



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 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

RABBIT TERRINE

lettuce · cranberry

POACHED EGG

celery purée · autumn truffle

FRENCH GUINEA FOWL BREAST

thyme gravy · polenta · pumpkin variation · red cabbage

Tarte Tatin

bourbon vanilla ice cream · white chocolate

MENU II - 99.0

CRAB SALAD

fennel · confit tomato · lemon cream

CREAMY PUMPKIN SOUP

roasted pumpkin seeds

DEER ENTRECÔTE

port wine gravy · potato gratin · Brussels sprout leaf

FELCHLIN CHOCOLATE VARIATION

caramelized hazelnut

MENU III - 108.0

HOKKAIDO PUMPKIN VARIATION

goat cheese cream · glazed chestnut · walnut

CREAMY PARSNIP SOUP

chervil root

IRISH BLACK ANGUS ENTRECÔTE

tarragon gravy · potato mousseline · baked cauliflower

COCONUT SORBET

pickled sour cherry

MENU IV – III.0

LETTUCE HEARTS

bacon · pickled pumpkin · egg

POTATO & LEEK SOUP

quail egg

LOIN OF VEAL

cheeks · chanterelle mushroom risotto · pickled carrot

PASSION FRUIT TARTE

banana ragout · dark chocolate

MENU V – II8.0

SCALLOP TARTAR

pickled cucumber · amaranth · sour cream

HOME-MADE TAGLIATELLE

creamy porcini mushroom sauce · fried parsley

AUSTRALIAN CASSINO BEEF FILET

herb gravy · pommes macaire · braised cabbage

VANILLA MILLE-FEUILLE

blackberry

MENU VI – II3.0

BEETROOT TATAR

raspberry · hazelnut · sour cream

ATLANTIC MONKFISH FILET

browned butter foam · roasted cauliflower · spinach cream

SADDLE OF VENISON

cranberry gravy · home-made butter Spätzle · red cabbage · chestnut

LEMON TARTE

blueberry sorbet - marinated blueberry

VEGETARIAN MENU - 83.0

HOKKAIDO PUMPKIN VARIATION

goat cheese cream · glazed chestnuts · walnut

CREAMY PARSNIP SOUP

chervil root

POTATO TERRINE

Porcini mushroom variation · herb salad · broccoli

LEMON TARTE

sour cream ice cream · blueberry

VEGAN MENU - 85.0

HOKKAIDO PUMPKIN VARIATION

glazed chestnut · walnut

HOME-MADE TAGLIATELLE

fried chanterelle mushrooms

BRAISED CELERY

carrot gravy · pickled carrot · roasted hazelnut

CHOCOLATE-AVOCADO MOUSSE

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