

# CATERING 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 planning 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!**



STORCHEN  
ZÜRICH

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## FROM THE FARM TO THE TABLE

### THE LIVING IRCLE LUXURY HOTELS FED BY NATURE

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





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# 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

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## 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



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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 | 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



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## 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



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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





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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 | 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





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# MENU SUGGESTIONS

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

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Baby lettuce  
Marinated sliced vegetables | Crispy pancetta | Grains  
*available without Pancetta: vegan*

Egg from our farm Schlattgut  
Cream spinach | nut butter foam | vegetable chips  
additional 3g white truffle + CHF 30 (Oct-Dec)  
*vegetarian*



Scottish salmon  
Caviar sour cream | Green apple | Cucumber spaghetti | Pickled beetroot

Engadine veal tartar  
Egg yolk cream from our farm Schlattgut | Potato mousse | Bread crisp  
additional 3g white truffle + CHF 30 (Oct-Dec)  
*Available as vegetable tartare: vegetarian*



## SOUPS

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Cream spinach soup  
Belper tuber | croutons  
*vegetarian*

Champagne foam  
Scallop | Herb butter | Parsley root  
additional 10g Cristal Caviar + CHF 30



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## ENTREMENTS

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Safran risotto from our farm Terreni alla Maggia  
Burrata | Mushrooms | Chive  
*vegetarian*



Spaghettini  
Chives Beurre Blanc | Egg yolk from our farm Schlattgut | Marrowbone crumble  
*additional 10g Kristal caviar + CHF 30*  
*Signature Dish by Stefan Jäckel*



## MAIN COURSES

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Saddle of veal «Zurich style»  
Mushroom cream sauce | Butter rösti | Fresh herbes

Duo of beef (entrecôte & ox cheek)  
Thyme jus | Mashed potatoes | Seasonal vegetables  
*additional 3g white truffle + CHF 30 (Oct-Dec)*

Pikeperch from the Lago Maggiore  
Lettuce risotto | Saffron cream | Coastal herbs

Planted chicken  
Thai curry | Coriander | Peanut | Shiitake | Udon noodles  
*vegan*

Filled Macaroni  
Artichoke | Celery | Wild broccoli  
*additional roasted foie gras+ CHF 20*  
*vegetarian*



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## DESSERTS

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Orange mousse  
Hazelnut | Tonka ice cream

Almond Cake  
Vanilla | Tangerine sorbet

Original Beans Piura 75%  
Chocolate Coffee mousse | Cherry ice cream

Chocolate cheesecake  
Almond | Raspberries

*As a vegan and gluten-free alternative:*

Tarte au Chocolat  
Almond | Raspberries

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 per person



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## SEASONAL MENU SUGGESTIONS

### SPRING MENU 1

CHF 115 PER PERSON

Tataki of Scottish salmon  
Soy cream | Coriander | Sugar pea

—

Tatare of Baden asparagus  
Baby peas | Egg | Ham mousse  
additional 10g Kristal caviar + CHF 30

—

Pink roasted veal fillet  
Morel cream | Spring vegetables  
Polenta slice from our farm Terreni alla Maggia



—

Panna Cotta  
Vanilla | Rhubarb

—

Petit fours

### SPRING MENU 2

CHF 125 PER PERSON

Scalloped yellowfin tuna  
Two types of asparagus | Chives | Tapioca crisp  
additional 10g Kristal caviar + CHF 30

—

Onsen egg from our farm Schlattgut  
Spring mushrooms | Potato foam | Watercress



—

Fillet of beef from Dieter Meier  
Sauce béarnaise | Baby spinach | Pommes neuf

—

Strawberry  
Thai basil | Felchlin edelweiss

—

Petit fours



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## COFFEE BREAK SUGGESTIONS

The desired coffee break menu  
will be prepared directly  
on your table in the meeting room  
to serve yourself.

«Smell the ROSE  
smell the COFFEE.  
Whatever it is that  
makes you HAPPY!»  
*-Rita Moreno*

### COFFEE BREAK BUSINESS

CHF 12 PER PERSON

- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas  
(organically certified tea in handmade teabags)
- Fresh orange juice in carafes

### COFFEE BREAK REGULA

CHF 19 PER PERSON

- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas  
(organically certified tea in handmade teabags)
- Birchermüesli
- Butter and lye croissants
- Fruit basket



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## COFFEE BREAK FELIX

CHF 26 PER PERSON

Coffee/espresso from the Nespresso coffee machine at discretion  
Assortment of exquisite Sirocco teas  
(organically certified tea in handmade teabags)  
Fresh orange juice  
Fruit basket  
Chocolate croissants  
Choice of sandwiches  
with home-smoked Scottish salmon, dried meat and brie

## COFFEE BREAK TURICUM

CHF 36 PER PERSON

- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas  
(organically certified tea in handmade teabags)
- Birchermüesli
- Fresh orange juice in carafes
- Fruit basket

### *Supplementary in the morning*

- Butter and lye croissants
- Choice of sandwiches with home-smoked Scottish salmon, dried meat and brie

### *Supplementary in the afternoon*

- Energie bar
- Mini viennoiserie



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## INDIVIDUAL SUPPLEMENTS TO THE COFFEE BREAK:

You can supplement the Business coffee break menu as desired with the following options:

PASTRIES	PRICE PER PIECE
Brioche	2.20
Cranberry-yoghurt roll	1.80
Mini butter croissant	1.80
Mini lye croissant	1.80
Chocolate croissant	3
Mini viennoiserie	2

POWER SNACK	PRICE PER PERSON
Fruit basket	4
Apple basket	2.50
Energy bar	4

SANDWICHES	PRICE PER SANDWICH
Croissant with home-smoked Scottish salmon	7
Wholemeal roll with dried meat	7
Lye roll with brie	6.50

«Energy flows  
where attention  
goes.»  
*-Hawaiian wisdom*



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FRUIT AND VEGETABLE JUICES

Fresh orange juice	20cl	8
Fresh grapefruit juice	20cl	8
Tomato juice	20cl	8
Pineapple juice	20cl	8
Carrot-ginger smoothie	20cl	8

MILKY DRINKS

PRICE PER CUP

Cappuccino	7.50
Latte Macchiato	7.50
Hot or cold chocolate	8

SOFT DRINKS

Coca-Cola/Coca-Cola Zero	33cl	6.50
Gazosa blueberry/orange/lemon	35cl	7.50
Rivella red/blue	33cl	6.50
Storchen ice tea	30cl	6.50





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# BREAKFAST SUGGESTIONS

Your chosen breakfast will be prepared on the table in the meeting room for guests to serve themselves.

«Don't **work**  
before **breakfast**;  
if you need to work  
before breakfast,  
eat a breakfast **first**»

*Leah Billings*

## CONTINENTAL

CHF 24 PER PERSON

- Assorted bread rolls and croissants
- Butter, honey and jam
- Birchermuesli
- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas (organically certified tea in handmade teabags)
- Fresh orange juice in carafes
- ZH2O Züri water (drink and donate) in carafes

Additional or separately ordered dishes and beverages will be charged based on consumption.

## CONTINENTAL PLUS

CHF 34 PER PERSON

- Assorted bread rolls and croissants
- Butter, honey and jam
- Platters with Zurich highlands cheese, ham and salami
- Birchermuesli
- Sliced seasonal fruits
- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas (organically certified tea in handmade teabags)
- Fresh orange juice in carafes
- ZH2O Züri water (drink and donate) in carafes

Additional or separately ordered dishes and beverages will be charged based on consumption.



## LARGE BREAKFAST

CHF 42 PER PERSON

- Assorted bread rolls and croissants
- Butter, honey and jam
- Platters with Zurich highlands cheese, ham and salami
- Home-smoked Scottish salmon with horseradish foam and capers
- Sliced seasonal fruits
- Birchermuesli
- Scrambled eggs with bacon, served separately in a chafing dish
- Coffee/espresso from the Nespresso coffee machine at discretion
- Assortment of exquisite Sirocco teas  
(organically certified tea in handmade teabags)
- Fresh orange juice in carafes
- ZH2O Züri water (drink and donate) in carafes

Additional or separately ordered dishes and beverages will be charged based on consumption.

«The early **bird**  
catches the **worm!**»



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## DECLARATION

If you have any questions about fish or meat origin, allergies or intolerances, please ask a member of our staff. All prices are shown in Swiss francs and include statutory VAT

## PRICES

All prices are shown in Swiss francs and include the regular VAT. Prices are subject to change and can be adjusted according market price variations.