

FESTIVE MENUS

HOTEL SCHWEIZERHOF ZÜRICH



Making People Happier
Since 1876



Our event team is looking forward to your request.

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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.

A joyful start with Champagne aperitif & more

**1 glass of sparkling
Champagne Perrier Jouët
Grand Brut**

served with an exquisite salmon canapé

**CHF 21.00
per person**

cold appetizers

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

**CHF 5.40
per person / per piece**

warm appetizers

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

**CHF 5.20
per person / per piece**



Menu 1

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

Pumpkin cream soup
with pickled walnuts

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

Celery cream soup
with sautéed oyster mushrooms

Veal entrecote double
with truffle ravioli
and pumpkin potato pancakes

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

Riesling foam soup
with bacon croutons

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

Onion ravioli
in potato broth with
pickled chanterelles

Baked rice balls
on a sauce of beetroot
and spicy pumpkin

Pumpkin cheesecake
with cinnamon ice cream

CHF 82.00
per person