



# GLOCKENHOF ZÜRICH

## Standing Lunch suggestions

Welcome to the heart of Zurich

The following documentation is intended to serve as an inspiration for the arrangement of your event.

We will gladly assist you in the preparation and realization of your individual selections.

We look forward to your inquiry.

The stated prices are per person, including 7,7% VAT, and booking is possible for groups of 15 persons or more.

**A)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Soup

Mixed grill skewer

Risotto

Grilled vegetables

Tiramisu

Fruit tart

CHF 40.00

**B)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Cheese tart

Soup

Vegetable carbonara with penne

Corn-flake breaded slices of turkey

Orange crème

Mable cake

CHF 40.00

**C)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Wraps with vegetables

Soup

Pork ragout

Spinach spätzli

Stracciatella mousse

Plum tart

CHF 40.00

**D)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Vegetable tart

Soup

Ham on the bone

Au gratin potatoes

Caramel crème

Fruit salad

CHF 40.00

**E)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Soup

Vegetable skewer

Chicken ragout with herb sauce **or** mixed chicken skewer

Rice

Panna cotta

Streusel cake

CHF 40.00

**F)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Soup

Meatballs in spicy sauce

Potato wedges

Vegetable skewer

Berry mousse

Chocolate cake

CHF 40.00

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**G)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Wraps with turkey

Couscous salad

Soup

Mixed grill skewer

Risotto

Grilled vegetables

Tiramisu

Fruit tart

CHF 48.00

**H)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Wraps with vegetables

Grissini dry-cured ham

Cheese tart

Soup

Vegetable carbonara with penne

Breaded turkey slices

Stracciatella mousse

Plum tart

CHF 48.00

**I)**

A variety of sandwiches with salami, ham and cheese (1 piece per person)

Skewer with cheese and grapes

Mini tart

Soup

Ham on the bone

Spätzli

Mixed vegetables

Orange crème

Marble cake

CHF 48.00

**J)**

CHF 48.00

A variety of sandwiches with salami, ham and cheese (1 piece per person)  
Vegetable skewer  
Skewer with melon and dry-cured ham  
Spinach tart  
Soup  
Au gratin potatoes  
Ham on the bone  
Vanilla ice cream with marinated berries  
Carrot cake

**K)**

CHF 48.00

A variety of sandwiches with salami, ham and cheese (1 piece per person)  
Soup  
Wraps with tuna  
Greek salad  
Chicken ragout with herb sauce  
Rice  
Ratatouille  
Panna cotta  
Streusel cake

**L)**

CHF 48.00

A variety of sandwiches with salami, ham and cheese (1 piece per person)  
Soup  
Wraps with turkey  
Mini spring rolls (vegetarian)  
Meatballs in spicy sauce  
Potato wedges  
Vegetable skewer  
Berry mousse  
Chocolate cake

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**Spring**

CHF 52.00

Leafy salad with asparagus, sugar peas and tomatoes with walnut-sherry dressing  
Cream of ramson soup  
Veal ragout with morel cream sauce  
Fusilli with pesto  
Spring vegetables  
Strawberry- rhubarb mousse  
Banana cake



### **Summer**

CHF 52.00

Greek salad with cucumbers, feta, tomatoes and olives  
Andalusian gazpacho  
Melon variation  
Strips of beef with tomatoes, scallions, herbs and olive oil  
Au gratin potatoes  
Roasted vegetables  
Wild berry mousse  
Banana-lime sorbet with white peach sauce

### **Autumn**

CHF 52.00

Iceberg lettuce with marinated mushrooms  
and fine strips of smoked country ham  
Pumpkin soup  
Fawn ragout with mushroom sauce  
Butter spätzli  
Red cabbage  
Chestnut mousse with figs  
Nut cake with chocolate

### **Winter**

CHF 52.00

Chinese cabbage salad and vegetables with pumpkin seed oil  
White wine soup  
Breast of corn poulard with Marsala sauce  
Baked semolina cookies  
Ratatouille  
Orange crème  
Poppy-seed cake with mulled wine sauce

### **Swiss**

CHF 58.00

Sausage-cheese salad  
Soup of the day  
Elbow macaroni with minced beef and applesauce  
Zurich ragout with rice  
Fresh market vegetables  
Burned custard  
Tessin style bread cake

### **Mediterranean**

CHF 52.00

Mixed leafy salad  
Grilled vegetables and Parmesan  
Grilled salmon with zucchini and tomatoes  
Breast of chicken with lime sauce and pink pepper  
Giardiniera fusilli with vegetable cubes and tomatoes  
Colorful market vegetables  
Sponge cake with mascarpone crème  
Fruit salad  
Panna cotta



## Drinks and small wine list

### Mineral water and soft drinks

Valser carbonated / non-carbonated	CHF 9.00 / 7.5 dl
Valser carbonated / non-carbonated	CHF 5.30 / 3.3 dl
Soft drinks	CHF 5.30 / 3.3 dl

### Fruit juices

Apple juice	CHF 13.00 / liter
Orange juice	CHF 13.00 / liter
Tomato juice	CHF 13.00 / liter
Freshly squeezed orange juice	CHF 24.00 / liter
Homemade fruit cocktail without alcohol	CHF 24.00 / liter

### Coffee / tea

Coffee	CHF 5.00 / cup
Tea	CHF 5.00 / cup

### Beer

Turbinenbräu	CHF 6.00 / 3.3 dl
Feldschlösschen (alcohol-free)	CHF 6.00 / 3.3 dl
Carlsberg	CHF 7.00 / 3.3 dl
Fässli with a concapacity	CHF 240.00 / 20 liter

### Champagne

Prosecco Val d'Oca «Blù»	CHF 60.00 / 7.5 dl
Perrier-Jouët, Grand Brut	CHF 95.00 / 7.5 dl



## Extract from our wine card

### White wines

#### Switzerland

Cuvée Conrad AOC, Zurich	2019	CHF 45.00 / 7.5dl
Féchy Azuré AOC, Waadt	2018	CHF 39.00 / 7.5dl
Dézaley AOC L'Arbalète Grand Cru, Waadt	2018	CHF 62.00 / 7.5dl
Chiar di Luna Bianco di Merlot DOC, Tichino	2020	CHF 52.00 / 7.5dl
Weininger Sauvignon Blanc, Zurich	2018	CHF 52.00 / 7.5dl
Heida du Valais AOC, Wallis	2018	CHF 52.00 / 7.5dl

#### France

Sancerre AOC, Loire	2017	CHF 52.00 / 7.5dl
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#### Italy

Gavi Fratelli Serio Battista Borgogno, Barolo	2018	CHF 46.00 / 7.5dl
Vieti Roero Arneis DOCG, Piemont	2018	CHF 57.00 / 7.5dl

#### USA

Hess Chardonnay Monterey, California	2018	CHF 56.00 / 7.5dl
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#### South Africa

Simonsig Sauvignon Blanc, Stellenbosch	2018	CHF 52.00 / 7.5dl
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### Rosé wine

#### Switzerland

Oeil de Perdrix AOC, Neuchâtel	2019	CHF 47.00 / 7.5dl
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## Red wines

### Switzerland

Cuvée Conrad AOC, Zurich	2017	CHF 45.00 / 7.5dl
Schiterberger Himmelsleiterli, Zurich	2018	CHF 41.00 / 7.5dl
Mayenfelder Blauburgunder, Graubünden	2018	CHF 58.00 / 7.5dl
Yvorne Pinot Noir Feu d'Amour AOC, Waadt	2019	CHF 52.00 / 7.5dl
Merlot Roncaia, Ticino	2017	CHF 58.00 / 7.5dl
Cornalin AOC, Wallis	2019	CHF 56.00 / 7.5dl

### France

Château de Ciffre, Fangères	2016	CHF 53.00 / 7.5dl
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### Italy

Chianti Classico DOCG, Tuscany	2019	CHF 53.00 / 7.5dl
Barolo Vigna Cannubi DOCG Riserva, Piemont	2015	CHF 69.00 / 7.5dl
Tarabuso Primitivo IGT, Apulia	2018	CHF 49.00 / 7.5dl

### Spain

Rioja Reserva Baron de Ley, Rioja	2016	CHF 55.00 / 7.5dl
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### USA

Hess Select, Cabernet Sauvignon, California	2017	CHF 52.00 / 7.5dl
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### South Africa

Simonsig Tiara Cabernet Sauvignon, Stellenbosch	2016	CHF 52.00 / 7.5dl
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### Argentina

PURO CORTE, Mendoza	2019	CHF 68.00 / 7.5dl
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