



BANQUET MENUS

September - october

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 or +41 44 521 99 99

SABLIER
ROOFTOP RESTAURANT & BAR

The Circle 23, 8058 Zürich-Flughafen · www.sablier.ch

MENU I

89

BARLEY bacon · carrot · sour cream · chives

POACHED FREE-RANGE EGG celery purée · autumn truffle

FRENCH CORN-FED POULARD BREAST thyme gravy · polenta · Hokkaido pumpkin

CHOCOLATE VARIATION caramelized hazelnut

MENU II

99

CRAB SALAD fennel · dill · lemon cream

CREAMY PUMPKIN SOUP milk foam · pumpkin seed oil

VENISON ENTRECÔTE Spätzle · red cabbage · glazed chestnut · black currant gravy

PLUM TARTE caramel · almond · vanilla

MENU III

105

BOILED MEAT consommé · carrot · horseradish · chives

CREAMY PARSNIP SOUP chervil · pine nuts

MONKFISH FILET Camargue rice · apricot · pumpkin · vanilla beurre blanc

CHESTNUT MOUSSE sour cherry · Chantilly

MENU IV

113

PUMPKIN VARIATION cream cheese · pomegranate · lamb's lettuce

PARMESAN FOAM SOUP autumn truffle · fig

SWISS VEAL PRIME RIB

potato mousseline · Calvados apple · creamy savoy cabbage · red currant

VANILLA MILLE FEUILLE black berry · walnut crunch

MENU V

118

MARINATED SALMON honey mustard sauce · cucumber · radish

HOME-MADE TAGLIATELLE porcini mushroom · parsley

VEAL FILET & CHEEK corn variation · wild broccoli · bell pepper gravy

LEMON TARTE blueberry · sour cream ice cream

MENU VI

121

BEETROOT TARTAR raspberry · hazelnut · goat cheese

TURBOT FILET couscous · browned butter foam · cauliflower · spinach

IRISH BEEF FILET white wine risotto · porcini mushroom crust · beans

TONKA BEAN CRÈME BRÛLÉE Valrhona chocolate · pistachio crumble

VEGETARIAN MENU

89

PUMPKIN VARIATION cream cheese · garden cress · lamb's lettuce

PARMESAN FOAM SOUP autumn truffle · fig

PORCINI MUSHROOM Pizokel · parsnip · walnut

PEAR MOUSSE Valrhona chocolate · sour cream · Riesling wine

VEGAN MENU

89

BEETROOT TARTAR raspberry · hazelnut · wild herbs

KOHLRABI barley · oat milk · cranberry

SMOKED CAULIFLOWER lemon couscous · tarragon · Shiitake mushroom

QUINCE vanilla mousse · cocoa granita · red currant

INDIVIDUAL DISHES

SWISS VENISON STEW

48

Spätzle · red cabbage · glazed chestnuts · bacon · pearl onion · champignon

FRENCH DUCK BREAST

52

celery & potato mousseline · orange · broccoli · port wine gravy

WILD BOAR RACK

54

browned butter polenta · parsnip · Brussels sprouts · spiced gravy

IRISH ANGUS BEEF ENTRECÔTE

58

pepper gravy · potato mousseline · romanesco

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