



## Winterzauber by the Lake Zürich: Glitter and glamour from 10 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 this special time, we created a winter experience so that you are able to enjoy 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. Alternatively, you can spend the whole evening outside. For this purpose, we offer you a rustic cheese Fondue on the covered terrace (not heated).

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

# Winter experience in the hotel Sonne

- ✓ Winterzauber by the Lake Zürich
- ✓ Open Air cheese Fondue
- ✓ Festive Meals in one of our historic rooms
- ✓ 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 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 non-alcoholic punch, hot spiced wine and a lot of different treats in our wintery garden around a fire bowl, and the dancing lights directly at the lake.

Hot spiced wine and non alcoholic punch (for 1 hour) 10

### Schneeflocke 13

One portion of each per person

SONNE-nut mix

Barley malt crisps

Marinated Greek Kalamata olives

Sbrinz-cubes

Cream soup of wild mushrooms

### Additional aperitif snacks can be additionally ordered:

Canapés (from 10 portions per snack)

- with dried meat «Grison style» and Sbrinz 6.5
- with beef Tatar, truffle cream, cucumber and caper-apple 6.5
- with smoked salmon and Wasabi 5.5
- Tête de Moine-cheese with fig-chutney on pear bread 5.5
- Vegetarian crostini with Edamame and mint 5

Mini-Blini (in units of 25 portions)

- with Oscietra Imperial caviar and sour cream 13
- with cream cheese and trout caviar 5.5
- Canapé with duck liver-terrine and apple 8.5

# Autumn/Winter

## Menu

### **Pearl barley salad**

with parsnip, carrots, pomegranate  
and slices of smoked venison ham

As a vegetarian alternative with cubes of sautéed, smoked tofu

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### **Light pumpkin soup**

with coconut milk  
and Indian Jaipur curry

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### **Roasted saddle of veal**

on fruity cranberry sauce  
with braised black salsify and chard  
Mini-Roesti

\*\*\*

### **Black forest cake "Reloaded"**

with marinated cherries

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4 course menu 105

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

We will be pleased to serve you this menu from 1<sup>st</sup> September 2023 to 29<sup>th</sup> February 2024

## Starters

### **Regional corn salad** 17

with bacon-cROUTONS  
and minced organic egg  
on home made French Dressing

### **Pearl barley salad** 19

with parsnip, carrots, pomegranate  
and slices of smoked venison ham  
As a vegetarian alternative with cubes of sautéed, smoked tofu

### **Panna Cotta of cauliflower** 17

Almond crumble, crispy leek straw  
and deep fried cauliflower

### **Pulled jackfruit salad** 18

Baked avocado, lime and coriander (Vegan)

### **Salad of beef slices "Asian Style"** 23

with sprouts, carrots, edamame, coriander, lime,  
roasted Piment d'Espelette, pine nuts  
and Sakura dressing

### **Cocktail of the Atlantic snow crab** 25

in cocktail sauce with celery- and apple dices  
fresh horse radish and yuzu-pearls  
served with sesame-crisp

## Soups

### **Chestnut cream soup** 16

with crispy truffle-cROUTONS  
and marinated red cabbage

### **Light pumpkin soup** 14

with coconut milk  
and Indian Jaipur curry (Vegan)

### **Duet of soups** 17

Game consommé with boletus crisp  
Light pumpkin soup with coconut milk and Indian Jaipur curry

## **Intermediate course** (on request as main course)

**Poached char filet** out of the Asian stock 26  
with sauce of green horse radish  
and colourful wok vegetable

**Boletus Risotto** 24  
with winter truffle-foam

**Thin Lentil Crepes** 23  
with black salsify on light herb sauce,  
crispy celery straw and sautéed wild mushrooms

**Organic lemon-thyme Raviolo** 22  
on saffron-coconut-sauce and seasonal vegetable  
sautéed vegan Halloumi dices (Vegan)

**Tangerine sorbet** 8  
**Pomegranate sorbet** 8  
**Lemon sorbet** 8  
with Vodka or Prosecco +3  
with Champagne +5

## **Main courses**

**Crispy sautéed pikeperch filet** 43  
with red butter sauce  
colourful lentil vegetable and pumpkin-saffron puree

**Roasted saddle of veal** 56  
on fruity cranberry sauce  
with braised black salsify and chard  
Mini-Roesti

**Duet of beef filet-medallion and Ibérico pork filet** 64  
on light Perigord truffle essence  
with seasonal vegetable, crispy beetroot chips  
and herb Risotto

**Oven roasted venison entrecote** under a cowberry crust 52  
on juniper berry-sauce  
with braised red cabbage and sautéed curd spaetzli

**Sautéed Guinea fowl breast** 42  
on light poultry sauce,  
creamy leek ragout and baked sweet potato-muffin

## **Dessert**

**Gingerbread-ice cream** 17  
with cubes of roast apple and light citrus-Rum-foam

**Tonka bean-cream brulée** 18  
Coconut crumble and exotic fruit salad

**Salt caramel-mousse with Vermicelles** 18  
on meringues and marinated plums

**Black forest cake "Reloaded"** 16  
with marinated cherries

# Winter-Special 2023/2024

Start your event directly at the lake (in case of bad weather inside the hotel) with a warming hot spiced wine or with a non alcoholic punch. Enjoy the Winterzauber atmosphere, get enchanted by the twinkling lights and the decorated area with warming fire bowls. 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, smoked salmon with Wasabi, marinated Greek Kalamata olives, marinated Antipasti-vegetables with raisins and pine nuts, tomato-mozzarella-skewers with pesto, Sbrinz cubes, Italian bread sticks, winter melon

## **Buffet of starters (from 30 guests) Surcharge CHF 10 per person**

Salads: Lamb's lettuce salad, leaf salad, carrot salad, bell pepper-corn salad, apple-beetroot salad, Mediterranean couscous, French-, balsamic- and house dressing

Starters: Dried tomatoes, marinated Greek 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, roasted kernels and bread variation

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

Smoked salmon with Wasabi

Beef tatar on dark bread with truffle cream

Sautéed giant prawns with Aioli

Roasted scallops with dried tomatoes and green pea puree

**+ 5 per Starter**

## **Main course**

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

### **Meat alternatives:**

Whole saddle of veal **+ 10 per person**

Veal filet in a mushroom-bread coat **+ 15 per person**

Roasted beef fillet **+ 20 per person**

## **Dessert**

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

### **Additional desserts**

Six different desserts in a glass served on cake stands:

Panna cotta with orange sauce, tiramisu, chocolate mousse, fruit salad, vermicelles, caramel cream

**+ 6 per person**

## **Menu without additional dishes and alternatives <sup>82</sup>**

## **Menu with starter buffet, without additional dishes and alternatives <sup>92</sup>**

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 <sup>120</sup>**

Included in the package are:

- 45 minutes of aperitif time with hot spiced wine and non-alcoholic punch

- With this, we serve our Sonne nut-mix and barley-malt crisps

- The menu mentioned above (Starter plate, without additional dishes and alternatives)

- Beverages: 3dl house wine white or red, 5dl mineral water and 1 coffee/tee per person

# OPEN AIR-CHEESE FONDUE



Experience a winter evening open air on our covered terrace (not heated) in the middle of our illuminated winter wonderland with a nice view on Lake Zurich. With family, friends or with your team – enjoy warmed by lamb coats a delicious cheese Fondue by Rolf Beeler. This offer is available from Monday until Wednesday (from 12 to 40 persons, minimum turnover on food and beverage 1'200).

## Fondue menu

Connoisseur plate  
with regional specialties and barley malt crisps  
(Dried meat, bacon, «Salsiz» and cheese)

**or**

Light carrot-cappuccino with chili  
and vanilla

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Fondue "Sélection Beeler" (per person 300 gr.)  
Special cheese mix with Gruyère, Vacherin and Alpine cheese

The Fondue will be served with steamed organic potatoes and Fondue bread.

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Sgroppino al limone  
Lemon sorbet with Vodka

Fondue Menu 68



# Fondue Chinoise



## **Fondue Chinoise** 80

Colorful leaf salad served in a bowl  
with sprouts, cherry tomatoes, crispy bacon croutons and French-Dressing

\* \* \*

### Fondue Chinoise

Meat: veal, beef and chicken (300gr of meat per person)

(Surcharge for a meat selection without chicken, per person +7)

Vegetarian option with tofu, Yasoya and various vegetables available

In addition, we serve crispy French Fries and rice

Various sauces and trimmings from the buffet

\* \* \*

Milk chocolate-mousse with orange jelly  
and Grand Marnier-sauce

We offer an additional beverage flat rate, per person 35

with corresponding white or red wine (3 dl per person) selected by our sommelier,  
mineral water and 1 coffee/tee

This offer is available for a minimum of **30 guests** in our banquet facilities.

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



## Beverage Flat rate

Our beverage flat-rate includes 35

White and red wine (3dl) selected by the Romantik Seehotel Sonne,  
mineral water and 1 coffee/tea

### Upgrade on beverage flat rate:

Beverage flat-rate „Winter Plus“ +15

White and red wine (3dl) wines up to CHF 70 per bottle to be selected from our wine list  
Soft drinks and beer

## Decoration Flat rate

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 for rent, per person 5

### Weihnachtstraum Special

Festive decoration and white chair covers for rent, per person 13

## Voucher

### **Surprise your loved once with a Sonne voucher**

With the Sonne you have a present for staff-members, your family or friends. Our personal vouchers guarantee 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 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)