



• SMALL •

Selection of 4 snacks
CHF 26.- per person

• MEDIUM •

Selection of 6 snacks
CHF 39.- per person

• LARGE •

Selection of 8 snacks
CHF 52.- per person

• CLASSICS •

ZÜRICH PLATTER

Selection of Swiss cold cuts and
cheese

BEEF TATAR ON TOAST

GRISSINI

Raw ham

DATES WITH BACON

TARTE FLAMBÉE

Smoky bacon • onions • crème fraîche

CAPRESE SKEWER

BÖREK STICKS WITH MEAT

MELON AND HAM SKEWER

• DIPS •

HUMMUS

Flatbread

AVOCADO

Flatbread

MUHAMMARA

Flatbread

BABAGANOUSH

Flatbread

OLIVE TAPENADE

Roasted Parisette bread

AIOLI

Roasted Parisette bread

• VEGETARIAN •

AMSELSPIZ-CREAM CHEESE

Roasted dark bread • marinated
radish

GRISSINI

PUFF PASTRY STICKS

Parmesan cheese

BRUSCHETTA

Tomatoes • buffalo mozzarella
basil

CROSTINI WITH GOAT'S CHEESE

SBRINZ CHEESE CHUNKS

TARTE FLAMBÉE

Onions • mushrooms • crème
fraîche

BÖREK STICKS

Spinach • feta • onions

SWISS FRESH CHEESE

White bread • fresh cheese
butter • garnish

POPCORN

Sweet or salty

MIXED NUTS "HELVETIA"

• SOUPS •

YOGURT-CUCUMBER SOUP

TOMATO SOUP (warm/cold)

SEASONAL SOUP

Our staff will be happy to inform you
about any intolerances or allergies.
Prices in CHF, incl. VAT.

Declaration:
Beef, Pork, Veal, Poultry
Trout: CH // Scallops: JPN // Crayfish: CHN

• APÉRO •

SMALL

Selection of 4 snacks from the Apéro-Menu

CHF 26.- per person

•

MEDIUM

Selection of 6 snacks from the Apéro-Menu

CHF 39.- per person

•

LARGE

Selection of 8 snacks from the Apéro-Menu

CHF 52.- per person

• SKEWERS PACKAGE •

3 SKEWERS

•

2 SALADS

•

BREAD AND SAUCES

•

ICE CREAM

•

CHF 56.- per person

• FACTS •

CAPACITY

40 places Poolbar

plus

60 places outside area of Poolbar

MINIMUM CONSUMPTION FOR EXCLUSIVITY

CHF 2'500.-

HANDLING FEE

CHF 500.-

BAD WATHER ALTERNATIVE

Sihlterrace / Bar ground floor

OPENING HOURS

4:30pm - 11pm

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All prices in CHF, including VAT

• SKEWERS •

BEEF

Bell peppers • teriyaki • sesame

•

WIEDIKERLI (LOCAL SAUSAGE)

•

GRILL CHEESE

Datterini-tomatoes • caponata

BEEF-MEATBALLS

Salsa Verde • Belper Knolle

•

CHICKEN

BBQ sauce • season chutney

•

SHRIMPS

Spring onion • sweet chilisauce

•

VEGETABLE-SWEETPOTATO

Greek jogurt • organic lemon

• SALATE •

WATERMELON SALAD

Feta • fresh mint

•

POTATO-CUCUMBER SALAD

Crème fraîche

•

COUSCOUS SALAD

Tomatoes • parsley • pomegranate seeds

•

COLESLAW SALAT

Frischer Meerrettich

•

BLATTSALAT

Hausdressing

• DESSERTS •

ICE CREAM

Strawberry • chocolate • vanilla • mango

•

CHEESECAKE

for 10 people

CHF 50.- per cake

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CHOCOLATE CAKE

for 10 people

CHF 50.- per cake

Declaration: beef, pork, veal, poultry
trouts, shrimps: CH // scallops: JPN //
crayfish: CHN



• STARTERS •

CRAYFISH COCKTAIL	9.50
Grapefruits • chicory	
TOFU-SKEWER	8.50
BREADED PORTO BELLO MUSHROOMS	8.50
Truffle mayo	
LAAB GAI	10.50
Thai chicken salad • sticky rice	
BREAD SALAD	9.50
Tomatoes • vegetables • Ricotta Salata	
FENNEL-ORANGESALAD	8.50
WALDORFSALAD	9.50

• CLASSICS •

FLAMED TART	8.50
Smoky bacon • onions • crème fraîche, 2 pieces per person	
FLAMED TART, VEGETARIAN	8.50
Feta • champignons • onions Crème fraîche, 2 pieces per person	
SMOKED ORGANIC TROUT TATAR	9.50
Apple horseradish	
TABOULEH	8.00
Parsley • pomegranate seeds	
VITELLO TONNATO	14.00
Fried apple capers	
ROASTBEEF CUTS	14.00
Green asparagus • Dijon mustard	
SUMMER ROLLS	12.50
Homemade sweetchili sauce roasted onions	

• SOUPS •

SEASONAL SOUP	7.00
JOGURT-CUCUMBER SOUP	7.00
MINISTRONE	7.00
Beans • Parmesan	
TAFELSPITZ BOUILLON	7.00
TOMATO SOUP (warm/cold)	7.00
Basil sour cream	

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• MAIN COURSES •

MINI MEAT LOAF "HELVETIA"	16.50
Mashed potatoes • veal gravy	
VEAL ZÜRICH STYLE	18.00
Veal • hashbrown / roesti	
MINCED OMOSO-BEEFSTEAKS	15.00
Coleslaw • tomatoes	
LIVER CHEESE FROM THE OVEN	14.00
Potato-cucumber salad • mustard	
BEEF STROGANOFF	18.00
Saffron rice	
RED THAI CURRY WITH CHICKEN	16.50
Caramelized pineapple • rice	
SEASONAL RISOTTO	12.50
SEASONAL RAVIOLI	12.50
Sage and nutbutter	
BREADED PIKE-PERCH	14.50
Lemon • sauce tatar	
TROFIE AL GENOVESE	14.00
Beans • roasted pine nuts	
BERLINER CURRYWURST	12.50
Melted onions • bread	
FONDUE IN THE BREAD	9.50
FRIED SCALLOPS	16.00
Chili marmelade • Thai basil	
GROUND BEEF SAUCE	14.50
Elbow macaroni • apple puree Parmesan	

• DESSERTS •

PANNA COTTA	7.50
Seasonal fruits	
CHOCOLATE MOUSSE	9.50
PINEAPPLE SALAD	9.50
Sour cream ice cream	
CHOCOLATE CAKE, 10 pieces	50.00
CHEESECAKE, 10 pieces	50.00
MOUNTAIN CHEESE	7.50

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