



FLYING DINNER MENUS

April - May

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 – 79

CARROT TARTAR green asparagus · pomegranate vinaigrette

ORGANIC SLOW EGG pea · chanterelle mushroom · verjus foam

POTATO GNOCCHI asparagus · cherry tomato · Belper Knolle · rocket salad

FRENCH CORN POULARDE BREAST sweet potato · wild broccoli

CHOCOLATE TARTE white chocolate · oat crumble

MENU II – 84

MARINATED SALMON TROUT avocado cream · mini lettuce

HOME-MADE PASTA morel · chervil cream

BAKED Sot-l'y-laisse peas · barley · verjus

BEEF FILET CUBES Barolo gravy · potato & bear's leek mousseline · bean cassoulet

LEMON CURD rhubarb

MENU III – 89

SCALLOP TARTAR Oscietra caviar · sour cream · amaranth

PIKEPERCH FILET Champagne beurre blanc · Venere rice · peas

GLAZED QUAIL BREAST asparagus ragout · pickled medlar

VEAL TENDERLOIN chanterelle mushroom · kohlrabi · Spätzle · port wine gravy

PANNA COTTA lemon · caramel · strawberry

INDIVIDUAL DISHES

SPICED COUSCOUS spring herbs · grilled vegetables	12
LACHS CARPACCIO bear's leek vinaigrette · cucumber	14
BEAR'S LEEK SOUP cured ham · curd foam	10
ANGUS BEEF SHORT RIB shallot gravy · carrot variation · potato tartlet	15
GLAZED VEAL KNUCKLE gremolata · green asparagus · La Ratte potato	15
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.