

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, uses 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 trigger food allergies or intolerances.

Kindest regards

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

Kevin Ashbrook
Executive Chef

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

Rudi Müller
Head of Food and Beverage

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Key



Vegan



Lactose-free



Gluten-free

We would be happy 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

Summer salad

Lettuce | Fennel | Apricot | Saffron



Veal tartare

Brioche | Capers | Mustard | Egg

Gazpacho

Yellow peppers | Sweetcorn | Avocado | Salsa



SIT-DOWN MAIN COURSES

Mangalitzza pork chop | Switzerland

Swiss chard | Beluga lentils | Raspberry

Black Angus chuck steak | Switzerland

Leaf spinach | Tagliolini | Belper Knolle

Salmon | Scotland

Lemon | Cherry tomatoes | Bimi broccoli | Duchess potatoes

GDI summer plate

Paneer | Potato | Pointed cabbage | Sweetcorn | Tomato | Cucumber



SIT-DOWN DESSERTS

Tart

Sour cream | Pistachio | Raspberry | Popcorn

Strawberry

Buttermilk | Atsina cress | Riesling



Chocolate cake

Currants | Sorbet | Chinotto

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 lentils | Coconut | Grapefruit



Apple and celery salad

Sprout | Walnut | Lemon mayonnaise



New Roots Soft White

Wild broccoli | Nut granola | Aceto balsamico



Parma ham | Italy

Focaccia | Olive | Pepperoni | Rocket salad



CLASSIC SIT-DOWN MAIN COURSES

Green curry

Aromatic rice | Lentils | Pak choi | Coriander



Ricotta gnocchi

Spinach | Parmesan | Celery | Pine nuts

Pikeperch | Iceland

Rice with lemon and capers | Saffron | Fennel



Breast of chicken | Switzerland

Tagliolini | Morel | Carrot | 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

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

Lettuce | Mint | Cucumber | Sunflower seeds

Lemongrass soup | Chilli

Feta | Watermelon | Green olive | Lemon balm

Buffalo mozzarella | Tomato | Basil

Fregula | Artichoke | Rocket salad | Focaccia



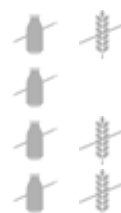
Appetisers

Dry-cured ham | Green bean | Fig | Walnut

Vitello Tonnato | Flat-leaved parsley | Sardinian bread

Prawns (VN) | Pimiento | Piment d'espelette

Salmon (SCT) | Radish | Soy sauce



Main courses | Vegetarian

Truciolotti | Parmigiano DOP | Peas | Broccoli

Cauliflower | Tahini | Pomegranate | Sumac

Oyster mushroom | Udon noodles | Asian vegetables

Corn patty | Sweet potato | Chillies



Main courses

Pikeperch nuggets (IS) | Cucumber | Potato salad

Chicken breast (CH) | Chipotle | Mango | Fragrant rice

Blanquette de veau (CH) | Malfatti | Peas | Mushrooms

Gilthead seabream (GR) | Ratatouille | Turmeric potato



Desserts

Tart | Sour cream | Pistachio | Raspberry

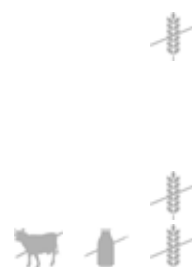
Strawberry | Buttermilk | Atsina cress | Riesling

Chocolate cake | Currants | Chinotto

Apricot | Puff pastry | Hazelnut

Panna cotta | Lemon verbena | Plum

Fruit salad | Kombucha | Jasmine





APERITIF PACKAGES

Premium aperitif for 20+ guests

Your selection | 7 options

CHF 42 per person

"Riche" aperitif for 20+ guests

Your selection | 12 options

CHF 69 per person

"Individual" aperitif

Your selection | you decide on the number of options

CHF 6.50 per option per person

"Snack" aperitif

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

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.

Vegan

Bruschetta | Tapenade | Courgette



Tête de Moine | Parisette bread | Gold butter



Cheese quiche | Walnut | Black pepper



Spring roll | Sweet chilli

Indian hummus | Chillies



Kohlrabi | Pears | Almonds

Meat

Roebuck | Miso | Sour cherry



Tarte flambée | Herb pesto | Bacon (CH)

Spare ribs (CH) | Cajun



Breaded chicken (CH) | Blue fenugreek



Nachos | Beef (CH) | Cheddar

Beef burger (CH) | BBQ | Gherkins



Fish | Crustacean

Char (CH) | Red Dufour | Oats

Perch (CH) | Beetroot | Cabbage

Octopus (?) | Panzanella | Balsamic vinegar



King prawns (VN) | Mango | Chilli



Desserts

Tart | Sour cream | Pistachio | Raspberry

Strawberry | Buttermilk | Atsina cress | Riesling



Chocolate cake | Currants | Chinotto

Apricot | Puff pastry | Hazelnut

Panna cotta | Lemon verbena | Plum

Fruit salad | Kombucha | Jasmine



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 | Chillies

Vegetable spring roll | Sweet chilli

CHF 19 per person



"Easy six" aperitif

Seasonal soup

Brioche | Avocado | Cottage cheese | Cress

Giant prawns (VN) | Mango | Chillies

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 or

Mid-morning: Pretzel rolls with butter | Bircher muesli or

Afternoon: Sweet and savoury pastries

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 or

Mid-morning: Pretzel rolls with butter | Bircher muesli or

Afternoon: Sweet and savoury pastries

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 or

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

Afternoon: Sweet and savoury pastries | Light refreshments

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 Kult Iced Tea Lemon 33 cl CHF 3.5

Coca Cola | Coca Cola Zero 33 cl CHF 6

Rivella red | Rivella 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

Opaline fruit juices 20 cl CHF 6.5

Passugger sparkling mineral water | Allegra still mineral water 50 cl CHF 6.5

Passugger sparkling mineral water | Allegra still mineral water 77 cl CHF 9.5

Beer

Turbinenbräu Gold Sprint 33 cl CHF 7.5

Turbinenbräu Pause (non-alcoholic) 33 cl CHF 6.5



SEASONAL WINE RECOMMENDATIONS

SPARKLING WINE

Blanc de Blanc | Azienda Agricola Perusini | Friaul | IT

A wine distinguished by its elegance and freshness. Notes of brioche blend with an aromatic complexity of white-fleshed fruit, delivering a dry sip with fine, creamy perlage.

Chardonnay

75 cl CHF 71

WHITE WINES

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

This wine captivates with its remarkably pure and precise fruit expression and invigorating freshness. The bouquet is refined and true to the variety, featuring delicate muscat and citrus aromas. On the palate, it is light, vibrant, and harmonious. A wonderfully approachable white wine with distinctive character.

Müller-Thurgau

75 cl CHF 51

Sancerre La Chatellenie AOC | Domaine Joseph Mellot | Loire | FR

Pale gold with greenish reflections. Intense aromas of citrus fruits and mango. Harmonious, smooth, delicate, and fresh on the palate. The wine's subtle minerality is derived from the flint-rich soils.

Sauvignon Blanc

75 cl CHF 74

RED WINES

Pinot Noir | Erich Meier | Uetikon ZH | CH

On the nose, fresh and fruity, with notes of cherries, raspberries, wild strawberries, subtle floral hints, and a touch of plum. On the palate, it is concentrated and smooth, with velvety tannins and abundant flavours of wild berries and cherries.

Pinot Noir

75 cl CHF 78

Sincronia Negre | Mesquida Mora | Mallorca

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

Syrah, Cabernet Sauvignon, Callet, Manto Negro, Merlot

75 cl CHF 62

All prices include 8.1% VAT

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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

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 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