



GLOCKENHOF ZÜRICH

Menu suggestions

January - December

Can be booked starting at 10 persons.

Create your desired 3 or 4 course menu from the suggested starters, main courses and desserts. You may replace the main course with a fish or vegetarian dish. Appetizer and dessert is uniform for all the same.

The prices are per person including 7,7% VAT.



Starters

Mixed leaf salad with a walnut sherry dressing	CHF 9.00
Mixed salad Fine vegetable salads and leaf salad with a walnut sherry dressing	CHF 12.50
Lamb's lettuce (except for in Summer) with egg, fried bacon and herb croutons	CHF 14.00
Buffalo mozzarella with grilled vegetables and rocket-salad	CHF 15.50
Caesar salad with ham, egg and croutons	CHF 14.50
Appenzeller salad with fried bacon, cheese and crispy breadcrumbs	CHF 15.50
Salad Trebbiano Salad bouquet with parma ham and melon balls	CHF 17.00
Tatar of the smoked organic trout from Bachs on cucumber carpaccio, apple-celery salad and pesto crostini	CHF 18.00
Carpaccio of squid served on a basil emulsion with tomatoes and in the safranstock poached giant shrimps	CHF 18.00
„Gnocchetti Sardi“ in Sardinian style with salsiccia, tomatoes, spicy herbs and pecorino	CHF 19.00
Tagliolini Sciuè-Sciuè traditional homemade tomato sauce with fresh basil	CHF 17.00
Baked savory cookies of thymiancrepe and alp cheese on tomato coulis with broccoli	CHF 17.50



Soups

Beef clear soup with a choice of herb-pancake, vegetable strips or meat balls	CHF 9.00
Tomato cream soup with fresh basil	CHF 9.50
Vegetable soup "The best of the region"	CHF 9.50
Weininger white wine soup from Riesling Sylvaner with Gruyère cheese sticks	CHF 12.00
Poultry cream soup with red curry and pineapple	CHF 11.50
Carrot cream soup with fresh ginger	CHF 9.50

Sorbets as an in between course

Lemon sorbet with mint and Prosecco	CHF 8.00
Passion fruit sorbet with Aperol	CHF 8.50
Plum sorbet with Vielle Prune liqueur	CHF 8.50



Fish for *starter or main courses

Norwegian salmon with a tomato basil emulsion leavespinach and red camargue rice	*CHF 19.00 / CHF 36.00
Fried giant prawns in olive oil and herbs on pesto pasta	*CHF 18.00 / CHF 34.00
Fried fillet of sea bream on olive couscous and tomato tapenade and broccoli	*CHF 18.50 / CHF 34.00
Fried pike-perch fillet in a crispy potato coat on lentil sprouts and balsamic sauce	*CHF 18.50 / CHF 32.00

Main courses vegetarian

Burger of black quinoa with grilled vegetables and fried mushrooms served with potato wedges	CHF 32.00
Red Thai curry with vegetables and pineapple served with basmati rice and broccoli	CHF 29.00
White wine risotto with fried quorn schnitzel and a variety of vegetables	CHF 29.00



Main courses meat

Pork fillet with sage and "Limmattaler" raw ham saffron risotto, broccoli and barolo jus	CHF 34.00
Tender duck breast with port wine orange sauce on nut savoy cabbage and potato biscuits	CHF 32.00
Roast veal shoulder with onion and apples lime risotto, carrots and broccoli	CHF 29.00
Sliced veal "Zurich Style" with a creamy mushroom sauce with crispy Rösti (hash browns)	CHF 39.00
Rib-eye of veal in a herb crust (roasted rare) Marsala sauce, noodles and a variety of vegetables	CHF 43.00
Roast neck of pork in a mustard marinade puree of regional potatoes and a variety of vegetables	CHF 27.00
„Uetliberger“ Limousin beef braised in Weininger Klevner served with spicy spinach risotto and glazed vegetable	CHF 37.00
Roasted corn-fed chicken breast on a bed of zucchini diced tomatoes grilled potato balls and port wine jus	CHF 29.00
Swiss Prim Beef Stroganov with dumplings and seasonal vegetables	CHF 39.00
Roasted double beef steak (entrecôte) with onions, garlic and tomatoes, olive oil served with rosemary potatoes	CHF 44.00
Roastbeef with sauce Bearnaise potato gratin and fresh vegetables	CHF 45.00



Dessert

Fresh fruit salad sweetened with bee honey, garnished with cream	CHF 10.50
Caramel custard grand mother style with caramelised pear fan	CHF 9.50
Flavored vanilla cream with raspberry coulis and fruit decoration	CHF 9.50
„Swiss PUR“ meringue with vanilla ice cream and whipped cream	CHF 8.50
Homemade cream caramel with fruit decoration and whipped cream	CHF 9.50
Dessert plate Conrad (Surprise from our chef)	CHF 16.00
Tarte Tatin served with cinnamon ice cream	CHF 10.50
Homemade apple-pear strudel with cranberries served with vanilla sauce and pistachio ice cream	CHF 10.50
Warmly served chocolate cake from the "Valhrona Caraibe" chocolate sauce, sour ice cream and fruits	CHF 11.50
Mascarpone cream with amaretto, sponge biscuit and fruit decoration	CHF 8.50

Dessert buffets at 20 person

Fruit mirror, dark chocolate mousse, cream caramel panna cotta, seasonal fruit cake	CHF 16.00
A large dessert buffet with the stars from the world of patisserie, cheese plate with fruit basket and a choice of three ice creams	CHF 24.00
Fruit salad, fruit mirror from a selection of regional and exotic fruits	CHF 18.00