



# 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 99**

**SABLIER**  
ROOFTOP RESTAURANT & BAR

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

## MENU I - 96.0

### ROOT VEGETABLE VARIATION

celery essence · roasted hazelnut

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### FRENCH ONION SOUP

cheese croûtons

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### GUINEA FOWL BREAST ROULADE

thyme gravy · polenta · kale variation

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### BLOOD ORANGE CREAM

butter crumble · rosemary espuma

## MENU II - 102.0

### YELLOWFIN TUNA

lemon cream · fennel salad · orange

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### TRUFFLED POTATO SOUP

leek ash

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### AUSTRALIAN CASSINO FILET OF BEEF

herb gravy · red wine risotto · finger carrot · pumpkin

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### PLUM MOUSSE

caramelized white chocolate · hazelnut

## MENU III - 108.0

### PICKLED CHICORY

chestnut · gratinated goat cheese · walnut

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### ORGANIC POACHED EGG

celery purée · truffle

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### BŒUF BOURGUIGNON À LA SABLIER

potato flan · wild mushrooms

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### HAZELNUT PARFAIT

Bourbon vanilla · butter crumble

## MENU IV - 118.0

### BEETROOT TARTAR

goat cheese cream · caramelized walnut · raspberry

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### ROASTED SCALLOP

saffron foam · white wine risotto · spinach

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### IRISH BLACK ANGUS ENTRECÔTE

green pepper sauce · chive-mashed potatoes · red cabbage

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### MILK CHOCOLATE SLICE

mascarpone

## MENU V - 121.0

### LAMB'S LETTUCE

egg · radish · bacon

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### SWISS PIKEPERCH FILET

verjus · champagne sauerkraut · potato crumble

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### SWISS VEAL FILET

port wine gravy · pommes macaire · braised carrot · pickled pear

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### TARTE AU CITRON

lemon tarte · tonka bean ice cream · sorrel

## MENU VI - 121.0

### LOBSTER TARTAR

tarragon mayonnaise · tangerine

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### BEEF CONSOMMÉ

vegetable stripes · bone marrow

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### VEAL TENDERLOIN & CHEEKS

potato mousseline · Hokkaido pumpkin

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### FELCHLIN CHOCOLATE VARIATION

passion fruit sorbet

## VEGETARIAN MENU - 87.0

### BEETROOT TARTAR

goat cheese cream · caramelized walnut · raspberry

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### ORGANIC POACHED EGG

celery purée · truffle

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### BRAISED PUMPKIN

herb crumble · green pepper · "La Ratte" potato

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### FELCHLIN CHOCOLATE VARIATION

passion fruit sorbet

## VEGAN MENU - 87.0

### GRILLED EGGPLANT TERRINE

leek

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### ROOT VEGETABLES

celery essence

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### VARIATION OF THE CARROT

"La Ratte" potato · tarragon

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### FELCHLIN CHOCOLATE VARIATION

passion fruit sorbet

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