



FLYING DINNER MENU

September - October

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 – 62.0

PICKELED TROUT

mustard-dill dip • cucumber variation • radish

PUMPKIN SOUP

roasted pumpkin seeds

BRAISED BEETROOT

goat cheese cream • hazelnut • plum

GUINEA FOWL ROULADE

port wine sauce • wild mushrooms • root vegetable purée

BROWNEED BUTTER FINANCIER

pistachio • marinated strawberry

MENU II – 72.0

BEEF CARPACCIO

Comté cheese • pearl onion • chervil

SAFFRON FOAM SOUP

bell pepper

QUAIL BREAST

shallot • kale • peanut

BEEF BOURGUIGNON À LA SABLIER

thyme gravy • potato mousseline • parsnip

LEMON TARTE

sour cream ice cream • blueberry

MENU III – 84.0

VEAL TARTAR
egg yolk cream · brioche

ONION SOUP
cheese croûtons

POACHED EGG
wild mushrooms a la crème · butter crumble

FRIED SCALLOP
white wine risotto · bay bean · cuttlefish foam

CHALLANS DUCK THIGH PRALINE
celery purée · orange gel

FELCHLIN CHOCOLATE MOUSSE
passionfruit

INDIVIDUAL DISHES

BEEF TARTAR browned butter	12.0
HUMMER pistachio · chicory	21.0
SCALLOP TARTAR	14.0
ROASTED PRAWNS pearl barley · lemon foam	16.0
RATATOUILLE basil	14.0
BEEF FILET DICES green pepper · carrot variation	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.