



HOTEL
SCHWEIZERHOF
ZÜRICH



MENU PROPOSALS 2020





COFFEE BREAK

BASIC OFFER FOR REFRESHMENTS À DISCRETION:

Coffee

Tea

Fresh orange juice

Seasonal juice

CHF 14.00 per person

SWEET DELIGHTS

Mini muffins

(Yoghurt raspberry or blueberry chocolate)

Mini Doughnuts

Fruitcake

Seasonal fruit salad

CHF 3.50 per piece

SAVOURY TEMPTATIONS

Melon cocktail with port wine

CHF 3.50 per piece

Butter croissants with cream cheese and smoked salmon

Mini Bacon-Bomb*

CHF 4.50 per piece

Chicken-pineapple skewers

CHF 5.50 per piece

VEGETARIAN DELICACIES

Egg or asparagus canapés

CHF 5.40 per piece

Mediterranean Feta Pie

Tomato-mozzarella salad in the glas

CHF 4.50 per piece

HEALTHY TEMPTATIONS

Spinach cake

CHF 5.50 per piece

Vegetable salad with yoghurt sauce

Flatbread with Rucola

Wholemeal roll with Philadelphia and cucumber

CHF 4.50 per piece



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APERITIF



COLD BITES

Various, stuffed patties*
Smoked salmon Canapé

CHF 3.90 per piece

Assorted puff pastry

CHF 3.50 per person

Mixed sandwiches*

Prawn salad with cocktail sauce
Smoked salmon coated in crêpe
Cream cheese with smoked ham
Beef tartar on Brioche-toast

CHF 5.60 per piece

WARM BITES

Spring roll with spicy sweet chili sauce
Quinoa balls with tomato sauce
Cheese tartlet
Ham croissant*
Tarte flambée*
Chicken skewer with peanut sauce

CHF 4.50 per piece

Asian shrimps in a potato coat
Chicken breast on red curry sauce with rice
Mini skewer with marinated beef
Ravioli Provençal (seasonal)
Mini pocket-pie filled with mediterranean feta

CHF 5.60 per piece

JAPANESE TEMPTATIONS

Maki Sushi
Tuna, Salmon, Avocado

4 pieces

CHF 9.00 per person

Nigiri Sushi
Salmon, tuna and giant prawns

1 pieces

CHF 5.40 per person



APERITIF PACKAGE 1

Cream cheese and tomatoes on pumpernickel bread
Tuna sashimi on marinated radish
Mixed sandwiches

Cheese tartlet
Asian shrimps in a potato coat
Chicken skewer with peanut sauce

Sweet little temptations

Per person CHF 28.00
7 pieces in total

APERITIF PACKAGE 2

Prawn salad with cocktail sauce
Cream cheese with smoked ham*
Provençal mozzarella salad

Mini pocket-pie filled with mediterranean feta
Ravioli Provençal (seasonal)
Beef skewer with soy sauce

Sweet little temptations

Per person CHF 36.00
7 pieces in total

APERITIF PACKAGE 3

Lye roll with salmon and cream cheese
Ham roulade Waldorf style*
Vegetable tortilla
Mixed sandwiches*

Seasonal soup in espresso cup

Ravioli Provençal (seasonal)
Spring roll with mild chilli sauce
Chicken skewer with peanut sauce

Sweet little temptations

Per person CHF 46.00
9 pieces in total



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STANDING LUNCH PACKAGE 1

Mixed sandwiches*

Smoked salmon - mozzarella roulade

Small Greek salad

Creamy soup of seasonal vegetables

Chicken breast on red curry sauce with jasmine rice

Giant prawns Provençal style with noodles

Quiche Lorraine (with bacon)*

Variation of sweet little temptations

CHF 48.00
8 pieces in total

STANDING LUNCH PACKAGE 2

Carrot-mint salad with pine nuts

Tuna sashimi on seaweed salad

Veal filet tartar with a quail egg

Creamy soup of seasonal vegetables

Fried rice with chicken

Mini pocket-pie filled with mediterranean feta

Lukewarm entrecôte with sweet potatoes

Variation of sweet little temptations

CHF 56.00
8 pieces in total



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MENU LUNCH & DINNER



HOTEL SCHWEIZERHOF ZÜRICH

MENU 1

Tomato cream soup
with basil foam

•

Corn fed poulard breast saltimbocca*
served with saffron risotto and glazed carrots

••

Cognac chocolate mousse on fresh pineapple
with crispy chips

•••

CHF 74.00

MENU 2

Tartar of beetroot with horseradish sauce
and smoked ham*

•

Sliced veal Zurich style
accompanied by golden butter roesti

••

Raspberry Vacherin Parfait
on crispy base and salted butter caramel

•••

CHF 79.00

MENU 3

Foamy carrot soup
with vanilla cream

•

Grilled young beef paillard
on leaf spinach and tomato gnocchi

••

Cuts of white Valrona chocolate and passion fruit
on fresh mango bed

•••

CHF 82.00



MENU 4

Smoked salmon-shrimps timbal
with cocktail sauce

•

Grilled veal steak with port wine jus,
mushroom risotto and vegetables

••

Tiramisu tartlet
with orange-ginger gel

•••

CHF 81.00

MENU 5

Marinated tuna with papaya salad

•

Bowl with young beef, Pak Choi,
sesame rice and Asian sauce

••

Cheesecake with blueberries
and vodka-berry compote

•••

CHF 84.00

MENU 6

Smoked salmon 'Filet de Patron
with mango and avocado

•

Foamy curry soup
with scallop

••

Sautéed beef filet in one piece
with potato and young onion strudel

•••

Mojito trilogy
rum, lime, mint

••••

CHF 96.00



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SINGLE DISHES



STARTERS

Mixed leaf salad
with tomato vinaigrette

CHF 14.00

Seasonal young lettuce salad with radishes and green asparagus,
served with herb vinaigrette

CHF 18.00

Tuna Tartar
with mango and chili

CHF 26.00

Beetroot carpaccio
with cottage cheese and mushrooms

CHF 28.00

SOUPS

Beef broth with sherry
and vegetable cubes

CHF 14.00

Foamy curry soup
with chicken

CHF 19.00

Foamy carrot cream soup
with vanilla cream

CHF 15.00

Creamy tomato soup
with basil foam

CHF 15.00

Soup of the season

CHF 19.00



VEGETARIAN MENU

Avocado tartar with pomegranate and mushrooms

•

Deep fried rice balls
with curry, vegetables and egg

••

White coffee cake
with crispy chip

CHF 69.00

VEGETARIAN DISHES

Seasonal ravioli
with spinach and pine nuts

CHF 36.00

Deep fried cauliflower
with tomato couscous

CHF 34.00

FISH

Sautéed pike-perch filet
with champagne sauce, potatoes and leek

CHF 56.00

Sole roulade
with vegetable strips and Venere rice

CHF 58.00

Grilled filet of sea bass
with mashed saffron-potatoes and Fave beans

CHF 59.00



**HOTEL
SCHWEIZERHOF
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SCHWEIZERHOF CLASSIC

Fair Beef from Freudwil

Whole knuckle of young beef
48h sous vide cooked
with saffron risotto and vegetables

CHF 66.00 per person
2 persons or more

SWEET TEMPTATION WITH INCOMPARABLE TASTE

Schweizerhof Classic Dessert

Poppy seed cake à la Schweizerhof
with Fior di latte ice cream and marinated berry salad

CHF 17.00 per person

* These dishes contain pork.
If you do not want pork, please contact one of our service staff.