



FLYING DINNER MENUS

January – March

Our creative and high-class flying dinner courses are served to you and your guests by our professional service team.

Your guests can taste the many different delicacies and dishes, allowing for effortless conversations in an easy-going atmosphere.

You can choose between the menus or let our chef create an individual menu for you.

We are looking forward to hearing from you at welcome@sablier.ch or +41 44 521 99 99

SABLIER
ROOFTOP RESTAURANT & BAR

The Circle 23, 8058 Zürich-Flughafen · www.sablier.ch

MENU I – 77

CELERY STALK free-range egg · radish · apple · Bayonne ham

TRUFFLED POTATO SOUP leek ash · herb oil

SWISS PIKEPERCH FILET Verjus · champagne sauerkraut

FRENCH CORN POULARDE BREAST

rosemary gravy · sweet potato purée · flower sprouts

TARTE AU CITRON tonka bean ice cream · sorrel

MENU II – 82

BEETROOT TARTAR creamy goat cheese · caramelized walnut

SLOW EGG truffled celery purée · leaf spinach

ROASTED WHITE WATER SHRIMPS Beluga lentils · lemon foam

IRISH BEEF FILET CUBES

red wine gravy · herb mousseline · sweetheart cabbage

PLUM MOUSSE caramelized white chocolate · hazelnut

MENU III – 92

BEEF TARTAR confit egg yolk · Shiso cress

DUCK LIVER TERRINE apple · brioche

POTATO GNOCCHI winter truffle · Saint Agur blue cheese cream

MONKFISH clam nage · fennel risotto · pak choi

SWISS VEAL FILET port wine gravy · carrot variation · browned butter flan

FELCHLIN CHOCOLATE VARIATION passion fruit sorbet

INDIVIDUAL DISHES

BEEF TARTAR browned butter · brioche	12
SCALLOP TARTAR lemon cream	14
RISOTTO ACQUARELLO winter truffle	15
HAILBUT FILET blue potato · salsify	16
IBÉRICO PORK CHEEK onion cream · kale	16
BOEUF BOURGIGNON À LA SABLIER root vegetables · potato purée	17
MINI DESSERT	9
CHEESE SELECTION	12

Alle Preise in CHF inklusive MwSt. Gerne informieren wir Sie über die Allergene in unseren Gerichten und die Herkunft unserer Lebensmittel.

Vegetarier, Veganer und Personen mit Unverträglichkeiten beraten wir gerne.