

Group banquet range 2021/2022

The group banquet range is available for 10 to 160 people. All guests must dine from the same set menu.

Menus	Individual price	Set menu price
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Cheese party		49.00
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Green salad with house dressing	8.00	
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Unlimited spicy Vaud fondue with bread and potatoes	34.50	
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Fruit salad with vanilla ice cream	10.50	
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Mixed grill		64.00
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Cream of pumpkin soup	9.00	
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Unlimited tabletop-grilling specialities from the buffet	49.50	
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with smoky and original raclette cheese from Zurich Oberland

Beef, veal, chicken and pork, chipolatas,

potatoes, French fries, pineapple, gherkins, colourful pickled vegetables and dipping sauces

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Iced coffee with winter flavourings	10.50	
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Exquisite wine from the cellar



Rauschling Lattenberg AOC Lake Zurich 2020	0.75 l	48.00
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100% Rauschling from Lattenberg near Stäfa on Lake Zurich

Green apple, fresh, light, tangy



Quintett Assemblage White VdP Suisse 2019	0.75 l	45.00
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Muscat, Sauvignon Blanc, Müller-Thurgau, Chardonnay from the best locations in Zurich and Aargau

Mango, lychee, grass, spicy



Ursus Red, Zweifel Wines, CH, 2018	0.75 l	47.00
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Pinoit Noir, Syrah Grapes from Remingen, Berg am Irchel, Regensberg and Höngg

Dried fruits, spicy preserved fruits, pepper and tobacco



Oberengstringer AOC 2016	0.75 l	55.00
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Malbec and Cabernet Cubin Zweifel Wines, Zurich

Blackcurrant, wild herbs, oaky tannins and dark chocolate



Binome VdP Suisse 2018	0.75 l	82.00
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Syrah/Shiraz, Cabernet a refined and opulent cuvée from Zweifel, Zurich and Varone, Valais

Plums, blackcurrants, dried fruits, black pepper, fine woody and roasted flavours

Please ask for our wine list if you would like to see a wider selection of the finest wines.

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Starters

Green salad with house dressing	8.00
Cream of pumpkin soup	9.00
Vegetable broth with fine pancake strips	9.00

Delicious winter dishes

Unlimited spicy Vaud fondue 300 g with bread	31.50
with potatoes	3.00
with bacon in the fondue	3.00
with colourful pickled vegetables	5.00
Unlimited hearty Zurich fondue with regional cheese 300 g with bread	33.50
with potatoes	3.00
with bacon in the fondue	3.00
with colourful pickled vegetables	5.00
Unlimited classic Swiss raclette from the buffet	37.00
with smoky and original raclette cheese from Zurich Oberland	
Potatoes, pineapple, gherkins and colourful pickled vegetables	
Unlimited hot-stone cooking, tabletop-grilling specialities from the buffet	49.50
with smoky and original raclette cheese from Zurich Oberland	
Beef, veal, chicken and pork, chipolatas, potatoes, French fries, pineapple, gherkins, colourful pickled vegetables and dipping sauces	

Desserts

Streusel cake with fruits	6.50
Warm plum compote with gingerbread	10.50
Home-made fruit salad with vanilla ice cream	10.50
Iced coffee with winter aromas	10.50

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Up to 20 portions available as additions to the general group offer.

Dishes also available without cheese

Dolder Burger with green salad or French fries	21.50
Veggie burger with green salad or French fries	21.50
Rösti with bacon and fried egg	25.00
Macaroni with minced meat and apple sauce small/large	16.50/21.50
Chicken nuggets with French fries	14.00
French fries, small/large	5.50/8.00

Vegan dishes

Green salad (oil and vinegar)	8.00
Vegetable broth	9.00
Vegan veggie burger with green salad (oil and vinegar) or French fries	21.50
Grilled potatoes and vegetables with herbs	18.50
Home-made fruit salad	7.50

Swiss tapas

Available for groups of 4 to 20 people.

Classic Swiss dishes such as Äplermagronen (traditional Swiss macaroni and cheese served with apple sauce), raclette toasts, Zurich-style fillet of veal in cream sauce, rösti and more. All dishes are served in bowls for diners at the same table to share, which creates that typical tapas feeling in a very Swiss way.

