

WELCOME TO THE HOTEL SCHWEIZERHOF ZURICH

Dear guest

Thank you for your inquiries. We are delighted to present to you our menu suggestions and will do our utmost to meet with any special request you may have.

Please keep in mind that our chefs are cooking seasonally and there may be some changes in specific menus.

Please also have a look at our wine list at the end.

We look forward to welcoming you to **HOTEL SCHWEIZERHOF ZURICH**

Martin Fencz, Executive Chef
Helmut Stadlober, Restaurant Manager
Andrea Mazenauer, Assistant Food & Beverage



COLD APPETIZERS

Tomato crostini with basil
Marinated red tuna medallion
Salmon tatar on Brioche Toast
Variety of Canapes

à CHF 3.80 piece

Smoked Scottish Salmon
Avocado mousse with shrimp cocktail
Variety of filled vol-au-vent
Grissini with Parma ham
Beef tatar

à CHF 5.40 piece

WARM APPETIZERS

Spring roll with spicy soya sauce
Baked cheese-olive balls
Cheese tartelette
Ham croissant
Spinach jalousy
Broccoli tarte
Chicken skewer with peanut sauce

à CHF 3.80 piece

Jumbo shrimps coated in coconut
Exotic marinated chicken breast
Beef skewer with oyster sauce
Ravioli (seasonal) Provence style
Meatballs with a tomato ragout

à CHF 5.40 piece

DIFFERENT

Vegetables with different dip sauces

Bowle CHF 22.00

Tomato–Mozzarella ball

Ball (à 20 Sticks) CHF 28.00

Garnished cheese-ball

Ball (à 20 Sticks) CHF 36.00

APERITIF-PACKAGES

(from 8 persons)

Trio of crostini
Smoked salmon tatar on Brioche Toast
Variety of Canapés

per person CHF 21.00

Broccoli tart
Fried noodles
Chicken skewer with peanut sauce

Red tuna with avocado
Grissini with Parma ham
Mini patties filled with Philadelphia cheese
and air dried Grison meat

per person CHF 30.00

Mini lasagne al forno
Deep fried jumbo shrimps sweet'n sour
Baked cheese-olive balls

Bread roll with cottage cheese and dried tomatoes
Avocado mousse with shrimp cocktail
Beef tatar

per Person CHF 38.00

Ravioli (seasonal) Provence style
Spring rolls and Sweet-Chilli sauce
Meatballs on tomato ragout
Beef skewer with oyster sauce

Sweet dishes

Please do not hesitate do ask for goose liver, caviar, oysters or lobster

COLD STARTERS

Corn salad with bacon, egg and Croutons (seasonal)
with herb vinaigrette

CHF 17.00

Smoked salmon with horse radish mousse
accompanied by a seasonal salad

CHF 19.00

Variation of Antipasti
served with Parma ham

CHF 20.00

Delicious fish terrine
served on saffron sauce

CHF 23.00

Fresh cheese terrine
served with tuna tatar

CHF 24.00

Grilled courgette carpaccio
with jumbo shrimps

CHF 25.00

Delicate duck rillettes
with duck liver sandwich

CHF 28.00

CLEAR SOUP

Clear beef soup with diced vegetables

CHF 12.00

Clear beef soup with semolina
dumplings

CHF 14.00

Clear chicken soup
served with a puff-pastry cover

CHF 16.00

CREAMY SOUPS

Creamy cress soup
with sun dried tomato cubes

CHF 14.00

Creamy chicken soup
refined with tamarind

CHF 16.00

Delicate lobster bisque

CHF 19.00

WARM STARTERS

Open raviolo served with braised veal cheeks
on truffle sauce

CHF 24.00

Sautéed pike-perch fillet 'Royal'
served on ice wine risotto

CHF 27.00

FISH DISH AS A MAIN COURSE

Monkfish coated in herbs
attended by ravioli on tomato ragout

CHF 49.00

Poached roulade of sole and lobster
served on Beluga lentils, saffron sauce

CHF 56.00

Jumbo shrimps on red Thai-Curry sauce
served with sesame rice

CHF 54.00

VEGETARIAN MAINS

Vol-au-vent filled with colourful market vegetables
and fresh mushrooms

CHF 28.00

Delicate ravioli (seasonal) on a cream sauce

CHF 34.00

Home-made broccoli quiche
served on tomato ragout

CHF 35.00

MAIN COURSE WITH MEAT

Chicken

Sautéed chicken (France) breast
attended by spinach gnocchi
Cauliflower with saffron

CHF 49.00

Chicken cubes 'Stroganov'
served with parmesan risotto

CHF 53.00

Lamb

Lamb entrecote with herbs
accompanied by polenta Ticinese style
Ratatouille

CHF 54.00

Braised lamb cheeks
attended by potato gratin
Fan of courgettes and tomatoes

CHF 55.00

Veal

Sautéed veal escalope on mushroom sauce
served with home-made noodles
Colourful vegetables

CHF 56.00

Whole roasted veal rib chops with sage butter
Creamy saffron risotto
Mini ratatouille

CHF 58.00

Veal tenderloin poached in olive oil
served with duchesse potatoes
Bouquet of vegetables

CHF 62.00

Beef

Whole roasted Roastbeef, bearnaise sauce
accompanied by potato gratin
Bouquet of vegetables

CHF 58.00

Beef tenderloin cubes 'Stroganov'
served with home-made noodles
Broccoli

CHF 60.00

Poached beef medallion on barolo sauce
served with potato puree
Seasonal vegetables

CHF 64.00

DESSERTS

Pineapple carpaccio with white chocolate terrine
and pistachio ice cream

CHF 14.00

Ice-sabayon perfumed with Marc
attended by fresh fruits on meringue nest

CHF 15.00

Fruit streusel cake with vanilla ice cream

CHF 15.00

Praline ice-parfait with amaretto cherries

CHF 15.00

Pear strudel on white chocolate sauce
Black-currant sorbet

CHF 16.00

Small cheese platter with raisins and nuts
served with rye-nut bread Valais style

CHF 14.00

MENU CREATIONS

Menu 1

Creamy cress soup
with sun dried tomato cubes

Sautéed chicken (France) breast
attended by spinach gnocchi
Cauliflower with saffron

Yoghurt terrine with passionfruit sauce

CHF 67.00

Menu 2

Colourful leaf salad with sautéed mushrooms
with a herb vinaigrette

Veal escalope with air-dried ham and sage
served with creamy saffron risotto
Fan of courgettes and tomatoes

Tropical fruit Potpurri with mango sorbet

CHF 69.00

Menu 3

Marinated salmon on dill mustard sauce
served with cucumbers

Sliced veal Zurich style
accompanied by roesti

Vanilla parfait served with seasonal fruits

CHF 70.00

Menu 4

Variation of antipasti
served with parma ham

Lamb entrecote Provence style
served with polenta Ticinese style
Mini Ratatouille

Apple tartelett with Vanilla ice cream

CHF 72.00

Menu 5

Colourful leaf salad with green asparagus tips
and cherry tomatoes

Beef tenderloin cubes 'Stroganov'
served with home-made noodles
Broccoli

Praline ice-parfait with amaretto cherries

CHF 74.00

Menu 6

Delicate fresh cheese terrine
served with tuna tatar

Creamy herb soup
with diced jumbo shrimps

Braised veal cheeks on barolo sauce
attended by potato-truffle mousseline
Glazed carrots

Pineapple carpaccio with white chocolate terrine
and pistachio ice cream

CHF 78.00

Menu 7

Carpaccio of grilled courgettes
accompanied by goat cheese

Creamy chicken soup refined with tamarind

US Beef entrecote double on thyme sauce
served with home-made vegetable strudel

Ice-sabayon perfumed with Marc
attended by fresh fruits on meringue nest

CHF 82.00

Menu 8

Open raviolo served with braised veal cheeks

Delicate carrot-mango soup
with lobster medallion

Whole roasted veal tenderloin on madeira sauce
served with duchesse potatoes
Bouquet of vegetables

Pear strudel on white chocolate
Black-currant sorbet

CHF 92.00

Menu 9

Delicate duck rillettes
with duck liver sandwich

Clear beef soup with puff-pastry cover

Poached roulade of sole and lobster
attended by black risotto

Whole roasted veal rib chops
served with raviolis on sage butter
Carrot flan

Lime cream served with fresh papaya and mango sorbet

CHF 98.00