



FLYING DINNER MENUS

June - August

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 – 59.0

PICKLED TROUT

mini lettuce • radish • avocado cream

CREAMY PEA SOUP

rosemary & milk foam

GRILLED WATERMELON

goat cheese cream • basil

FRENCH CORN POULARD BREAST

tarragon sauce • king oyster mushroom • carrot served two ways

BROWNEED BUTTER FINANCIER

pistachio • marinated strawberry

MENU II – 69.0

SCALLOP CEVICHE

frozen cucumber • garden cress

CHILLED CATANLOUPE MELON SOUP

tarragon

CODFISH FILET

lemon foam • pea & pomegranate ragout

AUSTRALIAN BEEF FILET CUBES

thyme gravy • potato mousseline • chervil root

LEMON TARTE

basil sorbet • raspberry

MENU III – 82.0

VEAL TARTAR

egg yolk cream · brioche · pickled cucumber

CHILLED TOMATO SOUP

roasted pine nuts · cream cheese croûtons

POACHED EGG

celery cream · butter crumble · wild herbs

FRIED SHRIMP

shellfish emulsion · Beluga lentils

CHALLANS DUCK THIGH PRALINE

carrot purée · carrot salad · zucchini

FELCHLIN CHOCOLATE MOUSSE

vanilla-strawberry

INDIVIDUAL DISHES

BEEF TARTAR browned butter	12.0
TOMATO TARTE	9.0
SCALLOP TARTAR	14.0
ROASTED PRAWNS spinach risotto · lemon foam	16.0
RATATOUILLE basil	14.0
GUINEA FOWL ROULADE lettuce & potato purée	16.0
BEEF FILET CUBES green pepper · pea ragout	19.0
ENTRECÔTE Café de Paris · french fries	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.