



## Winter Events by the Lake Zürich: Glitter and glamour for 8 to 100 guests

«Glücklich sein bedeutet nicht das Beste von allem zu haben, sondern das Beste aus allem zu machen.» - *Robert Lembke*  
*\*Being happy, does not mean to have the best of everything, but to make the best out of everything – free translation\**

### By far the most beautiful location for your outdoor winter event

For these special times, we created a new winter experience so that you are able to enjoy to the full extent: With «Winterzauber» we offer you a dream-like illuminated winter location in our outdoor area directly by the lake. Start cozy into the night with a winter-aperitif next to the fire bowl – before you enjoy your event with a delicious meal in one of our festive decorated banquet-rooms or restaurants, with enough space for all sizes of groups. Alternatively you can spend the whole evening outside. For this purpose we offer you a rustic cheese Fondue or Raclette on the covered terrace (not heated).

Our goal is to responsibly comply with the protective measures for the health and safety of our guests combined with the living gastronomy culture, in order to present you a careless all round experience.

Our banquet staff members Karin Gerber and Katja Mösli will advise with pleasure and help create a custom-made offer for your event – according to your wishes. Tel. +41 44 914 18 18.

# Winter in the hotel Sonne

- ✓ Winterzauber by the Lake Zürich
- ✓ Openair Fondue or Raclette
- ✓ Festive Meals in one of our historic rooms  
(enough space for different sized groups)
- ✓ Winter-Special Package for price-conscious guests
- ✓ Fondue Chinoise – the uncomplicated way to celebrate
- ✓ Supporting program with Julia Knapp (culinary titbits)
- ✓ More offers can be found on [www.sonne.ch/Angebote](http://www.sonne.ch/Angebote)

## Winterzauber

Experience the pure winter feeling and enjoy your aperitif directly by the Lake Zürich (Service charge CHF 5)

- ✓ Reserved aperitif-space around a fire bowl  
inside the romantically decorated outdoor area
- ✓ Served aperitif
- ✓ Artful illumination of the whole facility
- ✓ Bad weather option inside the hotel
- ✓ Create your own aperitif with the elements below

## Aperitif for events

Enjoy your aperitif with a non-alcoholic punch, mulled wine and many other treats in our wintery garden under the twinkling lights directly by the lake.

## Schneeflocke

Mulled wine and non-alcoholic punch (for 1 hour)	CHF	9.00
SONNE-nut mix	CHF	13.00
Barley-malt crisps		
Marinated Greek Kalamata-olives		
Sbrinz		
Pumpkin-soup with pumpkin-oil		

## Additional aperitif elements can be booked separately:

Beef tatar on dark bread with truffle-cream, cucumber and caper-apple	per piece	CHF	4.80
Tatar of home marinated „Label Rouge" salmon with cucumber and dill-honey-mustard sauce	per piece	CHF	4.50
Canapé with strips of dried meat „Grison style" and Sbrinz	per piece	CHF	4.80
„Tete de Moine" cheese on pear bread with fig-chutney	per piece	CHF	4.80
Tuna-praline with red pepper and mango dip	per piece	CHF	5.40
From November to February: Creuse oysters (available per dozen)	per piece	CHF	5.40

# Openair Cheese Fondue/Raclette

## Fondue Menu

### Connoisseur board

with local specialties and malt „Tschipp“  
(dried meat, raw bacon, smoked sausage and “Zürich Oberland“-cheese)

**OR**

**Light yellow beet root soup** with pomegranate and ginger-foam

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**FONDUE** from the dairy farm Weber in Zollikerberg

### The Classic...

Moitié – Moitié 250g

They say it is the best cheese mix in the area

**OR**

### The Exquisite...

Truffel-Fondue 250g

with white truffles from the Piemont

In addition we serve fondue bread, steamed organic potatoes, pickles  
and poached pear cubes

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Sgroppino al Limone

Lemon sorbet with vodka

**The classic Fondue**

63.00

**The exquisite Fondue**

73.00

### A little more...

The Classic per 100g

13.00

The Exquisite per 100g

16.00

## Raclette Menu

### Connoisseur board

with local specialties and malt „Tschipp“  
(dried meat, raw bacon, smoked sausage and “Zürich Oberland“-cheese)

**OR**

**Light yellow beet root soup** with pomegranate and ginger-foam

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**RACLETTE** from the Cheese Award Gold-Winner, cheese dairy farm Seiler in Giswil

### The Traditional...

Pure indulgence 250g

**OR**

### The Modern...

Cheese traditional, with green pepper and dried roasted onions 300g

In addition we serve steamed organic potatoes, pickles, onions marinated in Aceto Balsamico,  
pickled cauliflower, sweet&sour pickled pumpkin, poached pear cubes, house-made quince-relish,  
chili and dried roasted onions

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Sgroppino al Limone

Lemon sorbet with vodka

**The traditional Raclette**

65.00

**The modern Raclette**

71.00

### A little more...

The traditional or modern per 100g

10.00

28.10.2020

# Menu Autumn/Winter 2020/2021 for events

## Menu

Seasonal leaf salad with sautéed wild mushrooms and walnuts  
Apple balsam-dressing

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Pumpkin cream soup with chili and vanilla  
Pumpkin seed oil and kernels

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Sautéed saddle of veal  
on herb sauce  
with oven roasted root vegetable and potato gratin

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Slice of Swiss „Grand Cru“ chocolate  
with quince and hazelnut ice cream

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4-course menu for 99.00

Seasonal, vegetarian intermediate course instead of the soup  
Additional CHF 9.50

Would you like to add a refreshing fruit sorbet with Prosecco  
before we serve the main course?  
Additional CHF 9.50

We will be pleased to serve you this menu from 1 September 2020 until 28 February 2021

All prices in Swiss Francs and incl. value added Tax

28.10.2020

# Autumn/Winter

## Starters

Seasonal leaf salad with sautéed wild mushrooms and walnuts  
Apple balsam-dressing 16.00

Home pickled „Label Rouge“ salmon  
with honey mustard foam and cranberry muffin 24.00

Colourful salad of green and red lentils with smoked duck breast  
and orange Chutney 19.00  
As a vegetarian dish with sautéed, smoked tofu

Veal Tatar with truffle and regional corn salad  
on sautéed chanterelle and roasted herb baguette 24.00

## Soups

Red beetroot soup with horseradish cream 13.00  
on request with spit of home pickled „Label Rouge“ salmon Additional 3.00

Pumpkin cream soup with chili and vanilla 13.00  
Pumpkin seed oil and kernels

Beef consommé with fresh herbs and chanterelle crisp 16.00

## Vegetarian (also available as an intermediate course)

Pumpkin risotto with chili and vanilla 28.00  
Homemade flute of olives and dried tomatoes

Lentil crepe with creamy salsify 28.00  
and sautéed wild mushrooms

Boletus ravioli with sautéed boletus 32.00  
and honey sauce on Italian spinach

Shirataki noodles with three kinds of beetroot, sesame and coriander  
on coconut-curcuma-foam (Vegan) 30.00

## As a small refreshment before the main course we recommend

Pear sorbet with Prosecco 9.50

## Main Course

Crispy sautéed pikeperch filet on Champagne Sauerkraut with herb foam and potato celery puree	45.00
Breast of guinea fowl stuffed with Bresaola and black nuts on cinnamon blossom sauce Turnip cabbage and saffron noodles	44.00
Sautéed deer saddle with mountain cranberry crust on juniper sauce with braised red cabbage and curd spaetzli	56.00
Sautéed saddle of veal on herb sauce with oven roasted root vegetable and potato gratin	56.00

## Dessert

Date gratin on fig mosaic with caramelized apples, cashew sprinkles and cinnamon ice cream	16.00
Chestnut cream with pecan crisp and kumquat	13.00
Mousse of roasted white chocolate with cacao crunch and pink grapefruit salad	16.00
Slice of Swiss „Grand Cru“ chocolate with quince and hazelnut ice cream	14.00

# Winter-Special 2020/2021

Start directly by the lake (in case of bad weather inside the hotel) with a warming mulled wine or with a non-alcoholic punch. Enjoy our decorated outdoor area and let yourself get enchanted by the twinkling lights. Afterwards we are pleased to serve you the menu below with selected drinks.

## **Starter plate**

Apple-beetroot salad served in a glass, smoked ham, beef tatar on dark bread with truffle cream, home pickled „Label Rouge“-salmon with sour cream, Kalamata olives, marinated Antipasti-vegetable, tomato-mozzarella-skewers with pesto and basil, Sbrinz, Italian bread sticks

### **Buffet of starters (from 25 guests) Surcharge CHF 10.00 per person**

Salads: corn salad, leaf salad, carrot salad, bell pepper-corn salad, apple-beetroot salad, Mediterranean couscous, French-, Balsamic- and House dressing  
Starters: Dried tomatoes, Kalamata olives, stuffed bell peppers, marinated artichoke, winter melon, tomato-mozzarella salad with pesto and basil, Tacchino Tonnato, marinated Antipasti-vegetable with raisins and pine nuts, Shrimp cocktail  
Garnish: Sautéed bacon, chopped egg, bread croutons and roasted kernels  
Different bread specialities

### **Additional starters served on the table in little squares**

Home pickled „Label Rouge“- salmon with sour cream  
Beef tatar on dark bread with truffle cream  
Sautéed giant prawns with Aioli  
Roasted scallops with dried tomatoes and green pea puree  
**+ CHF 5.00 per Starter**

## **Main course**

Whole roasted beef entrecote on sauce of Pepe Valle Maggia with potato gratin and winter vegetable

### **Meat alternatives:**

Veal filet in a mushroom-bread coat **+ CHF 10.00 per person**  
Whole saddle of veal **+ CHF 15.00 per person**  
Roasted beef fillet **+ CHF 20.00 per person**

## **Dessert**

Mousse of spiced Christmas biscuits with cashew-crumble and pomegranate seeds

### **Additional Desserts**

Six different desserts in a Weck glass served on cake stands  
Panna cotta with orange sauce, tiramisu, chocolate mousse, fruit salad, vermicelles, caramel cream  
**+ CHF 6.00 per person**

**Menu without additional dishes and alternatives CHF 62.00**

**Menu with starter buffet, without additional dishes and alternatives CHF 72.00**

In case you are planning an event with a fixed cost limit, we offer you this Winter-Special Package **from 10 guests**. With this, your budget is under control at any time.

## **Winter-Special Package CHF 100.00**

Included in the Package is:

- 45 minutes of aperitif time with mulled wine and non-alcoholic punch.  
With this, we serve our Sonne nut-mix and crisps.
- The menu mentioned above (without additional dishes and alternatives).
- Drinks: 3dl house wine white and red, 5dl mineral water and 1 coffee/tee

# Fondue Chinoise



## **Fondue Chinoise**

per person CHF 80.00

Leaf salad with sprouts and cherry-tomatoes, served in a bowl  
French-Dressing

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Fondue Chinoise à discrétion

Meat: veal, beef and chicken

(Surcharge for a meat selection without chicken CHF 7.00/person.)

Vegetarian option with tofu, Yasoya and various vegetables possible

In addition we serve French Fries

Various sauces and trimmings from the buffet

\* \* \*

Plum-mousse on chocolate brownie  
with pomegranate jelly

We also offer an additional drinks flat fee per person CHF 35.00  
with corresponding white and red wine ( 3 dl per person), chosen by our sommelier,  
mineral water and 1 coffee/tee

The offer is available for a minimum of **20 guests** and can be booked during the months of  
November, December and January.

For more details and reservations, our banquet staff members will be at your service.

28.10.2020

## Flat rate drinks

Our drinks flat-rate includes per person CHF 35.00  
white and red wine (3dl) chosen by the Romantik Seehotel Sonne,  
mineral water and 1 coffee/tea

### Upgrade on drinks flat rate:

Flat rate drinks „Winter Plus“ per person CHF 12.00  
White and red wine (3dl), for wines up to CHF 62.00 per bottle  
to be selected from our wine menu

## Flat rate decoration

May we give your event a special festive frame?  
We are happy to prepare your tables with a decoration that is individually adapted to the room.

### Weihnachtstraum

Festive decoration per person CHF 5.00

### Weihnachtstraum Special

Festive decoration and white chair covers per person CHF 13.00

## Ideas for supporting program

Culinary-literary Christmas stories flat CHF 450.00  
from and with Julia Knapp

## Voucher

### **Sparkling surprise: give the gift of Sonne.**

With the Sonne you have a present for staff-members, your family or friends. Our personal vouchers guaranty for delightful, unforgettable moments. If it is an overnight-stay, a meal in one of our two restaurants or a visit in our self-service garden restaurant «Sonne am See».

Many of our packages are available as vouchers and with print@home you can print them quick and easy at home. You can find more information on:  
[www.sonne.ch/gutscheine](http://www.sonne.ch/gutscheine)