



FLYING DINNER MENUS

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 91

SABLIER
ROOFTOP RESTAURANT & BAR

The Circle 23, 8058 Zürich-Flughafen • www.sablier.ch

MENU I – 76

BEETROOT TARTAR creamy goat cheese · caramelized walnuts

ARTICHOKE à la Barigoule · «La Ratte» patate · tomato foam

SLOW EGG truffled celery purée · leaf spinach

CODFISH RAGOUT north sea crab · pumpkin variation

PISTACHIO FINANCIER milk & honey ice cream

MENU II – 82

SCALLOP TARTAR lemon cream · pickled cucumber · amaranth

TRUFFLED POTATO GNOCCHI Madeira cream

PIKEPERCH FILET Verjus · beetroot potpourri · barberry

BEEF FILET CUBES rosemary gravy · potato and chive purée · pointed cabbage

CRÈME BRÛLÉE tonka bean · blood orange

MENU III – 96

YELLOWFIN TUNA lemon cream · fennel salad · orange

DUCK LIVER TERRINE plum · hazelnut · brioche

PUMPKIN TART pickled pumpkin · porcini mushrooms

MONKFISH brandade · fennel · mussels

SWISS VEAL FILET shallot gravy · browned butter flan · finger carrots

LEMON TARTE sour cream ice cream · blueberry

INDIVIDUAL DISHES

DUO OF CARROT butter crumble	14
BEEF TARTAR browned butter	16
QUAIL BREAST celery · bean	18
BEEF FILET TIPS home-made tagliatelle	19
MEDALLION OF SADDLE OF VENISON red cabbage · parsnip	19
SNOWCRAB cauliflower · hazelnut	19
MINI DESSERT	9
SELECTION OF CHEESE	14

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