



STORCHEN
ZÜRICH
BY THE LIVING CIRCLE

VALENTINE'S DAY MENU

NORWEGIAN CRAB

GINGER | THAI BASIL | PINEAPPLE

—

MASCARPONE-SALTED LEMON TORTELLINI

PERIGORD TRUFFLE | TARDIVO | ARTICHOKE

—

CHALLANS DUCK

MADAGASCAR PEPPER BEETROOT SAUCE | SPICED RED CABBAGE | «POMMES DAUPHINE»

or

SWISS WAGYU BEEF

TERIYAKI SAUCE | BAO | WILD BROCCOLI

Surcharge 75

—

POMEGRANATE

CHAMPAGNE | GRANNY SMITH | FELCHLIN EDELWEISS

—

CHF 220 including a glass of Perrier-Jouët Blason Rosé
& musical entertainment