

# Winter Menu Suggestions (1. December – 28. February 2020)

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.-

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

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

Vacherin ice cream  
with double cream

### **Wine suggestions:**

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

Red wine:  
Barbera d'Alba « Bussia » DOCG 2017 CHF 59.-  
Fratelli Giacosa, Piemont-Italien, 75cl

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

Zurich special dumpling soup  
\*\*\*

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.-

Asian noodle salad  
with vegetables, scallops and prawns  
\*\*\*

Slices of veal knuckle braised in red wine  
with vegetable dices  
served with Parmesan polenta  
\*\*\*

Chocolate cake  
on cherry ragout

### **Wine suggestions:**

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

Red wine:  
« Tranobili » IGT 2015 CHF 63.-  
Villa Trasqua, Toskana-Italien, 75cl

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

Carrot-ginger soup  
with chorizo cube  
\*\*\*

Veal cheeks braised in red wine  
served with pea puree  
and fried shiitake mushrooms  
\*\*\*

Pumpkin seed vanilla 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.-

Caponata  
with scallops, prawns  
and bread chip  
\*\*\*

Beef bouillon with sherry  
vegetable strips and semolina dumplings  
\*\*\*

Fillet of beef fried in one piece (pink)  
in a pepper coat with port wine jus,  
almond mashed potatoes and broccoli  
\*\*\*

Zurich parsonage cake  
with vanilla sabayon and ice cream

**Wine suggestions:**

White wine:  
Sancerre « Tradition » AOC 2016 CHF 70.-  
Picard, Val de Loire, Franc, 75cl

Red wine:  
Châteauneuf-du-Pape AOC 2015 CHF 86.-  
Dom. Berthet, Côtes d. Rhône, 75cl

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

Smoked trout fillet with radish strips  
and radishes marinated in cassis,  
accompanied by fresh horseradish  
\*\*\*

Chicken bouillon with vegetable strips  
and morels  
\*\*\*

Artichoke ravioli with vegetable bolognese  
\*\*\*

Pork fillets seasoned with coffee salt  
on delicious Sbrinz polenta  
\*\*\*

Quince soup with yoghurt ice cream  
and apple cake

**Wine suggestions:**

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

Red wine:  
Pannobile Rot 2015/2016 CHF 72.-  
Leitner, Burgenland-Austria, 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 apple soup** with spicy tortilla chips

**Dumpling salad with buffalo-mozzarella**

tomatoes vinaigrette on leaf salad with pine-nuts and onions

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

**Mediterranean vegetable salad** with special Swiss half cheese

Fresh goat cheese cream, basil pesto and caramelized nuts

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

**Bresola carpaccio** with oven grapes, rucola, buffalo mozzarella and grisini

**Other main courses**

**Lamb kidney** with thyme gremolata and root potatoes and vegetables

**Veal of round mocks** pink cooked

served on brussels sprouts puree with potato gnocchi from the Valais mountains

**Pork fillets** with jus, green beans on delicious Sbrinz-Polenta

**Veal steak** with herb bonnet

served on morel sauce with tagliatelle from the Valais mountains

**Pot au feu from crap rags** (released) with root vegetables,

Potato mash and delicious sauces (vegetable salsa, cranberries, apple sauce, mustard)

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

**Other desserts**

**Apple strudel** with vanilla ice cream

**Chocolate-almond tiramisu** with fig compote

**Semolina dumplings** accompanied with red wine plums

**Crème caramel** garnished with fruits

**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**