



HOTEL
SCHWEIZERHOF
ZÜRICH

FESTIVITY MENUS 2023



Making People Happier
Since 1876





THE OPENING

A festive Champagne Aperitif

1 glass of sparkling
Champagne Perrier Jouët
Grand Brut served with an
exquisite salmon canapé

CHF 21.00 p.P.

COLD APPETIZERS

Beef tartar (CH) on toast
Smoked salmon SCOT)
on baguette
Shrimps with cocktail sauce
(Indo-Pacific Ocean)
Mixed canapés

**CHF 5.40 p.p./
per piece**

WARM APPETIZERS

Beef meatballs (CH)
on tomato chutney
Small cheese cakes
Chicken skewer (CH)
with Peanut sauce
Vegetarian Gyoza

**CHF 5.20 p.p./
per piece**

MENU 1

CHF 98.00

p.p.

Filet de Patron on orange sauce and dill

Maronocrème soup with grapes

Sous-Vide cooked flank of veal on truffle sauce with roman gnocchi and vegetable tower

Caramel cheese cake with mandarin sorbet

MENU 2

CHF 105.00

p.p.

Carpaccio of marinated young beef from Freudwil with pickled mushrooms and black truffle

Pumpkin-orange soup with king prawns (Indo-Pacific)

Roast beef in shallot sauce with pommes duchesse and Ratatouille

Dark chocolate mousse with pear compote

MENU 3

CHF 115.00

p.p.

Tartar of veal with pickled pumpkin with ginger

Truffle foam soup with puff pastry sticks

Salmon trout from Bremgarten on Pommery mustard sauce and Quinoa medallion

Beef filet Rossini on port wine sauce, pommes dauphiné and red cabbage

Gingerbread panna cotta with meringue



THE FINISHING TOUCH

Coffee with digestif

Remy Martin VSOP,
Grappa Brunello or
Williamine

CHF 19.00 p.P.



YOUR PERSONAL CONTACT

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WE ARE LOOKING FORWARD TO YOUR VISIT!

