



• **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

TARTE FLAMBÉE

Smoked bacon • onions • crème fraîche

DATES WRAPPED IN BACON

TOMATO-MOZZARELLA SKEWER

CRAYFISH COCKTAIL

on toasted baguette

BEEF TATAR

on toasted baguette

MINI SMOKED SALMON WRAP

horseradish cream

• **DIPS** •

HUMMUS

Flatbread

GUACAMOLE

Flatbread

BABAGANOUSH

Flatbread

OLIVE TAPENADE

Roasted Parisette bread

• **VEGETARIAN** •

AMSELSPIZ-CREAM CHEESE

on toasted baguette • herbs

EGGPLANT

on toasted baguette
sun-dried tomatoes

BRUSCHETTA

Tomatoes • Basil pesto

GRISSINI

SBRINZ CHEESE CHUNKS

TARTE FLAMBÉE

Onions • mushrooms • crème fraîche

MINI QUICHE

vegetables

GREEN OLIVES

MIXED NUTS "HELVETIA"

PIMIENTOS DE PADRON

Maldonsalt

• **SOUPS** •

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, trouts: CH // cray fish: CHN
Salmon: NOR, GB // Bread: CH



• STARTERS •

CRAYFISH COCKTAIL	9.50
Chicory	
TOFU-SKEWER	8.50
BREADED PORTO BELLO MUSHROOMS	8.50
Truffle mayo	
WALDORF SALAD	9.50
apples • walnuts • celery	
TOMATO-MOZZARELLA SALAD	9.50
CUCUMBERSALAD	9.50
Dates • Feta	

• CLASSICS •

TARTE FLAMBÉE	8.50
Smoked bacon • onions • crème fraîche, 2 pieces per person	
TARTE FLAMBÉE, VEGETARIAN	8.50
Feta • champignons • onions Crème fraîche, 2 pieces per person	
ORGANIC TROUT CEVICE	9.50
Avocado • peperoni • coriander	
TABOULEH	8.00
Parsley • pomegranate seeds	
VITELLO TONNATO	14.00
Fried apple capers	
ROASTBEEF CUTS	14.00
Sauce verte • pickled onions	

• SOUPS •

SEASONAL SOUP	7.00
TRUFFLED POTATO-LEEK SOUP	8.00
TOMATO SOUP (hot/cold)	7.00
Basil sour cream	

• MAIN COURSES •

MINI MEAT LOAF "HELVETIA"	16.50
Mashed potatoes • veal gravy	
VEAL ZÜRICH STYLE	18.00
Veal • hashbrown / roesti	
WIEDIKERLI SAUSAGE SKEWER	12.00
Potato salad • house mustard	
CHICKEN STROGANOFF WITH RICE	18.00
Rice	
VEGAN THAI CURRY	16.50
Jasminrice • Vegetables	
SEASONAL RISOTTO	12.50
SEASONAL RAVIOLI	12.50
Sage and nutbutter	
BREADED PIKE-PERCH	14.50
Lemon • sauce tataré	
CHEESE SPATZLE	14.00
Applesauce • onions	
CURRYWURST	12.50
Bread	
KING PRAWN	16.00
Garlic • Peperoncino	
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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Salmon: NOR, GB // Bread: CH

• FACTS •

CAPACITY

Maximum of 60 people
including the outside area of
the poolbar

HANDLING FEE

CHF 500.-

BAD WEATHER ALTERNATIVE

Sihlterrasse/ Bar EG

**MINIMUM CONSUMPTION FOR
EXCLUSIVITY**

CHF 2'500.-

OPENING HOURS

16.30 Uhr - 23:00 Uhr

• APÉRO •

SMALL

Selection of **4 snacks** from
the separate Apéro-Menu
CHF 26.- per person

MEDIUM

Selection of **6 snacks** from
the separate Apéro-Menu
CHF 39.- per person

LARGE

Selection of **8 snacks** from
the separate Apéro-Menu
CHF 52.- per person

• DINNER BUFFET •

We serve our dinner buffet at the pool bar and on the rooftop.

The package price per person includes the following:

3 SKEWERS

•

2 SALADS

BREAD AND SAUCES

•

ICE CREAM IN A CUP

CHF 56.- per person

You are welcome to make your selection from the options below:

• SKEWERS •

BEEF

Bell peppers • teriyaki
sesame

•

WIEDIKERLI

•

GRILL CHEESE

Datterini-tomatoes
caponata

•

BEEF-MEATBALLS

Salsa Verde • Belper Knolle

•

CHICKEN

BBQ sauce • season chutney

•

SHRIMPS

Spring onion • sweet
chilisauce

•

VEGETABLE-SWEETPOTATO

Greek yogurt • organic lemon

• SALADS •

WATERMELON SALAD

Feta • fresh mint

•

POTATO-CUCUMBER SALAD

Crème fraîche

•

COUSCOUS SALAD

Tomatoes • parsley
pomegranate seeds

•

COLESLAW SALAD

Fresh horseradish.

•

MIXED LEAF SALAD

House dressing

• 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

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veal, poultry trouts //
king prawn: VNM //
crayfish: CHN

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