



SPRING 1.3. - 31.5.2020

BANKETT- SUGGESTIONS

RESTAURANT ZUM GRÜNEN GLAS

1. 3-course-menu, per person CHF 65.00

Asparagus soup with basil,
asparagus and salmon dices

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

Black-forest-tiramisu

2. 3-course-menu, per person CHF 65.00

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

3. 3-course-menu, per person CHF 65.00

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

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

Baked Apple rings with vanilla sauce

4. 3-course-menu, pro person CHF 65.00

Fennel soup with «Wiediker»-sausage

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

5. 4-course-menu, per person CHF 77.00

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

6. 5-course-menu, per person CHF 87.00

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



Individual dishes may also be exchanged in the menus.

The menus 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).

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

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

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.

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.



Restaurant/Zunfthaus zum Grünen Glas
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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 / subject to alterativ