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Küsnacht — Zürich

## Culinary Highlights

Autumn & Winter

# 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 (1 piece each 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

### Autumn/Winter Menu

Price per person

3-course without soup 94  
4-course 108

#### Pearl Barley Salad

with parsnips, carrots, pomegranate, and strips of smoked venison ham  
(vegetarian option with cubes of smoked tofu)

#### Light Pumpkin Soup

refined with coconut milk and Indian Jaipur curry

#### Pink Roasted Veal Loin

with fruity cranberry sauce, braised black salsify, and Swiss chard, served with golden-brown mini rösti

#### Black Forest Cake «Reloaded»

with marinated cherries

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

#### Zurich Region Free-Range Lamb's Lettuce (Autumn / Winter) 17

with bread croutons, crispy bacon strips, and organic egg from Guldenen, served with homemade French dressing

#### Pearl Barley Salad (Autumn / Winter) 19

with parsnips, carrots, pomegranate, and strips of smoked venison ham (vegetarian option with cubes of smoked tofu)

#### Cauliflower Panna Cotta (Autumn / Winter) 17

with almond crumble, crispy leek straw, and baked cauliflower florets

#### Spicy Pulled Jackfruit Salad (Autumn / Winter) 18

with baked avocado, lime, and coriander (vegan)

#### Snow Crab Cocktail (Autumn / Winter) 25

with Salsa Aurora, diced celery and apple, fresh horseradish, and yuzu pearls, served with a sesame crisp

## Intermezzo

#### Mandarin, Pomegranate, or Lemon Sorbet (Autumn / Winter) 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

#### Creamy Chestnut Soup (Autumn / Winter) 16

with crispy truffle croutons and marinated red cabbage

#### Light Pumpkin Soup (Autumn / Winter) 14

refined with coconut milk and Indian Jaipur curry (vegan)

#### Duet of Soups (Autumn / Winter) 19

rich game consommé with porcini crisp and light pumpkin soup with Indian Jaipur curry

### 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)

#### Creamy Porcini Mushroom Risotto (Autumn / Winter) 36

with airy winter truffle foam

#### Delicate Herb Crêpes (Autumn / Winter) 33

filled with black salsify in a light chive sauce, celery straw, and sautéed wild mushrooms

<b>From river and sea</b> (available as an intermediate course upon request)		
<b>Pan-seared turbot with lemon crust</b> served on a bed of leek vegetables with a light saffron sauce and black Piedmont rice	50	
<b>Crispy-skinned pike-perch fillet</b> from the Grieser Fishery in Obermeilen, accompanied by airy ginger foam, creamy lemon risotto, glazed pak choi, and puffed capers	49	
<b>Pan-Seared Char Fillet (Autumn / Winter)</b> served on a flavorful «Beurre Rouge» with colorful lentil vegetables and airy pumpkin–saffron purée	43	
<b>Meat dishes</b>		
<b>Veal strips «Zurich style»</b> with a delicate mushroom cream sauce and crispy butter rösti	52	
<b>Roasted veal and beef tenderloin</b> served with Pinot Noir jus, Mediterranean vegetables, and airy potato soufflé	64	
<b>Pan-seared beef entrecôte</b> with homemade Café de Paris sauce, seasonal vegetables, and potato gratin	56	
<b>Braised beef «Tuscan-style»</b> braised in Merlot with olives, sun-dried tomatoes, oven-roasted root vegetables, and creamy saffron risotto	44	
<b>Whole roasted pork tenderloin in bacon crust</b> with a rich apple-balsamic sauce, seasonal vegetables, and baked Duchess potatoes	46	
<b>Tender lamb loin with herb crust</b> served with port wine jus, savory peperonata, and saffron-rosemary gnocchi	57	
<b>Swiss chicken breast filled with wild mushrooms</b> with glazed two-colored carrots and creamy herb risotto with mascarpone	43	
<b>Pink Roasted Veal Loin (Autumn / Winter)</b> with fruity cranberry sauce, braised black salsify and Swiss chard, served with golden-brown mini rösti	59	
<b>Duet of Beef Tenderloin Medallion and Ibérico Pork Fillet (Autumn / Winter)</b> with a light Périgord truffle essence, seasonal vegetables, crispy beetroot chip, and creamy herb risotto	64	
<b>Oven-Roasted Venison Entrecôte (Autumn / Winter)</b> with a lingonberry crust, robust juniper sauce, braised red cabbage, and pan-fried quark spätzli	52	
<b>Pan-Seared Guinea Fowl Breast (Autumn / Winter)</b> with light poultry jus, creamy leek ragout, and baked sweet potato muffin	43	
<b>Desserts</b>		
<b>Classic Panna Cotta</b> with raspberry sauce and a seasonal fruit bouquet	15	
<b>White and Dark Felchlin «Grand Cru» Chocolate Mousse</b> with a colorful fruit garnish	18	
<b>Exotic Fruit Sorbets</b> served on a paper-thin pineapple carpaccio	18	
<b>Gingerbread Ice Cream (Autumn / Winter)</b> with baked apple cubes and light citrus–rum foam	17	
<b>Tonka Bean Crème Brûlée (Autumn / Winter)</b> with coconut crumble and exotic fruit salad	18	
<b>Salted Caramel Mousse with Chestnut Vermicelles (Autumn / Winter)</b> on meringue with marinated plums	18	
<b>Black Forest Cake “Reloaded” (Autumn / Winter)</b> with marinated cherries	16	
<b>Selected Cheese Platter</b> (3 varieties) with fruit bread, fig mustard and chutney, grapes, and nuts	18	

Would you like a second serving? We are happy to serve you an additional portion  
of your main course. A supplement of 20% of the dish price applies.

**Pastry Assortment** 25  
(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

**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
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# 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.

