



# FLYING DINNER MENUS

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](mailto:welcome@sablier.ch) or +41 44 521 99 91

**SABLIER**  
ROOFTOP RESTAURANT & BAR

The Circle 23, 8058 Zürich-Flughafen • [www.sablier.ch](http://www.sablier.ch)

## **MENU I – 79.0**

PICKLED SALMON TROUT mustard & dill dip · cucumber variation · radish

CREAMY SWEET CORN SOUP chimichurri · popcorn

BEETROOT TARTAR goat cheese cream · hazelnut · plum

GUINEA FOWL SUPREME

port wine sauce · wild mushrooms · root vegetable purée

BROWNED BUTTER FINANCIER pistachio · marinated cherries

## **MENU II – 87.0**

SCALLOP TATAR tomato & herb vinaigrette · cucumber · lemon gel

CREAMY MUSHROOM SOUP chanterelles · tarragon foam

GLAZED QUAIL BREAST corn variation · peanut gravy

BLACKMORAN BEEF CUBES thyme gravy · potato mousseline · parsnip

LEMON TARTE sour cream ice cream · blueberry

## **MENU III – 94.0**

VEAL TARTAR egg yolk cream · brioche

CREAMY PUMPKIN SOUP styrian oil · roasted pumpkin seeds

POACHED EGG wild mushrooms “à la crème” · butter crumble

FRIED SCALLOP chicory · pickled elderberries

DUCK BREAST thyme honey · celery purée · orange gel

FELCHLIN CHOCOLATE MOUSSE passionfruit · coconut sorbet

## INDIVIDUAL DISHES

BEEF TARTAR browned butter · bread chips	12.0
SABLIER BOUILLABAISSE Rouille Sauce · fennel	16.0
FRIED WILD WATER SHRIP lemon risotto · shellfish foam	16.0
SLICED VEAL ZURICH STYLE hashbrowns · champignons	17.0
SLICED FALLOW DEER home-made curd Spätzle · cabbage	18.0
MINI DESSERT	9.0
CHEESE SELECTION	12.0

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

