



STORCHEN
ZÜRICH
BY THE LIVING CIRCLE

CATERING SUGGESTIONS

On the following pages you will find a selection of culinary suggestions for your event created by our chef Stefan Jäckel.

Our event team is happy to assist you and looks forward to planning the event with you.

I wish you an inspiring planning phase and an unforgettable experience at the Storchen Zürich.

Sincerely yours
Raphael Pedroncelli
Hotel Manager

A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT
AT THE STORCHEN ZÜRICH!



STORCHEN
ZÜRICH
BY THE LIVING CIRCLE

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FROM THE FARM TO THE TABLE

THE LIVING CIRCLE LUXURY FED BY NATURE

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





STORCHEN
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APERITIF, FLYING LUNCH & DINNER

We serve one piece or portion per person.

THE LIVING CIRCLE PLÄTTLI

CHF 28 PER SERVING

-for 2 guests-

Dry Sausage from our Farm Château de Raymontpierre | Bacon | Mountain Cheese
Eggs from our Farm Schlattgut | Pickled Vegetables



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 | Chive



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LIMMAT

CHF 30 PER PERSON

-ideal for a 60 to 75 minutes aperitif-

Mini Sandwich

Egg from our Farm Schlattgut | Salmon | Spinach



Beef Tartar in a Glass

Potato Cream | Chive | Croûton

Home-smoked Salmon

Cucumber | Horseradish | Dill

Fried 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

Rye Bread | 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 | Chive



Beef Tartar in a Glass

Potato Cream | Chive | Croûton

Champagne Foam

Belper Tuber | Croûton

Sliced Veal «Zurich Style»

Mushroom | Rösti

Strozzapreti

Broccoli | Almond | Mozzarella

Fried Black Tiger King Prawn

Mango | Chili | Passion Fruit

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DELUXE

CHF 85 PER PERSON

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

Mini Sandwich

Egg from our Farm Schlattgut | Salmon | Spinach



Home-smoked Salmon

Rye Bread | Horseradish | Radish | Philadelphia

Beef Tartar in a Glass

Potato Cream | Chive | Croûton

Fried Black Tiger King Prawn

Mango | Chili | Passion Fruit

Tomato tartar

Buffalo Mozzarella | Basil

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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 Nut | Parmesan

Cheesecake

Blueberry

Dark Chocolate Mousse

Blackberry | Hazelnut

Petit Fours

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OTHER SNACKS FOR YOUR INDIVIDUAL CHOICE

Create your own aperitif from our selection.

CANAPÉ WITH

Home-smoked Salmon | Rye Bread | Horseradish | Radish | Philadelphia
PIECE CHF 6

Egg from our Farm Schlattgut | Chervil | Char Roe | Piment d'Espelette
PIECE CHF 7

Beef Tartar | Crostini | Egg Yolk Cream from our Farm Schlattgut | Chive
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 8



Duck Rillettes | Fig | Thyme Honey
PIECE CHF 8



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COLD SNACKS

Duck Liver | Brioche | Mushroom | Shallot

PORTION CHF 12

Home-smoked Salmon | Cucumber | Horseradish | Dill

PORTION CHF 8

ADDITIONALLY 5G KAVIARI KRISTAL KAVIAR + CHF 15

Caramelised Sainte-Maure | Walnut | Port Wine Fig

VEGETARIAN

PORTION CHF 6

Northern Shrimps | Baby Lettuce | Cocktail Sauce | Cress

PORTION CHF 6

Baby Lettuce | Melon | Sesame Yuzu Dressing

VEGAN

PORTION CHF 6

Spanish Tortilla | Egg Yolk Cream from our Farm Schlattgut

Anchovy | Chive

AVAILABLE WITHOUT ANCHOVY: VEGAN

PORTION CHF 6

Beef Tartar in a Glass | Potato Cream | Chive | Croûton

PORTION CHF 9

Carrot Tartar | Fingerlime | Coconut Foam

VEGAN

PORTION CHF 7



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Fried Black Tiger King Prawn | Mango | Chili | Passion Fruit
PORTION CHF 8

Tomato Tartar | Buffalo Mozzarella | Basil
VEGETARIAN
PORTION CHF 6

«Oeuf Benedict» with Egg from our Farm Schlattgut | Smoked Salmon | Spinach
Hollandaise | Potato Crisp
PORTION CHF 12



Courgette Tartelette | Fermented Garlic | Blossoms
VEGAN
PORTION CHF 7

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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 Cream from our Farm Schlattgut
PORTION CHF 9



Dices of Beef Fillet | Café de Paris | Pommes Allumettes
PORTION CHF 13

Polenta Crisp from our Farm Terreni alla Maggia
Summer Truffle | Potato Cream
VEGAN
SEASONAL AVAILABILITY
PORTION CHF 10



Strozzapreti | Broccoli | Almond | Mozzarella
PORTION CHF 8

Lasagne | Ricotta | Basil Sauce | Datterini Tomato
PORTION CHF 8

Blow-torched Cucumber | Early harvested Spelt | Tomato
VEGAN
PORTION CHF 8

Sot-l'y laisse | Asparagus | Morrel | Pea
SEASONAL AVAILABILITY
PIECE CHF 12

Mie Noodles | Lemon Grass | Curry Foam
VEGAN
PORTION CHF 8

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SOUPS

Served in an espresso cup

Spinach Cream Soup | Belper Tuber | Croûton
PORTION CHF 7

Champagne Cream Soup | Baked Oxtail | Lovage
PORTION CHF 9

Lobster Cappuccino | Vanilla | Crustacean Ravioli
PORTION CHF 14

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

«The Coconut» | Mango Passion Fruit Ragout | Coconut Ice Cream
VEGAN
PIECE CHF 7

MENU

Create your own menu from our selection.

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

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

STARTERS

Baby Lettuce

Marinated Sliced Vegetables | Crispy Pancetta | Grains

AVAILABLE WITHOUT PANCETTA: VEGAN

Egg from our Farm Schlattgut

Cream Spinach | Brown Butter Foam | Vegetable Chips

ADDITIONALLY 3G WHITE TRUFFLE + CHF 30 (OCT-DEC)

VEGETARIAN



Scottish Salmon

Caviar Sour Cream | Green Apple | Cucumber Spaghettini | Pickled Beetroot

Veal Tartar from Grisons

Egg Yolk Cream from our Farm Schlattgut | Potato Foam | Bread Crisp

ADDITIONALLY 3G WHITE TRUFFLE + CHF 30 (OCT-DEC)

ALSO AVAILABLE AS A VEGAN CARROT TARTAR





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SOUPS

Spinach Cream Soup
Belper Tuber | Croûton
VEGETARIAN

Champagne Cream Soup
Scallop | Herb Butter | Parsley Root
ADDITIONALLY 5G KRISTAL KAVIAR + CHF 15

MIDDLE COURSES

Saffron Risotto from our Farm Terreni alla Maggia
Burrata | Mushroom | Chive
VEGETARIAN



Spaghettoni
Chive Beurre Blanc | Pickled Egg Yolk from our Farm Schlattgut
Bone Marrow Crumble
ADDITIONALLY 5G KRISTAL KAVIAR + CHF 15
STEFAN JÄCKEL'S SIGNATURE DISH





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MAIN COURSES

Saddle of Veal «Zurich Style»

Mushroom Cream Sauce | Butter Rösti | Fresh Herbs

Duo of Beef (Entrecôte & Ox Cheek)

Thyme Jus | Potato Puree | Seasonal Vegetables

ADDITIONALLY 3G WHITE TRUFFLE + CHF 30 (OCT-DEC)

Pikeperch from Lago Maggiore

Lettuce Risotto | Saffron Cream | Coastal Herbs

Planted Chicken

Thai Curry | Coriander | Peanut | Shiitake | Udon Noodles

VEGAN

Filled Macaroni

Artichoke | Celery | Wild Broccoli

VEGETARIAN



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DESSERTS

Orange Mousse
Hazelnut | Tonka Bean Ice Cream

Almond Cake
Vanilla | Tangerine Sorbet

Original Beans Piura 75%
Chocolate Coffee Mousse | Cherry Ice Cream

Chocolate Cheesecake
Almond | Raspberry

Tarte au Chocolat
Almond | Raspberry
VEGAN & GLUTENFREE

3 Course Menu CHF 98 per Person
4 Course Menu CHF 118 per Person
5 Course Menu CHF 138 per Person

each additional Course CHF 22 per Person

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SEASONAL MENU

SPRING MENU 1

CHF 118 PER PERSON

Scottish Salmon Tataki
Soy Sauce | Coriander | Sugar Pea

—

Baden Asparagus Tartar
Baby Pea | Egg from our Farm Schlattgut | Ham Mousse
ADDITIONALLY 5G KRISTAL KAVIAR + CHF 15



—

Pink roasted Veal Fillet
Morrel Cream | Spring Vegetables
Polenta Slice from our Farm Terreni alla Maggia



—

Panna Cotta
Vanilla | Rhubarb

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SPRING MENU 2

CHF 127 PER PERSON

Blow-torched Yellowfin Tuna

Duo of Asparagus | Chive | Tapioca Crisp

ADDITIONALLY 5G KRISTAL KAVIAR + CHF 15

—

Onsen Egg from our Farm Schlattgut

Spring Mushroom | Potato Foam | Watercress

—

Beef Fillet from Dieter Meier

Sauce Béarnaise | Baby Spinach | Pommes Neuf

—

Strawberry

Thai Basil | Felchlin Edelweiss





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COFFEE BREAK

The desired coffee break offer is prepared directly in the event space,
prepared for self-service.

MORNING COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso from the Nespresso Coffee Machine à discretion
- Selection of exquisite Tea
- Homemade «Birchermüesli» in a Glass
- Mini Butter | Pretzelised Croissant
- Fruit Basket

«Coffee is a [hug](#)
in a [mug!](#)»

AFTERNOON COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso from the Nespresso Coffee Machine à discretion
- Selection of exquisite Tea
- Mini Viennoiserie (2 Pieces per Person)
- Fruit Basket

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OTHER SNACKS FOR YOUR INDIVIDUAL CHOICE

Create your own coffee break from our selection.

Brioche

PIECE CHF 2.20

Mini Butter Croissant

PIECE CHF 1.80

Mini pretzelised Croissant

PIECE CHF 1.80

Chocolate Croissant

PIECE CHF 3

Mini Viennoiserie

PIECE CHF 2

Homemade «Birchermüesli» in a Glass

PORTION CHF 7.50

Sliced Fruits in a Glass

PORTION CHF 6.50

Mini Croissant with home-smoked Scottish Salmon

PIECE CHF 7

Mini Whole Wheat Bread with dried Meat

PIECE CHF 7

Mini pretzelised Bread with Brie

PIECE CHF 6.50



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OTHER BEVERAGES FOR YOUR INDIVIDUAL CHOICE

Create your own coffee break from our selection.

Fresh Orange Juice

100CL CHF 19

Carott Ginger Smoothie

20CL CHF 8

Coffee | Espresso | Espresso Macchiato

CUP CHF 7.50

Cappuccino | Latte Macchiato | Double Espresso

CUP CHF 8

|

CUP CHF 8.50

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BREAKFAST

The desired breakfast offer is prepared directly in the event space,
prepared for self-service.

Other separately ordered dishes and beverages are charged upon consumption.

CONTINENTAL

CHF 25 PER PERSON

- Various Mini Bread and Croissant
- Butter | Honey | Jam
- Homemade «Birchermüesli» in a Glass
- Coffee | Espresso from the Nespresso Coffee Machine à discretion
- Selection of exquisite Tea
- Fresh Orange Juice
- Storchen Water with and without Gas à discretion

«Smell the [rose](#),
smell the [coffee](#).

Whatever makes you [happy](#).»

- *Rita Moreno*

CONTINENTAL PLUS

CHF 35 PER PERSON

- Various Mini Bread and Croissant
- Butter | Honey | Jam
- Etagere with Ham | Salami | Cheese
- Homemade «Birchermüesli» in a Glass
- Sliced Fruits in a Glass
- Coffee | Espresso from the Nespresso Coffee Machine à discretion
- Selection of exquisite Tea
- Fresh Orange Juice
- Storchen Water with and without Gas à discretion

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LARGE BREAKFAST

CHF 43 PER PERSON

- Various Mini Bread and Croissant
- Butter | Honey | Jam
- Etagere with Ham | Salami | Cheese
- Home-smoked Salmon with Horseradish and Capers
- Scrambled Egg with Bacon in a Chafing Dish, prepared for Self-Service
- Homemade «Birchermüesli» in a Glass
- Sliced Fruits in a Glass
- Coffee | Espresso from the Nespresso Coffee Machine à discretion
- Selection of exquisite Tea
- Fresh Orange Juice
- Storchen Water with and without Gas à discretion

«Energy flow
where the attention goes.»
- *Hawaiian wisdom*



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DECLARATION

If you have any questions regarding the origin of our fish or meat or regarding allergies or intolerances, please do not hesitate to ask a member of staff.

All prices are in Swiss Francs and including statutory VAT.

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