



BANQUET MENUS

November - December

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 91

SABLIER
ROOFTOP RESTAURANT & BAR

MENU I - 96.0

ROOT VEGETABLE VARIATION celery essence · roasted hazelnut

ARTICHOKE VELOUTÉ tomato croustillant

GUINEA FOWL SUPRÊME

thyme gravy · creamy champagne cabbage · truffle mousseline

BLOOD ORANGE CREAM butter crumble · rosemary espuma

MENU II – 112.0

YELLOWFIN TUNA lemon cream · fennel salad · orange

TRUFFLED POTATO SOUP leek ash

IRISH ANGUS ROASTBEEF

green pepper sauce · mashed potatoes · pointed cabbage

PLUM MOUSSE caramelized white chocolate · hazelnuts

MENU III – 118.0

PICKLED CHICORY chestnut · goat cheese au gratin · walnuts

ORGANIC SLOW EGG celery purée · truffle

ATLANTIC COD pumpkin · Brussels sprouts · potato brandade

HAZELNUT PARFAIT Bourbon vanilla · butter crumble

MENU IV – 124.0

BEETROOT TARTAR goat cheese cream · caramelized walnut · raspberry

ROASTED SCALLOP saffron foam · vegetable couscous · spinach

BLACKMORAN ANGUS BEEF FILET herb gravy · red wine risotto · finger carrots

MILK CHOCOLATE SLICE mascarpone

MENU V – 128.0

LAMB'S LETTUCE organic egg · radish · bacon

PIKEPERCH FILET FROM THE ALPES Verjus · beetroot potpourri · potato crumble

SWISS VEAL FILET port wine gravy · browned butter flan · carrot variation

TARTE AU CITRON · tonka bean ice cream · sorrel

MENU VI - 132.0

ATLANTIC SNOWCRAB cauliflower · hazelnut

CREAMY CELEREY SOUP calf's sweetbread · truffle

VEAL TENDERLOIN & CHEEKS Barolo gravy · Hokkaido pumpkin · potato ragout

FELCHLIN CHOCOLATE VARIATION passion fruit sorbet

We are happy to advise people with intolerances as well as vegetarians and vegans.
All prices in CHF incl. VAT. We will gladly inform you about the allergens in our dishes and the origin of our food.