



STORCHEN
ZÜRICH

APERITIF, FLYING LUNCH & DINNER

On the following pages you will find a selection of culinary suggestions for your aperitif or welcome reception put together by 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 Zürich.

Sincerely yours,
Raphael Pedroncelli,
Managing Director Operations

A WARM WELCOME!

We are delighted to plan your event

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.



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THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE





STORCHEN
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PACKAGES

Per person will be served one piece or one portion per snack.

ZUNFT

CHF 20 PER PERSON

ideal for a 30 to 45 minutes aperitif

Sainte- Maure de Touraine

Fig | Rocket

Northern shrimp

Iceberg lettuce | Cocktail sauce

Home-smoked salmon

Cucumber | Horseradish | Dill

Spanish tortilla

Egg yolk cream from our farm Schlattgut | Raw ham



LIMMAT

CHF 30 PER PERSON

-ideal for a 60 minutes aperitif-

Mini sandwich

Egg from our farm Schlattgut | Salmon | Spinach



Beef tartare in a glass

Potato cream | Chives | Crouton

Home-smoked salmon

Cucumber | Dill | Radish

King prawn

Mango | Chili | Passionfruit

Stuffed Tomato

Burrata | Basil | Maggia bread



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STORCHEN

CHF 65 PER PERSON

ideal for a 75 to 90 minutes aperitif or a flying lunch

Avocado

Roasted onion | Quail egg

Arctic shrimps

Lettuce | Cocktail sauce

Spanish tortilla

Egg yolk cream from our farm Schlattgut | Anchovy | Chive



Beef tartar in a glass

Potato cream | Chive | Crouton

Home-smoked salmon

Cucumber | Dill | Radish

Stuffed tomato

Burrata | Basil | Maggia bread

Yellow Thai curry cream soup

Black Tiger shrimp | Coriander | Coconut

Champagne risotto from our farm Terreni alla Maggia

Quail breast | Garden herbs | Egg yolk from our farm Schlattgut



Strozzapreti

Cubes of beef fillet | Broccoli | Almond

Baked crab cake

Mango chutney | Chili



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DELUXE

CHF 85 PER PERSON

-comparable to a light 3-course menu – ideal for a flying dinner-

Mini sandwich

Egg from our farm Schlattgut | Spinach | Char roe

Home-smoked salmon

Cucumber | Horseradish | Dill

Beef tartare in a glass

Potato cream | Chives | Croutons

King prawn

Belper knolle | Celery | Stained egg yolk from our farm Schlattgut



Stuffed Tomato

Burrata | Basil | Maggia bread

Mini cheeseburger

BBQ sauce | Roasted onion | Cheddar

Yellow Thai curry cream

Black Tiger shrimps | Coriander | Coconut

Champagne risotto from our farm Terreni alla Maggia

Quail breast | Garden herbs
Egg yolk from our farm Schlattgut



Pieces of beef fillet

Chimichurri | Pommes Allumettes

Strozzapreti

Broccoli | Almond | Mozzarella

Quark mousse

Raspberry | Buckwheat

Apple strudel

Vanilla sauce

Petit Fours



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INDIVIDUAL CHOICES

Canape

Home-smoked salmon | Horseradish | Spinach | Cream cheese
Piece CHF 6

Egg from our farm Schlattgut

Chervil | Char roe | Piment D'Espilette
Piece CHF 7



Beef tartare

Egg yolk from our farm Schlattgut | Chive
Piece CHF 7



BRUSCHETTA WITH
Iberico ham | Fig | Rocked
Piece CHF 8

Avocado | Roasted onion | Quail egg
Piece CHF 7

Chicken liver parfait | Fig | Thyme | Honey from our farm Terreni alla Maggia
Piece CHF 8



SOUPS

(served in an espresso cup)

Garden cress cream soup

Belper knolle | Crouton
Portion CHF 7

Champagne cream soup

Baked oxtail | Lovage
Portion CHF 9

Lobster cappuccino

Vanilla | Crustacean ravioli
Portion CHF 12



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COLD SNACKS

Duck liver | Brioche | Champignon | Shallots
Portion CHF 12

Home-smoked salmon | Cucumber | Horseradish | Dill
Portion CHF 6
additionally 5g Kaviari Kristal caviar + CHF 15

Sainte Maure de Tourtaine | Fig | Rocket
Portion CHF 5

Northern shrimps | Iceberg lettuce | Cocktail sauce
Portion CHF 6

Spanish tortilla | Egg yolk cream from our farm Schlattgut | Raw ham
Portion CHF 6



Beef tartare in a glass | Potato cream | Chives | Crouton
Portion CHF 9

King prawn | Mango | Chili | Passionfruit
Portion CHF 8

Stuffed tomato | Burrata | Basil | Maggia bread
Portion CHF 6

«Egg Benedict» with egg from our farm Schlattgut
Smoked-salmon | Spinach | Hollandaise | Crispy potato
Portion CHF 12





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WARM SNACKS

Mini cheeseburger | BBQ sauce | Roasted onion | Cheddar
Portion CHF 11

Champagne risotto from our farm Terreni alla Maggia
Quail breast | Garden herbs | Egg yolk from our farm Schlattgut
Portion CHF 9



Dices of beef fillet | Chimichurri | Pommes Allumettes
Portion CHF 12

Strozzapreti | Broccoli | Almond | Mozzarella
Portion CHF 8

Sot-l'y laisse | Green asparagus | Mushrooms
Piece CHF 12

DESSERTS

Tarte au Citron | Sour cream ice cream | Meringue
Portion CHF 8

Cheesecake | Raspberry
Piece CHF 7

Two kinds of chocolate mousse | Strawberry | Passionfruit
Piece CHF 7

Crème Brûlée | Apricot ragout | Buttermilk ice cream
Piece CHF 8

Ice coffee | Vanilla crumble | Whipped cream
Piece CHF 6

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/Maldives/wild | Red shrimp: Spain/wild | Scampi: South-
Africa/wild | Sole: France/wild | Scallop: Canada/wild
Meat declaration: Beef: Switzerland | Veal: Switzerland | Pork: Switzerland/Spain |
Lamb: France /Ireland/Scotland | Poultry: Switzerland/France | Foie gras: France
All prices are shown in Swiss francs and include statutory VAT.