

Autumn Menu Suggestions (1. September – 30. November 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.-

Pumpkin Curry Cappuccino
with coconut milk and Eden shrimp skewer

Saddle of venison with walnut-herbs,
cranberry sauce, glazed chestnuts, savoy
cabbage with light cream sauce
and bacon dumplings

Crispy roll filled with chestnut mousse
on quince ragout

Wine suggestions:

White wine:
Petite Arvine « L'Opaline » AOC 2017 CHF 63.-
Cave Emery, Wallis-Switzerland, 75cl

Red wine:
Crozes-Hermitage « Barrique » CHF 70.-
Mont Rousset AOC 2016, Franc, 75cl

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

Winemaker's wine soup
with grapes, bread cubes and thyme stick

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.-
Landolt, Zurich-Switzerland, 75cl

Red wine:
Ocioto « Zunftwein » AOC 2016 CHF 59.-
Zweifel Weine, Zürich-Höngg, 75cl

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

Lamb's lettuce on French dressing
with (or without) bacon strips,
chopped egg and croutons

Pork tenderloin medium
spinach leaves with spring onions and spaetzli

Baked Apple rings with vanilla sauce
small scoop Macadamia Dulce ice cream

Wine suggestions:

White wine:
Tour Blanche « Gildewein » AOC 2017 CHF 59.-
Obrist, Waadt-Switzerland, 75cl

Red wine:
Barbera d'Alba « Bussia » DOCG 2017 CHF 59.-
Fratelli Giacosa, Piemont-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 caramelized nuts

Braised veal with balsamic jus
on Parmesan polenta and vegetable dices

Baked semolina dumplings on caramelized
spice pear served with rum ice cream

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.-

Char from Bremgarten (Aargau/CH)
on three kinds of beetroot
with horseradish mousse

Potato-bacon cappuccino soup

Roast beef with herb-hollandaise
served with potatoes-oven-vegetables

Iced wine froth cream
in almond coating on vanilla grapes

Wine suggestions:

White wine:
Chablis 1er Cru AC 2017 CHF 73.-
Louis Latour, Burgund-Franc, 75cl

Red wine:
Alonso del Yerro DO 2014 CHF 77.-
Ribera del Duero-Spain, 75cl

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

Autumn pasta salad with wild boar back
artichokes, burrata and mushrooms

Parmesan soup with mussels

Seasonal ravioli

Fillet of beef roasted pink in herb coating
on pumpkin-puree with port wine jus
and fried potatoes

Two-coloured chocolate mousse

Wine suggestions:

White wine:
Vallombrosa bianco DOC 2017 CHF 69.-
Tamborini, Tessin, Switzerland, 75cl

Red wine:
Barolo « Vigneto Bussia » DOCG 2013 CHF 79.-
F. Giacosa, Piemont-Italien, 75cl

Vegetarian main courses

If there are more than 5 vegetarians, we kindly ask you to choose the same vegetarian main course for all individuals 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

Celery-chestnut soup with croutons

Dumpling salad with buffalo-mozzarella

tomatoes vinaigrette on leaf salad with pine-nuts and onions

Mixed leaf salad with seeds, croutons and french dressing

Potato-chanterelles-tartare with cheese praline, smoked ham, sausage strudel, Parmesan slivers

Taglierini from the Valais mountains with fresh chanterelles and light herb cream sauce

Smoked trout fillet

on marinated radish, with radishes in cassis, fresh horseradish and cress

Other main courses

Roasted knuckle of veal with ratatouille and celery purée

Beef pot roast with red wine sauce and raisins, served with red cabbage and spaetzli

Crap rags (cut into pieces) morel sauce, with vegetable-potato-cassoulet

Venison ragout with fresh mushrooms, bacon strips and butter noodles

On request we are pleased to submit you fish dishes

Other desserts

Exotic fruit salad with a bullet of Mövenpick Glacé of your choice

Pumpkin seed-vanilla Parfait with blueberry compote

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