

## Spring Menu Suggestions (1. March - 31. May 2019)

The complete menus (1-6) are available for 8 or more persons and for groups of 15 or more, only **one menu** can be selected (taking into account the vegetarians and allergy sufferers).

### 1. 3-course-menu, per person CHF 65.-

Asparagus soup with basil,  
asparagus and salmon dices

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Roastbeef with herb-hollandaise,  
served with oven-potato-vegetables

\*\*\*

Black-forest-tiramisu

#### **Wine suggestions:**

White wine:

Sauvignon blanc DOC 2017 CHF 59.-  
P. Zemmer, Südtirol-Italy, 75cl

Red wine:

Finca Azaya 2015 CHF 61.-  
Valduero, Toro- Spain, 75cl

### 2. 3-course-menu, per person CHF 65.-

Fennel soup with «Wiediken»-sausage

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Sliced veal "Zurich Style" with champignons,  
cream sauce, noodles and carrots  
(supplement roesti potatoes (hash browns))

\*\*\*

Home made slice of cream cake  
with berries and yoghurt ice cream

#### **Wine suggestions:**

White wine:

Kerner « Zunftwein » AOC 2018 CHF 59.-  
Landolt, Zurich-Switzerland, 75cl

Red wine:

Ocioto « Zunftwein » AOC 2016 CHF 59.-  
Zweifel Weine, Zurich-Höngg, 75cl

### 3. 3-course-menu, per person CHF 65.-

Green and white asparagus-bread salad  
with tomatoes, pineapple, basil and radish  
on raspberry vinaigrette

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Ossobuco (braised veal knuckle) in red wine,  
served with vegetables dices,  
saffron-lime risotto

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Baked Apple rings with vanilla sauce

#### **Wine suggestions:**

White wine:

« Vallombrosa bianco » DOC 2017 CHF 59.-  
Tamborini, Tessin-Switzerland, 75cl

Red wine:

« Tranobili » IGT 2015 CHF 63.-  
Villa Trasqua, Toskana-Italy, 75cl

### 4. 3-course-Menu, per person CHF 65.-

Mediterranean vegetable salad with special  
hard pepper Swiss cheese, fresh goat cheese  
cream, basil pesto and nuts

\*\*\*

Chicken with fresh herbs on asparagus  
and light tomato butter, with fried potatoes

\*\*\*

Pumpkinseeds-parfait  
with berry-compote

#### **Wine suggestions:**

White wine:

Pinot grigio « Terra » DOC 2017 CHF 49.-  
Ritterhof, Südtirol-Italy, 75cl

Red wine:

« Ripasso » DOP 2016 75cl CHF 61.-  
Montresor, Veneto-Italy 150cl CHF 132.-

**5. 4-Gang-Menu, pro Person** CHF 77.-

Carpaccio from boiled beef,  
with vegetable vinaigrette,  
served with herb salad and couscous  
\*\*\*  
Italian vegetable soup with turnip cabbage,  
tomatoes, basil and crostini  
\*\*\*  
Pork fillet with wild garlic-herb hood,  
served with asparagus and morel sauce  
\*\*\*  
Strawberry-ice-parfait  
with rhubarb compote

**Wine suggestions:**

White wine:  
Petite Arvine « L'Opaline » AOC 2017 CHF 63.-  
Cave Emery, Wallis-Switzerland, 75cl  
  
Red wine:  
Castelrotto DOC 2014 CHF 82.-  
Tamborini, Tessin-Switzerland, 75cl

**6. 5-Gang-Menu, pro Person** CHF 87.-

Fresh salmon-Carpaccio  
with apple-asparagus salad  
\*\*\*  
Herbal soup with scrambled eggs crostini  
\*\*\*  
Taglierini pasta (or ravioli)  
with seasonal fresh mushrooms  
\*\*\*  
Whole cooked prime ribs of veal  
with potatoe chips cover, portwine sauce,  
semoline gnocchi and leaf spinach  
\*\*\*  
Chocolate mousse with double cream

**Wine suggestions:**

White wine:  
Sancerre « Tradition » AOC 2016 CHF 70.-  
Picard, Val de Loire-Franc, 75cl  
  
Red wine:  
Châteauneuf-du-Pape Barrique CHF 86.-  
AOC 2015, Dom. Berthet,  
Côtes d. Rhône-Franc, 75cl

**Vegetarian main courses**

**If there are more than 5 vegetarians, we kindly ask you to choose the same vegetarian main course from the following suggestions:**

(Below 5 people, the vegetarians can order from the menu at the point of the occasion)

**Vegetable curry** with coconut milk and basmati rice (vegan)

**South Tyrolean cheese dumplings** on mushroom with Parmesan

**Vegetable piccata** with tomato sauce and whole-meal spaghetti

**Sliced tofu Zurich style** with champignons and roesti potatoes (hash browns)

**Artichoke ravioli** with vegetables Bolognese

Please let us know your selection at least **14 days before your event.**

We are at your disposal for any questions and requests and are already looking forward to your visit.

**If you want to put together your own menu, we have the following dishes on offer:**

**Prices:**

2-Course-Menu to choose	CHF 55.-
3-Course-Menu to choose	CHF 65.-
4-Course-Menu to choose	CHF 77.-
5-Course-Menu to choose	CHF 87.-

**Other starters**

**Yellow pepper saffron soup** with vegetable spring rolls

**Dumpling salad with buffalo-mozzarella**

tomatoes vinaigrette on leaf salad with pine-nuts and onions

**Mixed leaf salad** with seeds, croutons and yoghurt dressing

**Asparagus in parchment paper** with hollandaise sauce

**Lemon Ravioli pasta** with grilled anglerfish medallion and tomato-olive-pesto

**Roasted duckling breast** with glass noodle salad, mango, papaya, avocado and nuts

**Other main courses**

**Lamb loin with olives-herb-hood** served with tomato-ratatouille-couscous

**Pork tenderloin piccata « milanese »** with whole-meal spaghetti

**Kid stew** in red-wine sauce with vegetable dices and semolina gnocchi

**On request we are pleased to submit you fish dishes**

**Other desserts**

**Apple strudel** with pina colada-vanilla sauce and ice-cream

**Semolina dumplings** with red-wine-plum

**Cream crème** with marinated strawberries (seasonal other berries) and vanilla ice-cream

**Cheese plate** with spicy-pear and dried-fruit bread

We`re happy to help you according to your wishes and send you a personal offer for your event. Please ask for Miriam Kübler or Katharina Kiniger.

## **Kontakt**

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**Declaration:** poultry: Switzerland, Franc  
Pork and veal: Switzerland  
Beef: Switzerland  
lamb: Ireland  
Fish: whenever possible, breeding or wild caught  
crustaceans: breed



Considering ingredients in our dishes which can trigger allergies or intolerances, we are happy to inform you on request.

**Prices in Swiss Francs (CHF) incl. Taxes**