



Culinary Highlights

at Romantik Seehotel Sonne

Spring and Summer

Aperitif

Arrangements

Apéro „Luginbühl“ (for aperitifs up to ½ hour) 13
one portion per person

Sun nut mix with cranberries
Hummus chips with herbs
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
Hummus chips with herbs
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 caper apple

Apéro „Warhol“ (for aperitifs without dinner) 87
from 25 persons, one piece or one portion per person

Hummus crisps with herbs
Canapé with beef tartare, truffle cream, cucumber and caper-apple
Tête de Moine cheese with fig chutney on pear bread
Mini blini with tartare of home-marinated "Label Rouge" salmon,
cucumber and dill-honey-mustard sauce
Vegetable-lentil salad
Shrimp cocktail with sautéed pineapple
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Sliced veal „Zurich style“ with crispy Roesti croquette
Samosa stuffed with vegetable on Yoghurt-coriander dip
Beef filet slices on arugula with chimichurri
Sautéed scallops on a light pea puree
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Chocolate muffins with Swiss “Grand Cru” chocolate
Almond panna cotta with blueberry purée

All prices in Swiss francs (CHF) including VAT.





Aperitif

Single dishes Aperitif

Nibbles

per person

Sun nut mix with cranberries	4.5
Tortilla chips with guacamole	4.5
Hummus chips with herbs	4.5
Marinated Greek Kalamata olives	4.5
Sbrinzbröckli	6

Canapés

from 10 portions per unit

with Bündnerfleisch and Sbrinz	6.5
with beef tartare, truffle cream, cucumber and caper-appled	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

Canapé with duck liver terrine and apple	8.5
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Vegan crostini

from 10 portions per unit

with tomatoes and fresh Thai-basil	5
with hummus, Extra Vergine olive oil and Piment d'Espelette	5
with edamame and mint	5

Mini Blini

in units of 25 portions

with tartare of home-marinated "Label Rouge" salmon, cucumber and dill-honey-mustard sauce	5.5
with Oscietra Imperial caviar and sour cream	13
with cream cheese and trout caviar	5.5

Baked goods

from 10 portions per unit

Assorted variations of puff pastry 1 Pc each: salmon mousse, olives, cheese-raw ham)	4.5
Small croissants stuffed with ham	4.5
Cheese tart	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 chilli	6.5
Gazpacho "Andaluz" with bread croutons	5.5

Cold aperitif bowls

from 10 portions per unit

Vegetable-lentil salad	5.5
Marinated cherry tomatoes with mozzarella and fresh basil Bell peppers stuffed with fresh cheese, on spinach salad with pine nuts	5.5
Shrimp cocktail with sautéed pineapple	7.5
Edamame with sea salt	5.5

From 25 portions

Beetroot hummus	5.5
Baba Ghanoush with small pita bread	5.5
Lobster cocktail with avocado and cocktail sauce	17

Hot aperitif bowls

from 10 portions per unit

Sautéed chicken satay stick with sweet chili-sauce	6
Sliced veal „Zurich style“ with crispy Roesti croquette	9
Classic meat balls on spicy tomato dice	6.5
Breaded crispy shrimp with fruity mango chutney	6.5
Spring roll with sprouts in Asia marinade on sweet & sour sauce and pineapple	5.5
Samosa stuffed with vegetable on Yoghurt-coriander dip	5.5
Ricotta Raviolini with Pesto	5.5

From 25 portions

Saddle of lamb with rosemary sauce on Beluga lentils	11
Beef filet slices on arugula with chimichurri	15
GSautéed scallops on light puree of green peas	21

Sweets

from 10 portions per unit

Raspberry dream in a glass	6.5
Chocolate muffins with Swiss "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 sauce	5.5
White Espresso mousse in a glass	5.5
Caramel cream in a glass	5.5

Menu

Recommendations

Menu classics

Price per person

3-course without soup 101
4-course 118

Roses of smoked salmon

from Rageth manufactory in Landquart with sour cream, Grissini and small salad bouquet

Beef consommé

with colourful vegetable cubes and herbs

Roasted beef entrecôte

with homemade Café de Paris sauce served with colourful seasonal vegetables and potato gratin

Mousse of white and dark Felchlin „Grand Cru“ chocolate

with colourful fruit garnish

Menu Spring / Summer

Price per person

3-course without soup 89
4-course 104

Colourful wild herb salad

on sweet mustard dressing with garden radish and crispy Grissini

Summery Gazpacho „Andaluz“

with balsamic essence and sprouts

Classic oven roasted Roastbeef on BBQ sauce

with colourful seasonal vegetables and potato fritters with rosemary

Tartelette of fresh blackberries

with white chocolate-rosemary cream and strawberry ragout

Would you like to add a refreshing fruit sorbet with Prosecco before we serve the main course? +11



Menu

Components

Cold Starters

Colourful seasonal leaf salad 15
with herb croutons, sprouts, beetroot crisp and pomegranate dressing

Young lettuce salad 16
with Caesar dressing, garlic-bread crisp, grated Parmesan and minced organic egg

Salad of Ramati tomatoes 21
with mozzarella di buffalo, arugula and balsamic vinaigrette

Beef tartare 27
with classic garnish and brioche

Roses of smoked salmon from Rageth manufactory in Landquart 27
with sour cream, Grissini and small salad bouquet

Colourful wild herb salad (Spring / Summer) 16
on sweet mustard dressing with garden radish and crispy Grissini

Green asparagus salad (Spring / Summer) 17
on fruity passion fruit dressing, arugula and pistachios

Salat of sweet Charentais melons (Spring / Summer) 15
with mozzarella, Balsamic and fresh lemon balm

Grilled antipasti vegetables (Spring / Summer) 19
with honey and lemon thyme marinated goat cheese, colourful summer salad with balsamic dressing

Tartare of char filet (Spring / Summer) 24
on vegetable Roesti, salad of fresh leaf spinach Asian carrot-ginger dressing

Salad of beef slices "Asian Style" (Spring / Summer) 23
with sprouts, carrots, edamame, coriander, lime, roasted Piment d' Espelette, pine nuts and Sakura dressing

As an intermediate course
Lemon-lime, peach or strawberry sorbet (Spring / Summer) with vodka 8
or prosecco + 3 or with champagne + 5

Soups

Beef consommé 18
with colourful vegetables cubes and herbs

Vegetable minestrone 17
with grated Parmesan

Classic tomato soup 16
with green pesto foam

Summery Gazpacho „Andaluz“ (Spring / Summer) 15
with balsamic essence and sprouts

Warm green pea soup (Spring / Summer) 16
refined with foam of green horseradish,
on request with slieces of smoked salmon + 3

Creamy asparagus soup (Spring / Summer) 16
with light lime sour cream,
on request with skewers of sautéed shrimps + 6

Vegetarian (on request as an intermediate course)

Organic ravioli rondelles with ricotta and lemon filling 37
on sautéed chard and tarragon foam

Grilled tofu 38
on Mediterranean couscous and soya-cream fraiche (vegan)

Organic lemon-thyme Raviolo 33
on saffron-coconut sauce and seasonal vegetables
with smoked tofu cubes (vegan)

Homemade saffron potato gnocchi (Spring / Summer) 36
on ragout of green asparagus with crispy asparagus straw

For events with less than five vegetarian guests we are pleased to serve a vegetarian or vegan dish from our restaurant menu.

From river and sea (on request as an intermediate course)		
Roasted turbot under a lemon crust	50	
with light saffron sauce, on leek vegetables served with black Piedmont rice		
Grilled pikeperch fillet	49	
from the Grieser fishery on ginger foam		
with lemon risotto, glazed pak choi and capers		
Sautéed salmon fillet (Spring / Summer)	43	
with fresh dill and crispy zucchini chip		
served on Champagne Risotto		
Meat dishes		
Sliced veal "Zurich style"	48	
in a mushroom cream sauce and crispy Roesti		
Whole roasted Swiss veal- and beef fillet	64	
on a gravy of Pinot Noir with Mediterranean vegetables		
and potato soufflé		
Roasted beef entrecôte	56	
with homemade Café de Paris sauce, served with colourful seasonal		
vegetables and potato gratin		
Brasato "Tuscan style"	44	
Beef roast braised in red wine with olives,dried tomatoes, with oven		
roasted root vegetable and saffron risotto		
Oven roasted pork fillet in a bacon coat	46	
on apple balsam sauce with seasonal vegetables and baked Duchesse		
potatoes		
Lamb loin cut under a herb crust	57	
on Port wine sauce with peperonata and saffron-rosemary-gnocchi		
With forest mushrooms stuffed Swiss chicken breast	43	
on glazed two colored carrots and herb risotto with mascarpone		
Classic oven roasted Roastbeef (Spring / Summer)	56	
on BBQ sauce with colourful seasonal vegetables and potato fritters with rosemary		
on request with bearnaise sauce	+ 3	
Slices of loin of Lamb (Spring / Summer)		48
with fresh herbs on bell pepper-cream and egg plant-cROUTONS and		
potato-thyme muffin		
Sautéed corn chicken breast (Spring / Summer)		43
with creamy morel sauce on Zucchini vegetable and tagliatelle		
Desserts		
Classic Panna Cotta		15
with raspberry sauce and seasonal fruit bouquet		
Mousse of white and dark Felchlin "Grand Cru" chocolate		18
with colourful fruit garnish		
Exotic fruit sorbets		18
on thinly sliced pineapple carpaccio		
Tartelette of fresh blackberries (Spring / Summer)		17
white chocolate-rosemary cream and strawberry ragout		
Passion fruit cheese cake (Spring / Summer)		18
with crumble of black sesame		
Refreshing peach mousse (Spring / Summer)		17
with marinated cherries and tonka bean cream		
Coconut cream brulee (Spring / Summer)		19
Dragon fruit and lemon curd		
Selected cheese plate		18
(3 types) with fruit bread		
fig-mustard and chutney, grapes and nuts		
Variation from our pastry		25
(from 20 persons)		
Three tier with different desserts (4 items per person):		
Panna Cotta with raspberry sauce, dark chocolate mousse,		
Fruit salad, brownie, cheese cake and coffee madeleine		

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

Dessert buffet (from 30 persons) 35

Different creams and mousses served in small glasses, tiramisu, cream caramel, ice cream scooping station and fruit sauces, Brownie with almonds, coconut Panna Cotta, cake and seasonal fresh fruits

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

Cakes

We would be happy to prepare simpler sponge cakes for you, coated with almond flakes and filled with mousse of your choice.

Sponge fillings with vanilla, strawberry, blackcurrant, passion fruit, blueberry or quark

Diameter 18 cm for 4 - 6 people 60

Diameter 24 cm for 7 - 12 people 124

Diameter 28 cm for 12 - 16 people 165

To the coffee

Homemade friandises (2 pieces) per person 6





Banquet guidelines

- **Procedure and Contact Person:** We kindly ask you to coordinate any planned speeches, presentations, and performances with us. Please also provide us with the name of the master of ceremonies or the contact person on-site.
- **Flowers:** We would be happy to arrange fresh floral decorations for you according to your preferences. The invoice will be sent directly to you by the specialized store.
- **Booking Times:** Please observe the reserved times for the premises. The specified times include any setup time. There is no guarantee that the premises can be accessed before the indicated times.
- **Children:** For our young guests, we are happy to create a personalized children's menu. The following prices apply: Children up to 2 years old eat for free, for children aged 3 to 7, 30 % of the menu price is charged, and for children aged 8 to 11, we charge 50 %. From 12 years old, the full menu price applies.
- **Candles:** Upon request, we offer our elegant silver candle holders: the low 5-arm models (30 cm) for CHF 8 per table and the tall 5-arm variants (80 cm) for CHF 35 per table, both with ivory-colored candles.
- **Menü:** We are happy to assist you in selecting a cohesive 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 people. Please provide us with the details no later than 14 days before the event.
- **Menu Cards:** We are happy to print the menu cards for your event. Choose from three different menu covers, each offering space for a personalized text line. Three menu cards per table are free of charge, and the printing of additional cards costs CHF 2 per piece.
- **Parking:** We recommend traveling by public transport, as a limited number of hotel-owned parking spaces are available directly in front of the hotel. If these are occupied, you will find additional paid parking options just a two-minute walk away at the Küssnacht train station.
- **Prices and Invoicing:** All prices are quoted in Swiss Francs and include VAT. Price changes are subject to change. Invoices are to be paid in full within 10 days.
- **Chair Covers:** Would you like to add a special touch to your event? Our elegant chair covers create a stylish atmosphere for CHF 12 per chair.

- **Number of Participants:** Please inform us of the expected number of participants no later than 14 days before your event. The number of guests reported up to three days before the event will be used as the basis for calculation.
- **Seating Plans:** To help your guests find their way to the festively set tables, we are happy to create a complimentary seating plan. Upon request, we can also handle the distribution of name cards. Please send us the seating plan and the arranged name cards four days before your event, including any notes on special menus or children's seats. The first hour of decoration work is free of charge; thereafter, we charge CHF 80 per hour per staff member.
- **Cakes:** You are welcome to have your own wedding cake delivered to us. If the cake is included in a dessert buffet, we do not charge a cake fee. If the cake is served as a separate course to a dessert, we charge CHF 8 per person. If the cake is provided as a replacement for dessert, we charge CHF 12 per person.
- **Overnight Stays:** To ensure you don't have to travel home after your event, we offer rooms at special rates for overnight stays. Please inquire in advance.
- **Extension:** The curfew in the Canton of Zurich is at 24:00. An extension in the banquet hall is possible. We charge a flat fee of CHF 300 per partial hour after midnight. In the Turmsaal, an extension until 01:00 is possible, with a cost of CHF 200 per hour.
- **Advance Payment:** For any events over CHF 1,000, we reserve the right to request an advance payment of up to 100 %, payable no later than 10 days before the event begins.
- **Corkage Fee:** If you would like to bring your own wine, you can deliver it to us four days before the event. We charge a corkage fee of CHF 45 per 75cl bottle. The corkage fee for larger bottles will be calculated accordingly. Sparkling wines are available only upon request.
- **Other:** Our hotel building is a listed monument. Nothing may be attached or glued to the walls. No sparklers, spray candles, or fireworks are allowed anywhere in the building. Fireworks, torches, or sky lanterns may not be ignited anywhere on the hotel grounds. Throwing rice, confetti bombs, or real rose petals is not permitted. An additional cleaning fee of CHF 80 per hour will be charged.

