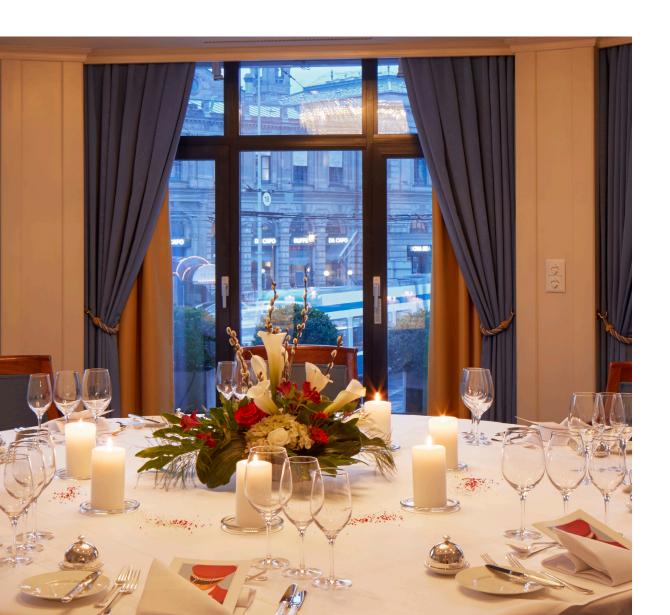
## **FESTIVE MENUS**

# HOTEL SCHWEIZERHOF ZURICH







Our event team is looking forward to your request.

**BANKETT@HOTELSCHWEIZERHOF.COM** or phone +41 44 218 88 40



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# Festive delights "home away from home"

An informal aperitif with small delicacies, followed by a delicious festive menu. Our head chef Martin Fencz created very special recipes for the 2024 festive season.

Whether fish, meat or vegetarian. The choice is yours. Enjoy an unforgettable gala dinner with several courses in a quiet and elegant atmosphere.

Pure slow-down at the Hotel Schweizerhof Zurich.



#### Menu 1

Duo of veal tartare and pralines of veal cheek with a salad of green beans

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Pumpkin cream soup with pickled walnuts

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Salmon trout from Bremgarten on a cream of black salsify, buckwheat and black truffle

\*\*\*

Fillet of beef on Valle Maggia pepper sauce with potato cakes and braised leek

\*\*\*

Chocolate and pistachio cake with orange sorbet

CHF 115.00 per person

### Menu 2

Scallops on caramelised pineapple with cucumber and sour cream

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Celery cream soup with sautéed oyster mushrooms

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Veal entrecote double with truffle ravioli and pumpkin potato pancakes

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Baked apple mousse on a spekulatius biscuit base and cherry sauce

CHF 96.00 per person

#### Menu 3

Beetroot mousse with filet de patron and horseradish-lemon sauce

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Riesling foam soup with bacon croutons

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Sous-vide-cooked veal nut on port wine sauce with stuffed zucchini and baked semolina strudel

\*\*\*

Chestnut cake with vanilla ice cream

CHF 92.00 per person

## Menu 4

Fig out of the oven with goat's cream cheese and candied walnuts

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Onion ravioli in potato broth with pickled chanterelles

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Baked rice balls on a sauce of beetroot and spicy pumpkin

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Pumpkin cheesecake with cinnamon ice cream

CHF 82.00 per person