

16  41



SONNE

Küsnacht — Zürich

Culinary Highlights

Spring & Summer

Aperitif

Arrangements

Apéro «Luginbühl» (for aperitifs up to ½ hour) 13
one portion per person

Sun nut mix with cranberries
Herb hummus chips
Marinated Greek Kalamata olives

Apéro «Giacometti» (for aperitifs up to 1 hour) 30
from 10 persons, one piece or one portion per person

Sun nut mix with cranberries
Herb hummus chips
Marinated Greek Kalamata olives
Vegetarian crostini with tomatoes and fresh Thai basil
Tête de Moine rose with fig chutney on pear bread
Canapé with beef tartare, truffle cream, cucumber, and apple-caper garnish

Apéro «Warhol» (for aperitifs without subsequent dinner) 87
from 25 persons, one piece or one portion per person

Herb hummus chips
Canapé with beef tartare, truffle cream, cucumber, and apple-caper
Tête de Moine rose with fig chutney on pear bread
Mini blini with house-cured «Label Rouge» salmon, cucumber, and dill-honey mustard sauce
Vegetable and Beluga lentil salad
Prawn cocktail with grilled pineapple

Zurich-style veal strips with crispy rösti croquette
Samosa with vegetable filling on yogurt-coriander dip
Beef fillet strips on arugula with chimichurri
Pan-seared scallops on light pea purée

Mini chocolate muffins with «Felchlin Grand Cru chocolate»
Almond panna cotta with blueberry coulis





Aperitif

Individual Items

Snacks

Per person

Sun nut mix with cranberries	4.5
Tortilla chips with guacamole	4.5
Herb hummus chips	4.5
Marinated Greek Kalamata olives	4.5
Sbrinz cheese cubes	6

Canapés

from 10 portions per unit

with Bündnerfleisch and Sbrinz	6.5
with beef tartare, truffle cream, cucumber and apple-caper	6.5
with avocado and tomato	5
with smoked salmon and wasabi	5.5
Tête de Moine rose with fig chutney on pear bread	5.5

from 25 portions

Duck liver terrine with apple Canapé	8.5
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Vegan Crostini

from 10 portions per unit

with Tomato and fresh Thai basil	5
with hummus, extra virgin olive oil and Espelette pepper	5
with Edamame and mint	5

Mini Blini

available in servings for 25 persons

with house-cured «Label Rouge» salmon, cucumber and dill-honey mustard	5.5
with Oscietra Imperial caviar and crème fraîche	13
with Cream cheese and trout caviar	5.5

Assorted baked items

from 10 portions per unit

Mixed puff pastry (salmon mousse, olives, Gruyère & raw ham)	4.5
Ham croissant	4.5
Mini cheesecake	4.5

Soups

from 10 portions per unit

Sweet potato soup with lime foam	5.5
Tom Kha Gai soup with shiitake, chicken, lemongrass, and chili	6.5
Andalusian gazpacho with bread croutons	5.5

Cold aperitif platters

from 10 portions per unit

Vegetable & Beluga lentil salad	5.5
Marinated cherry tomatoes with mozzarella & fresh basil	5.5
Devil's horn on spinach salad with pine nuts	5.5
Prawn cocktail with grilled pineapple	7.5
Edamame with sea salt	5.5

from 25 portions

Beetroot hummus	5.5
Baba Ghanoush with mini flatbread	5.5
Lobster cocktail with avocado and cocktail sauce	17

Warm aperitif platters

from 10 portions per unit

Grilled chicken satay with sweet chili sauce	6
Zurich-style veal strips with crispy rösti	9
Classic meatballs in spicy tomato cubes	6.5
Breaded crispy prawns with mango chutney	6.5
Spring rolls with Asian-marinated sprouts in sweet & sour pineapple sauce	5.5
Vegetable samosa on yogurt-coriander dip	5.5
Ricotta ravioli with pesto	5.5

from 25 portions

Lamb loin fillet with rosemary jus on beluga lentils	11.5
Beef fillet strips on arugula with chimichurri	15
Seared scallop on light pea purée	12

Dessert

from 10 portions per unit

Raspberry mousse in a glass	6.5
Mini chocolate muffins with «Felchlin Grand Cru chocolate»	5.5
Fresh berries in a glass	5.5

from 25 portions

Fruit mousse in a glass	5.5
Almond panna cotta with blueberry coulis	5.5
White espresso mousse in a glass	5.5
Crème caramel in a glass	5.5

Menu

Recommendations

Classic Menu

Price per person

3-course without soup 101

4-course 119

Roses of smoked salmon

from Manufaktur Rageth in Landquart with crème fraîche, grissini, and floral salad bouquet

Rich beef consommé

with colorful vegetable dice & herbs

Pan-seared beef entrecôte

with homemade Café de Paris sauce, seasonal vegetables and potato gratin

White & dark Felchlin «Grand Cru» chocolate mousse

with fresh fruit garnish

Spring/Summer Menu

Price per person

3-course without soup 89

4-course 104

Colorful wild herb salad

with sweet mustard dressing, radishes, beet chips and crispy grissini

Summer Andalusian gazpacho

with balsamic essence & sprouts

Classic roast beef from the oven

with BBQ jus, seasonal vegetables, and rosemary potato rounds

Fresh blackberry tartlet

with white chocolate-rosemary cream & strawberry ragout

Enhance your menu with a refreshing fruit sorbet, refined with a hint of Prosecco, before the main course? + 11



Menu

Components

Cold starters

Colorful seasonal leaf salad 15

with herb croutons, sprouts, crispy beetroot chips, and pomegranate dressing

Young Romaine lettuce salad 16

with Caesar dressing, garlic bread chips, shaved Parmesan, and chopped organic egg from Guldenen

Ramati tomato salad 21

with Buffalo mozzarella and fine arugula in balsamic vinaigrette

Spicy beef tartar 27

with classic garnishes and brioche

Smoked salmon rosettes from Rageth manufactory in Landquart 27

with crème fraîche, grissini, and a floral salad bouquet

Colorful wild herb salad (Spring / Summer) 16

with sweet mustard dressing, crisp radishes, and crunchy grissini

Green asparagus salad (Spring / Summer) 17

with fruity passion fruit dressing, arugula, and pistachios

Charentais melon salad (Spring / Summer) 15

with mozzarella, dark balsamic, and fresh lemon balm

Grilled antipasti vegetables (Spring / Summer) 19

with honey and lemon thyme–marinated goat cheese on seasonal salad with balsamic dressing

Spicy char tartar (Spring / Summer) 24

on crispy vegetable rösti with fresh spinach salad and Asian carrot–ginger dressing

Asian beef salad (Spring / Summer) 23

with sprouts, carrots, edamame, coriander, lime, roasted Espelette pepper, and pine nuts in sakura dressing

Intermezzo

Lemon–lime, peach, or strawberry sorbet (Spring / Summer) 8

topped with vodka or Prosecco + 3, or with Champagne + 5

Soups

Strong beef consommé 18

with colorful diced vegetables and herbs

Vegetable minestrone 17

with grated Parmesan

Tomato soup 16

with green pesto foam

Summer Andalusian gazpacho (Spring / Summer) 15

with balsamic essence and sprouts

Warm pea soup (Spring / Summer) 16

with green horseradish foam

optional: with strips of smoked salmon + 3

Creamy asparagus soup (Spring / Summer) 16

with light lime crème fraîche

optional: with grilled prawn skewer + 6

Vegetarian dishes (available as an intermediate course on request)

Organic ricotta–lemon ravioli rounds 37

on sautéed Swiss chard with tarragon foam

Grilled tofu 38

on Mediterranean couscous with soy crème fraîche (vegan)

Organic lemon–thyme raviolo grande 33

on saffron–coconut sauce with fresh market vegetables and fried vegan grill cheese cubes (vegan)

Homemade saffron–potato gnocchi (Spring / Summer) 36

on green asparagus ragout with crispy asparagus straw

For events with fewer than five vegetarian guests, we will be pleased to serve a vegetarian or vegan dish from our seasonal restaurant menu.

From river and sea (available as an intermediate course upon request)		
Pan-seared turbot with lemon crust served on a bed of leek vegetables with a light saffron sauce and black Piedmont rice	50	
Crispy-skinned pike-perch fillet from the Grieser Fishery in Obermeilen, accompanied by airy ginger foam, creamy lemon risotto, glazed pak choi, and puffed capers	49	
Pan-seared salmon fillet (Spring / Summer) with fresh dill and crispy zucchini chips, served on creamy champagne risotto	43	
Meat dishes		
Veal strips «Zurich style» with a delicate mushroom cream sauce and crispy butter rösti	48	
Roasted veal and beef tenderloin served with Pinot Noir jus, Mediterranean vegetables, and airy potato soufflé	64	
Pan-seared beef entrecôte with homemade Café de Paris sauce, seasonal vegetables, and potato gratin	56	
Braised beef «Tuscan-style» braised in Merlot with olives, sun-dried tomatoes, oven-roasted root vegetables, and creamy saffron risotto	44	
Whole roasted pork tenderloin in bacon crust with a rich apple-balsamic sauce, seasonal vegetables, and baked Duchess potatoes	46	
Tender lamb loin with herb crust served with port wine jus, savory peperonata, and saffron-rosemary gnocchi	57	
Swiss chicken breast filled with wild mushrooms with glazed two-colored carrots and creamy herb risotto with mascarpone	43	
Classic oven-roasted roast beef (Spring / Summer) with flavorful BBQ jus, seasonal vegetables, and rosemary potato cakes optional with Sauce Béarnaise	56 + 3	
Lamb rack slices (Spring / Summer) with fresh herbs on bell pepper cream, aubergine croûtons, and potato-thyme muffin	48	
Sautéed corn-fed chicken breast (Spring / Summer) with creamy morel jus, zucchini vegetables, and tagliatelle	43	
Desserts		
Classic Panna Cotta with raspberry sauce and a seasonal fruit bouquet	15	
White and Dark Felchlin «Grand Cru» Chocolate Mousse with a colorful fruit garnish	18	
Exotic Fruit Sorbets served on a paper-thin pineapple carpaccio	18	
Fresh Blackberry Tartlet (Spring / Summer) with white chocolate-rosemary cream and strawberry ragout	17	
Passion Fruit Cheesecake (Spring / Summer) with black sesame crumble	18	
Refreshing Peach Mousse (Spring / Summer) with marinated cherries and tonka bean chantilly	17	
Coconut Crème Brûlée (Spring / Summer) with dragon fruit and lemon curd	19	
Selected Cheese Platter (3 varieties) with fruit bread, fig mustard and chutney, grapes, and nuts	18	
Pastry Assortment (from 20 persons) Tiered trays with assorted desserts (4 components per person): Panna Cotta with raspberry sauce, dark chocolate mousse, fruit salad, brownie, cheesecake, and coffee madeleine	25	

Dessert Buffet (from 30 persons) 35

Various creams and mousses in small glasses, tiramisu, caramel treats, ice cream station with fruit sauces, almond brownie, coconut panna cotta, cakes, fresh fruit, and 2–3 additional seasonal delicacies.

Enhance the buffet with 6 different types of cheese + 12
(2 hard cheeses, 2 soft cheeses, 1 blue cheese, and 1 goat cheese)

Cakes

We are happy to prepare a sponge-based cake filled with a mousse of your choice.

Sponge cake fillings: vanilla, strawberry, chocolate, blackcurrant, passion fruit, blueberry, or quark.

Diameter 18 cm for 4–6 persons 60
Diameter 24 cm for 7–12 persons 124
Diameter 28 cm for 12–16 persons 165

With Coffee

Homemade friandise (2 pieces) per person 6





Banquet notes

- Coordination & contact: Please provide details of speeches, presentations, and show acts, as well as the name of your maître d' or on-site contact
- Flowers: We are happy to arrange fresh floral decorations according to your wishes. The invoice will be sent to you directly by the florist.
- Booking times: Please take note of the reserved times for your event space. The stated times include any necessary setup time. There is no guarantee that the venue can be accessed before the reserved time.
- Children: We are happy to prepare a customized children's menu for our younger guests. Pricing is as follows: children up to 2 years eat free of charge, ages 3 to 7 are charged 30% of the menu price, and ages 8 to 11 are charged 50%. From age 12, the full menu price applies.
- Candles: Upon advance order, we offer elegant silver candelabras: the low 5-arm models (30 cm) for CHF 8.00 per table and the tall 5-arm versions (80 cm) for CHF 35.00 per table, both with ivory-colored candles.
- Menu: We are happy to assist you in creating a unified menu to ensure smooth and pleasant service in our banquet rooms. This policy applies to our à la carte restaurants for groups of 10 or more. Please provide us with the menu details no later than 14 days before your event.
- Menu cards: We are pleased to print the menu cards for your event. Choose from three different menu covers, each with space for a personalized text line. Three menu cards per table are provided free of charge; additional cards can be printed at a cost of CHF 2.00 each.
- Parking: We recommend arriving by public transport, as a limited number of hotel parking spaces are available directly in front of the hotel. Should these be occupied, additional paid parking spaces can be found just a two-minute walk away at Küssnacht train station.
- Prices and Invoicing: All prices are quoted in Swiss francs (CHF) and include VAT. Prices are subject to change. Invoices are payable within 10 days, net.
- Chair Covers: Would you like to add a special touch to your event? Our elegant chair covers create a refined atmosphere at CHF 12.00 per chair.
- Number of Participants: Please inform us of the estimated number of guests at least 14 days before your event. The number of attendees confirmed three days prior to the event will serve as the basis for billing.

- **Seating Plans:** To help your guests find their way to their beautifully set tables, we are happy to prepare a complimentary seating plan. Upon request, we can also arrange the name cards. Please send us the seating plan and the organized name cards four days before your event, including notes on special menus or children's seating. The first hour of decoration is free of charge; thereafter, we charge CHF 80.00 per hour and staff member.
- **Cakes:** You are welcome to bring your own wedding cake. If it is integrated into a dessert buffet, no cake-cutting fee will be charged. If it is served as a separate course in addition to dessert, we charge CHF 8.00 per person. If it replaces the dessert, we charge CHF 12.00 per person
- **Accommodation:** To avoid traveling home after your celebration, we offer rooms at special rates for overnight stays. Please inquire in advance.
- **Extension:** The official closing time in the Canton of Zurich is midnight. An extension in the Festsaal (banquet hall) is possible for a flat fee of CHF 300.00 per hour after midnight. In the Turmsaal, an extension is possible until 1:00 a.m. at a cost of CHF 200.00 per hour.
- **Prepayment:** For events exceeding CHF 1,000.00, we reserve the right to request a prepayment of up to 100%, payable at least 10 days before the event.
- **Corkage Fee:** Would you like to bring your own wine? You may deliver it to us four days before the event. We charge a corkage fee of CHF 45.00 per 75cl bottle. The corkage fee for large bottles will be adjusted accordingly. Sparkling wines upon request only.
- **Miscellaneous:** Our hotel is a listed historic building. Nothing may be attached or affixed to the walls. Sparklers, fireworks, and similar items are strictly prohibited throughout the property. The use of fireworks, torches, or sky lanterns is not permitted anywhere on the hotel grounds. Throwing rice, confetti, or even real rose petals is not allowed. Any additional cleaning required will be charged at CHF 80.00 per hour.

