



# 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](http://www.sablier.ch)

## **MENU I** – 59.0

PICKLED SALMON TROUT  
mini lettuce • radish • avocado cream

CREAMY ASPARAGUS SOUP  
baked quail egg

GNOCCHI SARDI  
tomato

GUINEA FOWL RAGOUT  
wild mushrooms • peas

TONKA BEAN PANNA COTTA  
marinated strawberries

## **MENU II** – 69.0

BEETROOT TARTAR  
raspberry • hazelnut • sour cream

GARDEN CRESS SOUP

SWISS PIKEPERCH FILET  
lentil ragout • green asparagus • curry foam

BEEF BOURGUIGNON À LA SABLIER  
thyme gravy • potato purée

LEMON TARTE  
sour cream ice cream • preserved rhubarb

## MENU III – 82.0

### YELLOWFIN TUNA

green asparagus · pomegranate

### CREAMY BEAR'S GARLIC SOUP

roasted cauliflower

### QUAIL BREAST

pea & papaya salad

### CODFISH FILET

tomato vinaigrette · pearl barley

### VEAL CHEEK RAGOUT

polenta · bear's garlic · white asparagus

### FELCHLIN CHOCOLATE VARIATION

caramelized hazelnut

## INDIVIDUAL DISHES

BEEF TARTAR browned butter	14.0
ONION TARTE	12.0
SCALLOP TARTAR lemon cream	16.0
ROASTED PRAWNS white wine risotto	16.0
RATATOUILLE basil	14.0
DUCK LEG RAGOUT À L'ORANGE	18.0
BEEF FILET CUBES green pepper · asparagus	19.0
ROAST VEAL SHOULDER potato flan · spring leek	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.