



BUFFET ZOOM RESTAURANT & BAR

BUFFET 1

25 to 100 guests

medium roasted roastbeef, cocgnac, 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