



BANQUET MENUS

April - May

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 16.00. 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 or **+41 44 521 99 99**

SABLIER
ROOFTOP RESTAURANT & BAR

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

MENU I – 93.0

PICKLED SALMON TROUT

avocado cream · mini lettuce · radish

POACHED FREE-RANGE EGG

truffle foam · celery

FRENCH GUINEA FOWL

wild mushroom · sweet potato · pea & asparagus ragout

HAZELNUT FINANCIER

vanilla cream · raspberry sorbet

MENU II – 99.0

YELLOWFIN TUNA

green asparagus · pomegranate

BEAR'S GARLIC SOUP

roasted cauliflower

IRISH BLACK ANGUS ENTRECÔTE

Café de Paris · potato mousseline · sweetheart cabbage

FELCHLIN CHOCOLATE VARIATION

hazelnut

MENU III - 103.0

SALMON CARPACCIO

bear's garlic vinaigrette · pine nuts

ASPARAGUS RISOTTO

confit egg yolk

NORTHERN CODFISH

champagne Beurre Blanc · „La Ratte“ potato · pea ragout

RHUBARB CLAFOUTIS

vanilla ice cream

MENU IV - 108.0

LETTUCE CORE

spring herbs · bacon

ASPARAGUS FOAM SOUP

baked quail egg

SWISS VEAL PRIME RIBS

morel risotto · wild broccoli

RASPBERRY PARFAIT

sour cream ice cream · champagne gelée

MENU V - 114.0

SCALLOP TARTAR

amaranth · sour cream · cucumber variation

SEPIA TAGLIATELLE

confit tomato

AUSTRALIAN CASSINO BEEF FILET

ofen potato · corn · carrot variation

VANILLA MILLE-FEUILLE

preserved rhubarb

MENU VI - 118.0

BEETROOT TARTAR

raspberry · hazelnut · sour cream

SWISS PIKEPERCH FILET

curry foam · lentil ragout · leaf spinach

VEAL FILET

creamy chanterelle mushroom sauce · herb polenta · asparagus

LEMON TARTE

sour cream ice cream · seasonal berries

VEGETARIAN MENU - 86.0

BEETROOT TARTAR

raspberry · hazelnut · cream cheese

ASPARAGUS FOAM SOUP

baked quail egg

RATATOUILLE STRUDEL

braised eggplant

LEMON TARTE

sour cream ice cream · seasonal berries

VEGAN MENU - 88.0

BEETROOT TARTAR

raspberry · hazelnut

GRILLED EGGPLANT TERRINE

leek vinaigrette · springs herbs

MEDITERRANEAN COUSCOUS

ratatouille

CHOCOLATE & AVOCADO MOUSSE

All prices in CHF incl. VAT. We are happy to inform you about the allergens in our dishes and the origin of our food.