



BANQUET MENUS

June - August

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

MARINATED BROOK TROUT

confit potato · garden herbs

CHILLED CARROT & TARRAGON SOUP

Cantaloupe melon

FRENCH CORN POULARD BREAST

thyme gravy · creamy polenta · basil spinach

WILD STRAWBERRIES

roasted almond · vanilla ice cream

MENU II - 99.0

SMOKED DUCK BREAST

summer leaf salad · marguerites · roasted pine nuts

WILD-CAUGHT LOUP DE MER

tomato vinaigrette · braised artichoke · basil oil

IRISH BLACK ANGUS ENTRECÔTE

rosemary gravy · potato flan · carrots · chanterelle mushroom

RASPBERRY MOUSSE

caramelized white chocolate · passion fruit sorbet

MENU III - 105.0

TOMATO TARTE

spinach salad · balsamic vinegar · hazelnut

SARDINIAN GNOCCHI

shellfish broth · shrimp

ATLANTIC MONKFISH FILET

saffron sauce · curry lentil · fennel salad

YOGHURT ESPUMA

blueberry variation · butter crumble

MENU IV - 111.0

YELLOWFIN TUNA CARPACCIO
fennel salad · walnut · lemon cream

CHILLED CUCUMBER SOUP
sour cream pearls

SWISS VEAL PRIME RIB
herb gravy · Pommes Macaire · zucchini variation

APRICOT PARFAIT
rosemary crumble

MENU V - 117.0

SCALLOP CEVICHE
cucumber & saffron stock · Swiss chard · chervil

CHILLED WHITE TOMATO SOUP
focaccia

AUSTRALIAN CASSINO BEEF FILET
port wine gravy · dried tomato risotto · carrot purée · wild broccoli

MILK CHOCOLATE CAKE
mascarpone

MENU VI - 113.0

GRILLED WATERMELON
goat cheese cream · confit tomato · basil

NORTHERN MONKFISH FILET
sepia foam · Lardo · pea & pomegranate ragout

SWISS VEAL FILET
shallot gravy · herb mousseline · green beans

LIME PARFAIT
braised peach

VEGETARIAN MENU - 83.0

GRILLED WATERMELON

goat cheese cream · confit tomato · basil

EGGPLANT TERRINE

leek

SARDINIAN GNOCCHI

tomato stock · baby zucchini

YOGHURT ESPUMA

blueberry variation · butter crumble

VEGAN MENU - 81.0

GRILLED WATER MELON

herb cream · confit tomato

EGGPLANT TERRINE

leek

CARROT VARIATION

„La Ratte“ potato · tarragon

WILD STRAWBERRIES

roasted almond · blackberry sorbet

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