WHERE THE BEST MINDS EAT





Dear guest

Welcome to a culinary journey through our varied array of dishes and fine hospitality.

Our kitchen team, led by Kevin Ashbrook, use fresh, seasonal produce - sourced locally where possible – to make all of our dishes. Adopting an ethical and sustainable approach to food and people really matters to us. We develop trust-based, honest relationships with our suppliers who we select with great care using clear criteria and regard as partners. We source our produce locally wherever possible and pick our herbs from our own garden.

We look to current trends and refined flavour combinations to find inspiration for our vegetarian and vegan dishes. We enjoy surprising guests with new and delicious culinary creations.

Do you have any special requests or ideas? We would be delighted to help you plan the menu for your event.

Our team would be pleased to provide details of the ingredients used in our dishes that may cause food allergies or intolerances.

Kindest regards

A handwritten signature in black ink that reads "K. Ashbrook".

Kevin Ashbrook Rudi Müller

A handwritten signature in black ink that reads "R. Müller".

Executive Chef Head of Food and Beverage

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## Key



Vegan



Lactose-free



Gluten-free

We will be pleased to provide you with details about the ingredients contained in our dishes. Our bread is either made by our own team or produced in Switzerland.



## SIT-DOWN MENU

### SIT-DOWN APPETISERS

#### Spring salad

Carrots | Buffalo ricotta | Radish

#### Kohlrabi

Lentils | Robiola | Rhubarb

#### Pea soup

Parma ham | Sour cream | chickweed



### SIT-DOWN MAIN COURSES

#### Duo of lamb | Switzerland

Aubergine | Bulgur wheat with pistachio | Fennel



#### Breaded veal steak | Switzerland

Asparagus | Boiled potatoes | Provençal jus



#### Zander | Iceland

Potato crust | Baby chard | Capers leaves



#### Minestrone-style risotto

Green asparagus | Black truffle | Borlotti beans



## SIT-DOWN DESSERTS

### Strawberries

Soup | Riesling sparkling wine | Sour cream



### Hazelnut tart

Bionda chocolate | Bergamot | Caramel



### Rhubarb

Clafoutis | Honey | Sorrel

Four-course lunch menu CHF 89 per person  
Four-course dinner menu CHF 97 per person  
Three-course lunch menu CHF 77 per person  
Three-course dinner menu CHF 84 per person  
Two-course lunch menu CHF 66 per person  
Main course additional serving CHF 22 per portion

All prices include 8.1% VAT

## CLASSIC SIT-DOWN MENU

### CLASSIC SIT-DOWN APPETISERS

#### Carrot and ginger soup

Red lentil | Coconut | Grapefruit



#### Apple and celery salad

Shoots | Walnut | Lemon mayonnaise



#### New Roots Soft White

Wild broccoli | Nut granola | Aceto balsamico



#### Parmaham | Italy

Focaccia | Olives | Pepperoni | Rocket salad



## CLASSIC SIT-DOWN MAIN COURSES

### Green curry

Aromatic rice | Lentils | Pak choi | Coriander



### Ricotta gnocchi

Spinach | Parmesan | Celery | Pine nuts

### Zander | Iceland

Rice with lemon and capers | Saffron | Fennel



### Breast of chicken | Switzerland

Tagliolini | Morel | Carrots | Herbs

### Saddle of beef | Switzerland

Rosemary potatoes | Balsamic cherry tomatoes | Market vegetables



## CLASSIC SIT-DOWN DESSERTS

### Grand Cru chocolate mousse

Raspberries | Aceto Balsamico | Bourbon pepper

### Mille-Feuille

Bourbon vanilla | Cassis | Hazelnut

### Vegan Black Forest gâteau (non-alcoholic)

Chocolate | Sour cherry | Cream





## **FLYING BUFFET MENU**

For 20+ guests

Our chef de cuisine's creativity and seasonal dishes will delight you and your guests. To ensure you and your guests enjoy the most exquisite culinary experience, we need at least one hour of service time to prepare our dishes.

### **Appetisers**

Two or three seasonal appetisers

### **Main courses**

Two or three seasonal main courses

### **Desserts**

Two or three seasonal desserts

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Two-course flying buffet CHF 77 per person

Three-course flying buffet CHF 88 per person

All prices include 8.1% VAT

**Select your own individual flying buffet from the following dishes**

**Appetisers | vegetarian**

Green asparagus soup | Lemon myrtle



Artichoke | Romesco | Chicory



Asparagus | Strawberries | Basil



Buffalo mozzarella | Fennel | Black olives

Baby lettuce | Rhubarb dressing | Wild garlic croutons



**Appetisers**

Scottish salmon (SCO) | Radish | Cress



Sea bream (GR) | Mango | Sesame seeds



Egg salad | Lardo | Baby spinach

Beef pastrami (CH) | Pointed cabbage | Greengage plums



**Main courses | Vegetarian**

Culurgiones (Sardinian pasta dish) | Mint | Aubergine | Pecorino

Spring vegetables | Beech mushrooms | Lentils | Green curry



Baked risotto | Peas | Morels | Parmesan

Kohlrabi | Mountain potatoes | Snow peas | Vegan sour cream



**Main courses**

Arctic char (ICL) | Spinach | Celery | Capers



Organic chicken (CH) | Tubetti pasta | Leek | Sugar snap peas



Veal ragout (CH) | Potatoes | Bimi tenderstem broccoli



Meatloaf | Brioche | Fried onions |

**Desserts**

Strawberries | Riesling sparkling wine | Sour cream



Hazelnut cake | Bionda chocolate | Bergamot



Rhubarb | Honey | Sorrel

Crumble cake | Blueberries | Almonds



Sablé | Dark chocolate | Bronte pistachios



Yoghurt | Poppy seeds | Jasmine | Lemon





## APERITIF PACKAGES

### **Premium aperitif for 20+ guests**

Your selection | 7 options

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CHF 42 per person

### **'Riche' aperitif for 20+ guests**

Your selection | 12 options

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CHF 69 per person

### **'Individual' aperitif**

Your selection | you decide on the number of options

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CHF 6.50 per option per person

### **'Snack' aperitif**

Three varieties of farmhouse crisps | Olives | Raw vegetables | Herb dip

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CHF 9 per person

All prices include 8.1% VAT

**Select an aperitif package based on your specific requirements.**

**All appetisers are served individually on small plates for each guest.**

**Vegetarian**

Lemongrass soup | Tapioca chips



Courgette patties | Ajvar



Stracciatella | Yellow tomatoes | Sardinian bread

Cheese quiche | Walnuts | Black pepper

Spring roll | Sweet chilli



Burek | Spinach | Feta

Scone | Cream cheese | Pickled peppers

**Meat**

Salami finocchiona (IT) | Pepperoni | Rocket salad



Tarte flambée | Spring onion | Bacon

Beef satay | Peanuts | Asian shoots



Crispy chicken | Kaffir lime leaves | Coriander



Lamb | Naan | Raita

Beef burger (CH) | BBQ | Gherkins



**Fish dishes | Crustacean**

Zander (ICL) | Toast | Purple curry



Lemon sole (NOA) | Parsley

Fregola sarda | Razor clams | Green olives



King prawns (VN) | Mango | Chilli



**Desserts**

Strawberries | Riesling sparkling wine | Sour cream



Hazelnut tart | Bionda chocolate | Bergamot



Rhubarb | Honey | Sorrel

Crumble cake | Blueberries | Almonds



Sablé | Dark chocolate | Bronte pistachios



Yoghurt | Poppy seeds | Jasmine | Lemon



**Would you prefer to enjoy all the appetisers right from the start and have your food served a little faster?**

**The dishes are served on assorted platters - as 'fast slow food'!**

## **BUSINESS APERITIF**

### **'Easy four' aperitif**

Seasonal soup



Brioche | Avocado | Cottage cheese | Cress



King prawns (VN) | Mango | Chilli



Vegetable spring roll | Sweet chilli

CHF 19 per person

### **'Easy six' aperitif**

Seasonal soup



Brioche | Avocado | Cottage cheese | Cress



Giant prawns (VN) | Mango | Chilli



Vegetable spring roll | Sweet chilli



Vegetarian gyoza | Ponzu

Cake pops | Chocolate

CHF 29 per person

All prices include 8.1% VAT



## COFFEE BREAKS

### Basic coffee break

Coffee | Tea | Infused water | Fruit | Mixed nuts

Morning: Three varieties of croissant | Bircher muesli

Mid-morning: Pretzel rolls with butter | Bircher muesli

Afternoon: Sweet and savoury pastries

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CHF 12 per person

### Classic coffee break

Coffee | Tea | Infused and mineral water | Freshly squeezed orange juice | Fruit | Mixed nuts

Morning: Three varieties of croissant | Bircher muesli

Mid-morning: Pretzel rolls with butter | Bircher muesli

Afternoon: Sweet and savoury pastries

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CHF 15.5 per person

### Premium coffee break

Coffee | Tea | Infused and mineral water | Freshly squeezed orange juice | Seasonal juice  
Fruit | Mixed nuts

Morning: Three varieties of croissant | Bircher muesli | Home-made smoothie

Mid-morning: Pretzel rolls with butter | Bircher muesli | Home-made smoothie

Afternoon: Sweet and savoury pastries | Light refreshments

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CHF 18 per person

All prices include 8.1% VAT

## NON-ALCOHOLIC BEVERAGES AND BEERS

### "Sirocco" tea

**Herbal tea:** Piz Palü | Moroccan Mint | White Peach | Fruit Tea | Rooibos | Verbena

**Green tea:** Japanese Sencha

**Black tea:** English Breakfast | Earl Grey | Black Chai CHF 7

### "GDI" coffee

Coffee Crème | Espresso | Decaffeinated coffee CHF 5

Double espresso CHF 6

Latte Macchiato | Cappuccino | Latte CHF 6

Hot chocolate CHF 7

Ovomaltine CHF 5

### Juices

Freshly squeezed orange juice 100 cl CHF 23

Freshly squeezed seasonal fruit juice 100 cl CHF 25

Apple and cassis juice 100 cl CHF 18

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

### Homemade

Homemade iced tea 100 cl CHF 19

Homemade lemonade 100 cl CHF 19

### Sweet drinks | Mineral water | Opaline juices

Migros Ice Tea Lemon 33 cl CHF 3.5

Coca Cola | Coca Cola Zero 33 cl CHF 6

Rivella red | blue 33 cl CHF 6

Orangina 33 cl CHF 6

Elmer Citro 33 cl CHF 6

Züri Schorle 33 cl CHF 6

Loris Mate 33 cl CHF 6

Passugger sparkling mineral water | Allegra still 50 cl CHF 6.5

Passugger sparkling mineral water | Allegra still 77 cl CHF 9.5

### Beer

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

#### **Blanc de blancs sparkling wine | Kopp Winery | Baden | DE**

Carefully vinified and aged in the bottle for over 36 months, this sparkling wine offers a glimpse into the world of exceptional sparkling wines. Our Blanc de Blancs is a finely sparkling wine made from Pinot Blanc grapes. The nose is reminiscent of cedar wood with a creamy, full-bodied mousse, elegant and rich in finesse.

Pinot Blanc

75 cl CHF 68

### WHITE WINES

#### **Chardonnay AOC | Hermann Winery | Fläsch, GR**

This Chardonnay makes a spectacular impression right from the nose! Buttery aromas combine elegantly with woody nuances, accompanied by tropical fruits such as mango and passion fruit.

Chardonnay

75cl CHF 83

#### **Feigenwäldchen Riesling | Kopp Winery | Baden | DE**

Yellow-fleshed fruits such as apricot, peach and pineapple play a special role when it comes to the typical aromas of wines grown on red sandstone soils. The cool location of the monastery estate, surrounded by the Black Forest, promotes a fresh yet balanced acidity. A wine with great drinkability, substance and sophistication.

Riesling

75cl CHF 58

## RED WINES

### **Väterchen Frost Cuvée Rouge | HerterWein | Hettlingen ZH | CH**

Uncomplicated, red berry fruit, light, with a sweet charm. Open, slightly smoky and peppery bouquet on the nose with notes of strawberry, plum, elderberry and clove. Succulent mouthfeel, well-balanced, soft tannins, with a beautiful flow.

Cabernet Franc, Merlot, Syrah

75 cl CHF 72

### **Sincronia Negre | Mesquida Mora | Mallorca | ES**

This biodynamic red wine has notes of forest fruits and red plums with a spicy nuance. Enchanting bouquet, dark cherries, grenadine, eucalyptus, Mediterranean herbal notes. Wonderfully full-bodied. Fruity depth, incredibly aromatic and very beguiling, yet light and fresh. Simply a joy.

Syrah, Cabernet Sauvignon, Callet, Manto Negro, Merlot

75 cl CHF 62

**We will be pleased to send you our wine list on request.**

All prices include 8.1% VA

## 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 punch with Prosecco	100 cl		CHF 68
Virgin berry punch	100 cl		CHF 48

### Long drinks | Cocktails

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

### Whiskies

Dalwhinnie 15 years old	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

### Brandies

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 Gaglione	2 cl	43%	CHF 10

### Fruit brandies

Streuli's Gravensteiner apple brandy	2 cl	42%	CHF 10
Streuli's Williams	2 cl	42%	CHF 10
Streuli's Kirsch	2 cl	43%	CHF 10
Streuli's Baslerzwetschge	2 cl	43%	CHF 10

### Digestifs

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

All prices include 8.1% VAT