

Summer Menu Suggestions (1. June - 31. August 2019)

The complete menus (1-4) 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.-

Gazpacho from watermelon with apple, mozzarella and vegetable spring roll

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

Raspberry parfait on strawberries (or other seasonal berries)

Wine suggestions:

White wine:
« Viadero » 2017 CHF 56.-
Valduero, Ribera del Duero-Spain, 75cl

Red wine:
Rioja Crianza DOCa 2015 CHF 59.-
Paco Garcia, Rioja-Spain, 75cl

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

Vitello tonnato with tuna fillet tartare

Chickenbreast skewer with melons green sauce served with lime risotto

Three kinds of sorbet garnished with fresh fruits

Wine suggestions:

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

Red wine:
« Jean » AOP 2017 CHF 66.-
Mas de Figuiet, Pic-Saint-Loup Languedoc-Franc, 75cl

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

Salad of ripe tomatoes, grilled hot peppers with fresh basil and buffalo mozzarella

Sliced veal « Zurich Style » with champignons, cream sauce, carrots and noodles (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.-
Zweifel Weine, Zurich-Höngg, 75cl

Red wine:
Ocioto « Zunftwein » AOC 2016 CHF 59.-
Landolt, Zurich-Switzerland, 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

Veal « round mox » with ratatouille and duchess potatoes

Iced Kaiserschmarren and berries (typical sweet pastries from Austria)

Wine suggestions:

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

Red wine:
« Capitel della Crosara » DOP 2016 CHF 61.-
Valpolicella Classico Ripasso, 75cl
Montresor, Italy, 150cl CHF 132.-

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 time 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

Spicy tomato cream soup

made from oven tomatoes with bread croutons (served cold or hot)

Dumpling salad with buffalo-mozzarella

tomatoes vinaigrette on leaf salad with pine-nuts and onions

Mixed leaf salad with seeds, croutons and yoghurt dressing

Smoked trout mousse with salad, caramelized apple slices, toast and butter

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

Salad of the Alpstein Toggenburg (Swiss) **veal tongue**

with lentils, potatoes and fresh horseradish

Other main courses

Swiss sirloin steak medium, served with teriyaki mushrooms and cucumber yoghurt

Lamb kidney piece with Olive Herb Dome on Tomato Ratatouille Couscous

Beef tartare mediterranean, basil, olives, mediterranean vegetables and Parmesan served with brioche toast and butter

On request we are pleased to submit you fish dishes

Other desserts

Exotic fruit salad with a scoop of Mövenpick ice cream of your choice

Classic Tiramisu

Vacherin ice cream with chocolate and strawberry ice-cream

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