



GLOCKENHOF ZÜRICH

Spring menu suggestions

March - May

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

Panna cotta and white asparagus salad With tomato basil vinaigrette	CHF	15.00
Leaf salad with green and white asparagus walnut oil and fried giant prawns	CHF	16.00
Guinea fowl terrine with spring morels, wild garlic sauce served with young leaf salad	CHF	17.50
Ceviche of scallops and white asparagus	CHF	18.50

Soups

Cream of asparagus soup with spicy flower blossom cream	CHF	9.50
Spicy cream of wild garlic soup with wild garlic rondelles (ravioli)	CHF	9.50
Minestrone of green and white asparagus, diced tomato and herb croutons	CHF	9.50



Fish for *starter or main courses

Poached salmon trout fillet on asparagus ragout and dill potatoes	*CHF 16.00 / CHF 34.00
Fried monkfish medallions on crispy snow peas, herb-pasta with tomato balsamico-butter-sauce	*CHF 18.50 / CHF 36.00
Homemade shrimp raviolo with wild garlic served with green asparagus	*CHF 19.50 / CHF 37.00

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
Green and white asparagus with boiled potatoes and hollandaise sauce	CHF 29.00

Main courses meat

Fried medallions of veal with morel cream sauce on fresh snow peas and wild garlic risotto	CHF 42.00
Breast of corn-fed chicken stuffed with spring herbs, marsala jus, served on asparagus risotto	CHF 34.00
Tender rabbit fillets, wrapped in a wild garlic coat, served on asparagus ragout with dauphine potatoes	CHF 38.00



Dessert

Puff pastry filled with vanilla-cherry cream and strawberries served with yoghurt ice cream	CHF	10.50
Panna cotta with marinated strawberries	CHF	10.50
A light semolina pudding on strawberry-rhubarb compote and almond pastry	CHF	11.50
Fluffy shredded pancake with fresh strawberries and stracciatella ice cream	CHF	11.50