



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 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 or +41 44 521 99 99

SABLIER
ROOFTOP RESTAURANT & BAR

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

MENU I

92

LETTUCE HEARTS spring herbs · bacon

BEAR'S GARLIC CREAM SOUP Bayonne cured ham · curd foam

FRENCH CORN POULARD wild broccoli · white wine risotto

LIME MOUSSE cucumber granita · dandelion · honey

MENU II

98

CARROT TARTAR yoghurt · pomegranate vinaigrette

BEAR'S GARLIC RISOTTO confit free-range egg · butter crumble

KUCKLE OF VEAL gremolata · green asparagus · rosemary bramata

CHOCOLATE TARTE white chocolate sorbet · oats

MENU III

102

GLAZED QUAIL BREAST asparagus salad · tarragon

HOME-MADE TAGLIATELLE morels · chervil cream

ALPINE PIKEPERCH FILET peas · Champagne · Venere rice

COCONUT pineapple · Blue Curaçao

MENU IV

108

SALMON CARPACCIO bear's garlic vinaigrette · cucumber · crème fraîche

ASPARAGUS CREAM SOUP morels · butter crumble · tarragon

BEEF FLANK STEAK peas · onions · chimichurri · sweet potato

WHITE COFFEE MOUSSE cherry · rhubarb

MENU V

112

MARINATED SALMON TROUT avocado cream · mini lettuce

GERSOTTO peas · Verjus · baked Sot-l'y-laisse

VEAL TENDERLOIN chanterelle mushrooms · kohlrabi · Spätzle

PASSIONFRUIT popcorn · caramel

MENU VI

118

SCALLOP TARTAR amaranth · Oscietra caviar · sour cream

WHITE WATER SHRIMP Fregola Sarda · asparagus · cherry tomato

IRISH ANGUS BEEF FILET

herb crust · Barolo gravy · fava bean & potato ragout · morels

STRAWBERRY VARIATION basil · cacao

VEGETARIAN MENU

89

KING OYSTER MUSHROOM stalk celery · herb vinaigrette · cream cheese

CRESS FOAM SOUP pine nuts · cherry tomatoes

GNOCCHI green asparagus · Shiitake mushroom · Gruyère cheese · spinach

STRAWBERRY MOUSSE basil · rhubarb

VEGAN MENU

89

CAULIFLOWER VARIATION yuzu · hazelnut · radish

PEA FOAM SOUP almond milk · thyme

WHITE ASPARAGUS lemon oil · Jerusalem artichoke · miso · flower sprouts

CRÈME BRÛLÉE «SABLIER» apple · tarragon

INDIVIDUAL DISHES

ASPARAGUS

49

Bayonne cured ham · Moutarde de Meaux foam · spring potato

IRISH LAMB Ratatouille · lemon thyme · tomato gnocchi

56

COQ AU VIN chicken · carrot · shallot · pearl onion · Jerusalem artichoke

48

MONKFISH SALTIMBOCCA

54

baked fennel · Sauce Rouille · spiced couscous

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