



FLYING DINNER MENU

November - December

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

BEETROOT TARTAR

creamy goat cheese • caramelized walnut

CREAMY PUMPKIN SOUP

pumpkin seeds

POACHED EGG

truffled celery purée • polenta foam

CODFISH RAGOUT

mussels • Beluga lentils • saffron cloud

PISTACHIO FINANCIER

milk & honey ice cream

MENU II – 72.0

SCALLOP TARTAR

lemon cream • pickled cucumber • amaranth

TRUFFLED CELERY SOUP

celery straw

PIKEPERCH FILET

verjus • champagne sauerkraut

BEEF FILET CUBES

rosemary gravy • potato purée • braised pumpkin

CRÈME BRÛLÉE

tonka bean • blood orange

MENU III – 86.0

BEEF TARTAR

salted egg yolk · „Belper Knolle“ · toast

DUCK LIVER TERRINE

plum · brioche

CREAMY ONION SOUP

roasted onion

CHAR FILET

pearl barley · chives · Pommery mustard sauce

SWISS VEAL FILET

shallot gravy · potato mousseline · Brussels sprout leaf

LEMON TARTE

sour cream ice cream - blueberry

INDIVIDUAL DISHES

BEEF TARTAR browned butter	14.0
QUAIL BREAST celery · bean	15.0
SCALLOP TARTAR lemon cream	14.0
ROASTED PRAWNS lemon risotto	16.0
CARROT VARIATION butter crumble	14.0
BEEF FILET TIPS kale	19.0
ENTRECÔTE mustard spinach · polenta	18.0
MINI DESSERT	9.0
SELECTION OF CHEESE	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.