



# BANQUET MENUS

January - March

The carefully composed menu recommendations from the chef offer you a wide culinary variety.

In case of changes to a three-course menu without appetizer or without an intermediate course, we reduce the price by CHF 15.00. Of course, you can compose your own menu from the recommendations or let us know your ideas so that we can offer you an individual menu.

We are looking forward to your request under [welcome@sablier.ch](mailto:welcome@sablier.ch) or **+41 44 521 99 99**

**SABLIER**  
ROOFTOP RESTAURANT & BAR

The Circle 23, 8058 Zürich-Flughafen · [www.sablier.ch](http://www.sablier.ch)

## MENU I

85

LAMB'S LETTUCE free-range egg · radish · bacon

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FRENCH ONION SOUP cheese · croûtons

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COQ AU VIN

corn poulard · roast potatoes · braised vegetables · pearl onion

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BLOOD ORANGE CREAM butter crumble · rosemary foam

## MENU II

92

YELLOWFIN TUNA lemon cream · fennel salad · orange

\*\*\*

TRUFFLED POTATO SOUP leek ash · herb oil

\*\*\*

BEEF BOURGUIGNON À LA SABLIER

bacon · potato mousseline · root vegetables · wild mushrooms · pearl onion

\*\*\*

PLUM MOUSSE caramelized white chocolate · hazelnut

## MENU III

98

CRAB SALAD cauliflower variation · Granny Smith apple

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ORGANIC SLOW EGG celery purée · leaf spinach · truffle foam

\*\*\*

IRISH ANGUS BEEF ENTRECÔTE

pepper sauce · chives & potato purée · creamy savoy cabbage

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HAZELNUT PARFAIT bourbon vanilla · butter crumble

## MENU IV

104

MARINATED SWISS SALMON buckwheat · celery stalk · Granny Smith apple

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CREAMY JERUSALEM ARTICHOKE SOUP Banyuls wine reduction · winter truffle

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SWISS VEAL TENDERLOIN & CHEEKS sweet potato variation · winter vegetables

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FELCHLIN CHOCOLATE VARIATION passion fruit sorbet

## MENU V

109

SALADE NIÇOISE Yellowfin tuna · «La Ratte» potato · green beans

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SWISS PIKEPERCH FILET Verjus · champagne sauerkraut · butter crumble

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MONKFISH FILET mussel nage · saffron risotto · pak choi

\*\*\*

TARTE AU CITRON tonka bean ice cream · sorrel

## MENU VI

112

BEETROOT TARTAR goat cheese cream · caramelized walnuts · winter salad

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ROASTED SCALLOP lemon foam · spinach risotto

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IRISH BLACKMORAN BEEF FILET

port wine gravy · browned butter potato flan · carrot variation

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MILK CHOCOLATE PARFAIT mascarpone

All prices in CHF incl. VAT. We will gladly inform you about the allergens in our dishes and the origin of our food.