



WINTER 1.12. - 28.2.2021

WINTER BANKETT- SUGGESTIONS

RESTAURANT ZUM GRÜNEN GLAS

1. 3-course-menu, per person CHF 70.00

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

2. 3-course-menu, per person CHF 70.00

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

3. 3-course-menu, per person CHF 70.00

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

4. 3-course-menu, per person CHF 70.00

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

5. 4-course-menu, per person CHF 82.00

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

6. 5-course-menu, per person CHF 92.00

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



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

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

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

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

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
Untere Zäune 15
8001 Zürich

www.gruenesglas.ch
Telefon: 044 251 65 04
bankett@gruenesglas.ch

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

