APERITIF MENU

September-October

Surprise your guests with our delicious aperitif appetizers.
For an aperitif without dinner we recommend our Apéro Riche appetizers,
for an aperitif followed by dinner we recommend our snacks.

The order quantity per appetizer should correspond
to the total number of persons.

We look 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

PETITES BOUCHÉES *served aperitif bites / per person*

CURED VENISON Jerusalem artichoke · walnut	8
PUMPKIN FLAN pumpkin seeds · honey	5
SMOKED TROUT Crème fraîche · green apple	7
MUSHROOM TARTAREcream cheese · pear	5
CHICKEN CROQUETTE ptarragon · celery stalk	6
PUMPKIN CREAM SOUP pumpkin seed oil · pumpkin seeds	5

PLAISIRS À PARTAGER *to share in the middle of the table*

TARTE FLAMBÉE CLASSIQUE onion · bacon	22
TARTE FLAMBÉE VÉGÉTARIEN goat cheese · walnut · grapes · honey	22
TARTE FLAMBÉE DELUXE spinach · truffle	26
QUICHE LORRAINE egg · bacon · Gruyère cheese	22
QUICHE FORESTIÈRE egg · wild mushrooms	22
SÉLECTION DE FROMAGE 100g	24
SÉLECTION DE CHARCUTERIE 100g	26

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