Culinary Highlights

Autumn and Winter

Aperitif

Arrangements

Apéro “Luginbühl” (for aperitifs up to ½ hour) CHF 13.00
one portion per person

Sun nut mix
Herb hummus chips
Marinated Greek Kalamata olives

Apéro “Giacometti” (for aperitifs up to 1 hour) CHF 30.00
from 10 persons, one piece or one portion per person

Sun nut mix
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) CHF 87.00
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

All prices in Swiss Francs (CHF), including VAT.

Aperitif

Individual Items

Snacks
Per person

Sun nut mix	CHF 4.50
Tortilla chips with guacamole	CHF 4.50
Herb hummus chips	CHF 4.50
Marinated Greek Kalamata olives	CHF 4.50
Sbrinz cheese cubes	CHF 6.00

Canapés
from 10 portions per unit

with Bündnerfleisch and Sbrinz	CHF 6.50
with beef tartare, truffle cream, cucumber and apple-caper	CHF 6.50
with avocado and tomato	CHF 5.00
with smoked salmon and wasabi	CHF 5.50
Tête de Moine rose with fig chutney on pear bread	CHF 5.50

from 25 portions

Canapé with duck liver terrine and apple	CHF 8.50

Vegan Crostini
from 10 portions per unit

with tomato and fresh Thai basil	CHF 5.00
with hummus, extra virgin olive oil and Espelette pepper	CHF 5.00
with edamame and mint	CHF 5.00

Mini Blini
available in servings for 25 persons

with house-cured “Label Rouge” salmon, cucumber and dill-honey mustard sauce	CHF 5.50
with Oscietra Imperial caviar and crème fraîche	CHF 13.00
with cream cheese and trout caviar	CHF 5.50

Assorted baked items
from 10 portions per unit

Mixed puff pastry (1 piece each salmon mousse, olives, Gruyère and raw ham)	CHF 4.50
Ham croissant	CHF 4.50
Mini cheesecake	CHF 4.50

Soups
from 10 portions per unit

Sweet potato soup with lime foam	CHF 5.50
Tom Kha Gai soup with shiitake, chicken, lemongrass, and chili	CHF 6.50
Andalusian gazpacho with bread croutons	CHF 5.50

Cold aperitif platters
from 10 portions per unit

Vegetable and Beluga lentil salad	CHF 5.50
Marinated cherry tomatoes with mozzarella and fresh basil	CHF 5.50
Devil's horn on spinach salad with pine nuts	CHF 5.50
Prawn cocktail with grilled pineapple	CHF 7.50
Edamame with sea salt	CHF 5.50

from 25 portions

Beetroot hummus	CHF 5.50
Baba Ghanoush with mini flatbread	CHF 5.50
Lobster cocktail with avocado and cocktail sauce	CHF 17.00

Warm aperitif platters
from 10 portions per unit

Grilled chicken satay with sweet chili sauce	CHF 6.00
Zurich-style veal strips with crispy rösti croquette	CHF 9.00
Classic meatballs in spicy tomato cubes	CHF 6.50
Breaded crispy prawns with mango chutney	CHF 6.50
Spring rolls with Asian-marinated sprouts in sweet and sour pineapple sauce	CHF 5.50
Vegetable samosa on yogurt-coriander dip	CHF 5.50
Ricotta ravioli with pesto	CHF 5.50

from 25 portions

Lamb loin fillet with rosemary jus on beluga lentils	CHF 11.50
Beef fillet strips on arugula with chimichurri	CHF 15.00
Seared scallop on light pea purée	CHF 12.00

Dessert
from 10 portions per unit

Raspberry mousse in a glass	CHF 6.50
Mini chocolate muffins with "Felchlin Grand Cru chocolate"	CHF 5.50
Fresh berries in a glass	CHF 5.50

from 25 portions

Fruit mousse in a glass	CHF 5.50
Almond panna cotta with blueberry coulis	CHF 5.50
White espresso mousse in a glass	CHF 5.50
Crème caramel in a glass	CHF 5.50

Menu

Recommendations

Classic Menu
Price per person

3-course without soup CHF 101.00
4-course CHF 119.00

Roses of smoked salmon
from Manufaktur Rageth in Landquart with crème fraîche, grissini,
and floral salad bouquet

Rich beef consommé
with colorful vegetable dice and 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 CHF 94.00
4-course CHF 108.00

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? + CHF 11.00

Menu

Components

Cold starters

Colorful seasonal leaf salad CHF 15.00
with herb croutons, sprouts, crispy beetroot chips, and pomegranate dressing

Young Romaine lettuce salad CHF 16.00
with Caesar dressing, garlic bread chips, shaved Parmesan, and chopped organic egg from Guldenen

Ramati tomato salad CHF 21.00
with Buffalo mozzarella and fine arugula in balsamic vinaigrette

Spicy beef tartare CHF 27.00
with classic garnishes and brioche

Smoked salmon rosettes from Rageth Manufactory in Landquart CHF 27.00
with crème fraîche, grissini, and a floral salad bouquet

Zurich Region Free-Range Lamb's Lettuce (Autumn / Winter) CHF 17.00
with bread croutons, crispy bacon strips, and organic egg from Guldenen, served with homemade French dressing

Pearl Barley Salad (Autumn / Winter) CHF 19.00
with parsnips, carrots, pomegranate, and strips of smoked venison ham (vegetarian option with cubes of smoked tofu)

Cauliflower Panna Cotta (Autumn / Winter) CHF 17.00
with almond crumble, crispy leek straw, and baked cauliflower florets

Spicy Pulled Jackfruit Salad (Autumn / Winter) CHF 18.00
with baked avocado, lime, and coriander (vegan)

Snow Crab Cocktail (Autumn / Winter) CHF 25.00
with Salsa Aurora, diced celery and apple, fresh horseradish, and yuzu pearls, served with a sesame crisp

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

Intermezzo

Mandarin, Pomegranate, or Lemon Sorbet (Autumn / Winter) CHF 8.00
topped with vodka or Prosecco + CHF 3.00
or with Champagne + CHF 5.00

Soups

Rich beef consommé CHF 18.00
with colorful diced vegetables and herbs

Vegetable minestrone CHF 17.00
with grated Parmesan

Tomato soup CHF 16.00
with green pesto foam

Creamy Chestnut Soup (Autumn / Winter) CHF 16.00
with crispy truffle croutons and marinated red cabbage

Light Pumpkin Soup (Autumn / Winter) CHF 14.00
refined with coconut milk and Indian Jaipur curry (vegan)

Duet of Soups (Autumn / Winter) CHF 19.00
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 CHF 37.00
on sautéed Swiss chard with tarragon foam

Grilled tofu CHF 38.00
on Mediterranean couscous with soy crème fraîche (vegan)

Organic lemon–thyme raviolo grande CHF 33.00
on saffron–coconut sauce with fresh market vegetables and fried vegan grill cheese cubes (vegan)

Creamy Porcini Mushroom Risotto (Autumn / Winter) CHF 36.00
with airy winter truffle foam

Delicate Herb Crêpes (Autumn / Winter) CHF 33.00
filled with black salsify in a light chive sauce, celery straw, and sautéed wild mushrooms

From river and sea (available as an intermediate course upon request)

Pan-seared turbot with lemon crust CHF 50.00
served on a bed of leek vegetables with a light saffron sauce
and black Piedmont rice

Crispy-skinned pike-perch fillet CHF 49.00
from the Grieser Fishery in Obermeilen, accompanied by
airy ginger foam, creamy lemon risotto, glazed pak choi, and
puffed capers

Pan-Seared Char Fillet (Autumn / Winter) CHF 43.00
served on a flavorful "Beurre Rouge" with colorful lentil vegetables
and airy pumpkin–saffron purée

Meat dishes

Veal strips "Zurich style" CHF 52.00
with a delicate mushroom cream sauce and crispy rösti croquette

Roasted veal and beef tenderloin CHF 64.00
served with Pinot Noir jus, Mediterranean vegetables,
and airy potato soufflé

Pan-seared beef entrecôte CHF 56.00
with homemade Café de Paris sauce, seasonal vegetables,
and potato gratin

Braised beef "Tuscan-style" CHF 44.00
braised in Merlot with olives, sun-dried tomatoes, oven-roasted
root vegetables, and creamy saffron risotto

Whole roasted pork tenderloin in bacon crust CHF 46.00
with a rich apple-balsamic sauce, seasonal vegetables,
and baked Duchess potatoes

Tender lamb loin with herb crust CHF 57.00
served with port wine jus, savory peperonata,
and saffron-rosemary gnocchi

Swiss chicken breast filled with wild mushrooms CHF 43.00
with glazed two-colored carrots and creamy herb risotto
with mascarpone

Pink Roasted Veal Loin (Autumn / Winter) CHF 59.00
with fruity cranberry sauce, braised black salsify, and Swiss chard,
served with golden-brown mini rösti

Duet of Beef Tenderloin Medallion and Ibérico Pork Fillet CHF 64.00
(Autumn / Winter)
with a light Périgord truffle essence, seasonal vegetables,
crispy beetroot chip, and creamy herb risotto

Oven-Roasted Venison Entrecôte (Autumn / Winter) CHF 52.00
with a lingonberry crust, robust juniper sauce,
braised red cabbage, and pan-fried quark spätzli

Pan-Seared Guinea Fowl Breast (Autumn / Winter) CHF 43.00
with light poultry jus, creamy leek ragout,
and baked sweet potato muffin

Desserts

Classic Panna Cotta CHF 15.00
with raspberry sauce and a seasonal fruit bouquet

White and Dark Felchlin "Grand Cru" Chocolate Mousse CHF 18.00
with a colorful fruit garnish

Exotic Fruit Sorbets CHF 18.00
served on a paper-thin pineapple carpaccio

Gingerbread Ice Cream (Autumn / Winter) CHF 17.00
with baked apple cubes and light citrus–rum foam

Tonka Bean Crème Brûlée (Autumn / Winter) CHF 18.00
with coconut crumble and exotic fruit salad

Salted Caramel Mousse with Chestnut Vermicelles
(Autumn / Winter) CHF 18.00
on meringue with marinated plums

Black Forest Cake "Reloaded" (Autumn / Winter) CHF 16.00
with marinated cherries

Selected Cheese Platter CHF 18.00
3 varieties with fruit bread,
fig mustard and chutney, grapes, and nuts

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 CHF 25.00
(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) CHF 35.00

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 + CHF 12.00
(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	CHF 60.00
Diameter 24 cm for 7–12 persons	CHF 124.00
Diameter 28 cm for 12–16 persons	CHF 165.00

With Coffee

Homemade friandise (2 pieces) per person CHF 6.00

Banquet notes

- Coordination and 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 two 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 Küsnacht 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 500.00 per hour after midnight. In the Turmsaal, an extension is possible until 1:00 a.m. at a cost of CHF 300.00 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.