



SUMMER 1.6. - 31.8.2020

BANKETT- SUGGESTIONS

RESTAURANT ZUM GRÜNEN GLAS

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

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)

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

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

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

Vitello tonnato
with tuna fillet tartare

Chickenbreast skewer with melons
green sauce served with lime risotto

Three kinds of sorbet
garnished with fresh fruits

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

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)



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

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

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

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