

MENU SUGGESTIONS

On the following pages you will find a selection of culinary suggestions for your event put together by our chefs Stefan Jäckel & Fredi Nussbaum.

Our Event Manager is happy to assist you and looks forward to plan the event with you.

I wish you a nice planning and an unforgettable experience at Storchen Zurich.

Sincerely yours,
Raphael Pedroncelli,
Managing Director Operations

A WARM WELCOME!

WE ARE DELIGHTED TO PLAN YOUR EVENT
WITH YOU!

FROM THE FARM TO THE TABLE

THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE

Various dishes are prepared from products grown on our farms Schlattgut and Terreni alla Maggia, who are part of The Living Circle.





Create your own menu from our selection.

In order to guarantee the high quality of the food,
we ask you to choose a uniform menu for all guests.

We are happy to create a menu for vegans or any intolerances
to match your selection.

STARTERS

Mixed greens

Vegetables | Pancetta | Grains

Egg from our farm Schlattgut
Spinach | Potato foam | Croutons



Scottish salmon

Caviar sour cream | Green apple | Cucumber spaghetti

Engadine veal tartar

Vegetable carpaccio | Mustard seed vinaigrette | Polentachips

SOUPS

Garden cress foam

Giant shrimp | Cream cheese

Champagne foam

Scallop | Herb butter | Parsley root
additionally 10g Cristal Caviar + CHF 30



ENTREMENTS

Safran risotto

Burrata | Mushrooms | Chives

Linguini

Iberico ham | Datterini tomatoes | Basil sauce

MAIN COURSES

Saddle of veal «Zurich style»

Mushroom cream sauce | Butter rösti | Fresh herbes

Duo from the veal

Barolo jus | Polenta from our farm Terreni alla Maggia | Vegetables
additionally Perigord truffle + CHF 20



Pikeperch from the Lago Maggiore

Smoked pepperoni sauce | Seafood paella | Baby lettuce

Planted chicken

Thaicurry | Coriander | Peanut | Shiitake | Udon

Filled Macaroni

Artichoke | Celery | Wild broccoli
additionally Perigord truffle + CHF 20



DESSERTS

Brownie

Corn | Pear | Caramel

Mascarpone mousse

Banana | Calamansi | Coconut

Kaiserschmarrn

Berries | Crème fraîche | Rum

3 course menu CHF 95 per person

4 course menu CHF 115 per person

5 course menu CHF 135 per person

each additional course CHF 20 pro Person

If you have any questions about allergies or intolerances, please ask a member of our staff.

Fish declaration: Salmon: Scotland/farmed | Char: Switzerland/farmed | Pike perch: Switzerland/farmed |
Halibut: France/Spain/farmed | Tuna: Philippines/Maledives/wild | Red shrimp: Spain/wild | Scampi: South-
Africa/wild | Sole: France/wild | Scallop: Canada/wild
Meat declaration: Beef: Switzerland | Veal: Switzerland | Porc: Switzerland/Spain | Lamb: France /Ireland/Scotland |
Venison: Austria | Poultry: Switzerland/France | Foie gras: France
All prices are shown in Swiss francs and include statutory VAT.