

APERITIF, FLYING LUNCH & DINNER

PACKAGES CREATED FOR YOU

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

ZUNFT

CHF 20 PER PERSON

-ideal for a 30 to 45 minutes aperitif-

Caramelised Sainte- Maure

Walnut | Port wine fig

Northern shrimps

Baby lettuce | Cocktail sauce | Cress

Home-smoked salmon

Cucumber | Horseradish | Dill

Spanish tortilla

Egg yolk cream from our farm Schlattgut | Anchovy | Chives



LIMMAT

CHF 30 PER PERSON

-ideal for a 60 minutes aperitif-

Mini sandwich

Egg from our farm Schlattgut | Salmon | Spinach



Beef tartar in a glass

Potato cream | Chives | Croutons

Home-smoked salmon

Cucumber | Horseradish | Dill

Baked Black Tiger king prawn

Mango | Chili | Passion fruit

Tomato tartar

Buffalo mozzarella | Basil



STORCHEN
ZÜRICH

STORCHEN

CHF 65 PER PERSON

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

Home smoked salmon

Pumpernickel | Horseradish | Radish | Philadelphia

Egg from our farm Schlattgut

Canapé bread | Chervil | Char roe | Piment d'Espelette



Northern shrimps

Baby lettuce | Cocktail sauce | Cress

Spanish tortilla

Egg yolk cream from our farm Schlattgut | Anchovy | Chives



Beef tartar in a glass

Potato cream | Chives | Croutons

Champagne foam

Belper tuber | Croutons

Sliced veal "Zurich style"

Mushrooms | Rösti

Strozzapreti

Broccoli | Almonds | Mozzarella

Baked Black Tiger king prawn

Saffron Risotto | Salicornes



STORCHEN
ZÜRICH

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 | Trout roe



Home-smoked salmon

Cucumber | Horseradish | Dill

Beef tartar in a glass

Potato cream | Chives | Croutons

Baked Black Tiger king prawn

Mango | Chili | Passion fruit

Tomato tartar

Buffalo mozzarella | Basil

Mini cheeseburger

BBQ Sauce | Roasted onion | Cheddar

Yellow Thai curry soup

Black Tiger prawn | Coriander | Coconut

Champagne risotto from our farm Terreni alla Maggia

Quail breast | Garden herbs

Egg yolk cream from our farm Schlattgut



Dices of beef fillet

Café de Paris | Pommes Allumettes

Strozzapreti

Spinach | Datterini tomato | Pine nuts | Parmesan cheese

Cheesecake

Blueberry

Dark chocolate mousse

Blackberry | Hazelnut

Petit Fours



STORCHEN
ZÜRICH

INDIVIDUAL CHOICES

CANAPÉ WITH

Home-smoked salmon | Pumpernickel | Horseradish | Radish | Philadelphia

Piece CHF 6

Egg from our farm Schlattgut | Canapé bread | Chervil | Char roe | Piment d'Espelette

Piece CHF 7



Beef tartar | Crostini | Egg yolk cream from our farm Schlattgut | Chives

Piece CHF 7



BRUSCHETTA WITH

Iberico Ham | Pimientos de Padrón | Sauce Romesco

Piece CHF 8

Home-smoked salmon | Cucumber | Char roe | Egg from our farm Schlattgut | Dill

Piece CHF 7



Duck rilette | Fig | Thyme honey

Piece CHF 8

SOUPS

(served in an espresso cup)

Cream of spinach soup

Belper tuber | Croutons

Portion CHF 7

Champagne cream soup

Baked oxtail | Lovage

Portion CHF 9

Lobster cappuccino

Vanilla | Crustacean ravioli

Portion CHF 14



STORCHEN
ZÜRICH

COLD SNACKS

Duck liver | Brioche | Champignon | Shallots
Portion CHF 12

Home-smoked salmon | Cucumber | Horseradish | Dill
Portion CHF 8
additional 5g Kaviari Kristal caviar + CHF 15

Caramelised Sainte-Maure | Walnut | Port wine fig
Portion CHF 6

Northern shrimps | Baby lettuce | Cocktail sauce | Cress
Portion CHF 6

Spanish tortilla | Egg yolk cream from our farm Schlattgut | Anchovy | Chives
Portion CHF 6



Beef tartar in a glass | Potato cream | Chives | Croutons
Portion CHF 9

Baked Black Tiger king prawn | Mango | Chili | Passionfruit
Portion CHF 8

Tomato tartar | Buffalo mozzarella | Basil
Portion CHF 6

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





STORCHEN
ZÜRICH

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 | Café de Paris | Pommes Allumettes
Portion CHF 13

Strozzapreti | Broccoli | Almond | Mozzarella
Portion CHF 8

Lasagne | Ricotta | Basil sauce | Datterini tomato
Portion CHF 8

Sot-l'y laisse | Asparagus | Morel | Peas
Available by season
Piece CHF 12

DESSERTS

Tarte au Citron | Fior di Latte | Meringue
Portion CHF 8

Cheesecake | Blueberry
Piece CHF 7

Dark chocolate mousse | Blackberry | Hazelnut
Piece CHF 7

Crème Brûlée | Cherry | Cardamom
Piece CHF 8