



★ ZUNFTHAUS ZUR WAAG ★
zünftig geniessen

Appetizers

Some different «amuse-bouches»

Olives, sbrinz cheese, focaccia	3 bowls	CHF	10.50
Beef tatar with capers and mini bread rolls	per piece	CHF	6.50
Graved salmon with lime crème-fraîche	per piece	CHF	5.50
King prawn with pimientos del piquillo	per piece	CHF	6.50
Falafel with tzatziki, piquillo pepper and pepperoncini pearls	per piece	CHF	5.50
Goat cream cheese with apple chutney and smoked duck breast	per piece	CHF	5.50
Baby mozzarella and cherry tomatoes with basil	per piece	CHF	4.50

Assortment of warm soups

White wine soup	per piece	CHF	4.50
Celeriac-apple soup	per piece	CHF	4.50
Jerusalem artichoke soup with leaks	per piece	CHF	4.50
Pea soup with fresh horseradish	per piece	CHF	4.50

Assortment of cold soups

Tomato-water melon soup	per piece	CHF	4.50
Melon soup with prosecco	per piece	CHF	4.50
Cucumber soup with dill	per piece	CHF	4.50
Gazpacho Andalusian style	per piece	CHF	4.50

044 / 216 99 66

reservation@zunftthaus-zur-waag.ch





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Classic appetizers

Quiche Lorraine with bacon or vegetables	per piece	CHF	3.50
Homemade cheese pie (ramequin)	per piece	CHF	5.50
Small ham croissant	per piece	CHF	4.50
Canapés with salmon, tuna mousse or egg	per piece	CHF	3.50

Flaky pastries from confectionery Sprüngli

Small appetizer-assortment <i>40 Gramm</i>	per person	CHF	12.00
Small appetizer-assortment <i>60 Gramm</i>	per person	CHF	16.00

Aperitif package selected by our chef

3 seasonal appetizers	per person	CHF	14.50
5 seasonal appetizers	per person	CHF	22.50
8 seasonal appetizers	per person	CHF	32.00

Christmas Aperitif

2 dl mulled wine & 100 grams chestnuts	per person	CHF	12.50
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Declaration

Our dishes may contain any of the allergens listed below:

Gluten / milk / eggs / fish / shell fish / soy beans / peanuts / fruits with hard shells (e.g. hazelnuts) / sesame seeds / celeriac / celery / mustard / sulphites and products made therefrom.

Our employees will gladly provide you with information on allergens. If you depend on allergen free food, please let us know premature. We gladly offer you gluten free, lactose free, vegan or other menus in accordance with your needs.

Origin of our meat and fish products

Beef: Switzerland, Australia*, USA*, Ireland // Veal: Switzerland // Pore: Switzerland, Spain // Lamb: New Zealand*, Australia* //

Duck, Quail: France // "Ribelmaiss"poulard: Switzerland// Guinea fowl: France// Venison ham: Austria

*May have been produced with non-hormonal enhancers such as antibiotics.

Salmon: Norway, Scotland, Iceland //Perch: Switzerland //Halibut: Norway // Trout, Turbot: Switzerland, France, Germany // Pike perch: Switzerland// Monkfish, Seabass, France// Char: Iceland // Crabs: Germany //

King prawns, Crawfish, Shrimps: Vietnam // Tuna: Philippines

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Apéro riche/standing buffets for 20 or more persons

These buffets are calculated for appetizers or standing cocktails. If you want to have a buffet for lunch/dinner, we will send you an offer according your wishes.

Starters

- Shrimps salad with mango and edamame
- Marinated mozzarella pearls with rucola-pesto and dried meat
- Beef tatar with sweet-pepper-chili and crispy pretzel
- Bio salmon with dill, guacamole, yuzu pearls and blinis
- Hummus with pickled baby-artichokes, feta cheese and beetroot crisps
- Green papaya salad with marinated tofu and wasabi nuts (vegan)

Main courses

- Sliced veal “Zurich style” with “Rösti”
- Boiled Angus-beef (Tafelspitz) classic recipe
- Barbarie duck breast with Asian wok vegetables
- Roasted turbot with mashed potatoes
- Baby-calamari with potato gnocchi
- Vegetable risotto with leaf spinach and pine nuts
- Yellow curry with smoked tofu and basmati rice (vegan)

Desserts

- Dumplings filled with apricots and vanilla sauce
- Chocolate cake served in a glass
- Vanilla crème brûlée
- Marcel Chardon’s chocolate mousse
- Chocolate-raspberry tarte
- Mini slice of cream cake
- Pineapple-passionfruit salad with caramelized pecan nuts

Price per person: CHF 72.00

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