



# 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 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](mailto: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

89

SALADE NICOISE tuna · organic egg · potato · cucumber · olive

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CHILLED CARROT & ESTRAGON SOUP Cantaloupe melon

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FRENCH CORN-FED POULARD BREAST

thyme gravy · polenta · leaf spinach · pearl onion

\*\*\*

CHOCOLATE BISCUIT raspberry · Fior di Latte ice cream

## MENU II

98

CREAMY GOAT CHEESE CRÉME BRÛLÉE

garden cress · spinach salad · sunflower seeds

\*\*\*

SEA BASS FILET basil vinaigrette · braised artichoke

\*\*\*

SWISS SADDLE OF VEAL herb gravy · Macaire potato · sugar pea · bell pepper

\*\*\*

TARTE AU CITRON meringue · apricot

## MENU III

105

TOMATO VARIATION rocket salad · balsamic vinegar · pine nut

\*\*\*

HERB RISOTTO blueberry · ricotta · pistachio

\*\*\*

MONKFISH FILET Dijon mustard · balsamic lentils · stalk celery

\*\*\*

MILLE FEUILLE white chocolate · peach · chamomile leaves

## MENU IV

108

YELLOW FIN TUNA CARPACCIO fennel salad · lemon

\*\*\*

CHILLED WHITE TOMATO SOUP Focaccia · tomato confit

\*\*\*

IRISH BLACK ANGUS ENTRECÔTE

rosemary gravy · potato flan · carrot variation · chanterelle mushroom

\*\*\*

COCONUT MOUSSE passion fruit · cocoa crumble · lime

## MENU V

111

SHRIMP COCKTAIL avocado · lemon

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VICHYSOISSE potato · leek · crème fraîche

\*\*\*

IRISH BEEF FILET port wine gravy · white wine risotto · wild broccoli · salted celery

\*\*\*

LAVENDER CRÈME BRÛLÉE red currant · sour cream ice cream

## MENU VI

119

ZUCCHETTI burratina · tomato · basil

\*\*\*

CHAR FILET lard foam · pea · chanterelle mushroom

\*\*\*

SWISS VEAL FILET shallot gravy · tagliatelle · porcini mushroom · bean

\*\*\*

CHERRY PARFAIT yoghurt foam · almond

## VEGETARIAN MENU

89

ZUCCHETTI burratina · tomato · basil

\*\*\*

TAGLIATELLE chanterelle mushroom · cream · tarragon

\*\*\*

RATATOUILLE TART rosemary · potato · vegetable gravy

\*\*\*

RASPBERRY PARFAIT Vacherin cheese · meringue · double cream

## VEGAN MENU

89

TOMATO VARIATION rocket salad · balsamic vinegar · pine nuts

\*\*\*

CHILLED MELON SOUP cucumber relish · lime · amaranth

\*\*\*

GRILLED ZUCCHINI potato · olive · bell pepper · thyme foam

\*\*\*

STRAWBERRY MOUSSE oat · vanilla · mint sorbet

## INDIVIDUAL DISHES

GRILLED OCTOPUS Romesco cream · broccoli · saffron foam 51

CHICKEN sweet potato · spring onion · romanesco · herb cream 48

IRISH LAMB RACK eggplant · black garlic · croquette · rosemary gravy 56

SWISS VEAL STEAK tagliatelle · Dijon mustard sauce · peas · onion 59

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