



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 – 62.0

SCALLOP TARTAR

lemon cream · pickled cucumber · amaranth

TRUFFLED CELERY SOUP

celery straw

SWISS PIKEPERCH FILET

verjus · champagne sauerkraut

FRENCH CORN POULARDE BREAST

rosemary gravy · sweet potato purée · braised pumpkin

CRÈME BRÛLÉE

milk & honey ice cream

MENU II – 72.0

BEETROOT TARTAR

creamy goat cheese · caramelized walnut

PARSNIP SOUP

chervil

POACHED EGG

truffled celery purée · polenta foam

AUSTRALIAN BEEF FILET CUBES

herb mousseline · sweetheart cabbage · port wine gravy

BABA AU RHUM

tonka bean cream

MENU III – 84.0

BEEF TARTAR

salted egg yolk · “Belper Knolle” · toast

DUCK LIVER TERRINE

plum · brioche

CREAMY ONION SOUP

roasted onion

CODFISH FILET

potato mousseline · bay bean · sepia foam

SWISS VEAL FILET

shallot gravy · carrot purée · Brussels sprout leaf

CHOCOLATE TARTE

bloodorange sorbet · hazelnut

INDIVIDUAL DISHES

BEEF TARTAR browned butter	12.0
CELERY FOAM SOUP celery straw	9.0
SCALLOP TARTAR lemon cream	14.0
ROASTED PRAWNS spinach risotto · lemon foam	16.0
RATATOUILLE basil	14.0
GUINEA FOWL ROULADE sweet potato purée · kale	16.0
SADDLE OF REINDEER red cabbage · Pommes Macaire	19.0
ENTRECÔTE Café de Paris · french fries	18.0
MINI DESSERT	9.0
CHEESE SELECTION	12.0

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