



BUFFET ZOOM RESTAURANT & BAR

BUFFET 1

25 to 100 guests

medium roasted roastbeef, cognac, pink pepper cream

lamb's lettuce, toasted nuts, pomegranate, pear, honey mustard dressing 🌿

beetroot carpaccio, apple, horseradish, vinaigrette 🌿

chestnut cream soup, truffle oil, bread croutons 🌿



skrei – codfish, creamy savoy cabbage, lemon butter

braised beef cheeks, root vegetables, red wine sauce

potato and celery mash

winter mushroom ragout:

king oyster mushrooms, chestnuts, root vegetables, polenta 🌿



chocolate mousse, orange sauce

CHF 50 per person



BUFFET 2

25 to 100 guests

seasonal leaf salads, balsamic dressing, croutons, mixed nuts and seeds 🌿

beetroot carpaccio, smoked salmon, horseradish, apple

winter lentil salad, carrots, celery, herbs 🌿

simmered beef salad, gruyère, cornichons, chives



parsnip cream soup, roasted hazelnuts 🌿

pan-fried trout, ratatouille vegetables, lemon-caper butter

whole roasted swiss ribeye

chicken thighs, rosemary jus, glazed shallots

fried polenta, confit tomatoes, herb oil 🌿

potato gratin, winter herbs 🌿

winter vegetables 🌿



gingerbread tiramisu

white chocolate mousse with berry coulis

CHF 58 per person



CHEF'S CHOICE

2 Starters

3 Main Courses (fish, meat, vegetarian option)

1 Dessert

CHF 48 pro Person