



Hotel zum Storchen

## **Banquet documentation Spring / Summer**

**Breakfast – Coffee breaks  
Appetizers – Menu proposals**



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## **Breakfast offers**

### **Continental**

#### **Continental, per person CHF 20.00**

Different bread rolls	Coffee and tea
Croissants	Milk, chocolate
Butter, honey, marmalade	Orange juice

### **Continental plus**

#### **Continental plus, per person CHF 30.00**

Different type of bread rolls	Coffee and tea
Croissants	Milk, chocolate
Butter, honey, marmalade	Orange juice
Swiss organic cheese	
Cold meat plate, ham, salami	
Birchermüesli	

### **Buffet breakfast**

#### **Buffet breakfast, per person CHF 42.00**

(from 30 guests)

Different type of bread and rolls	Coffee and tea
Croissants, brioche, toast	Milk, chocolate
Crispbread, rusk, rye bread	Cold milk
Butter, honey, marmalade, jam	Freshly squeezed orange juice
Boiled eggs	Grapefruit juice, vitamins juice
Cold meat plate, ham, salami	Tomato juice
Cheese plate, cottage / spread cheese	Mineral water
Home-smoked salmon, capers,	
Onion rings, horseradish foam	
Chive, slices of lemon	
Different type of yoghurt	
Birchermüesli and cereals	
Fruit salad and fresh fruits	



## **Buffet brunch**

### **Buffet brunch, per person CHF 78.00**

(from 30 guests)

The following buffet brunch is a proposal. It may be altered at any time. We are delighted to advise about your wishes.

#### **Buffet breakfast**

Different type of bread and rolls  
Croissants, brioche, toast  
Crispbread, rusk, rye bread  
Butter, honey, marmalade, jam  
Boiled eggs  
Cheese plate, cottage / spread cheese  
Different type of yoghurt  
Birchermüesli and cereals  
Fruit salad and fresh fruits

#### **Warm buffet with egg dishes**

Scrambled eggs and fried eggs  
fried bacon and ham cipolata sausage  
Pancakes with maple syrup

#### **Buffet with appetizers**

Home-smoked salmon, capers  
Onion rings, horseradish foam  
Smoked prawns and trout  
Cold meat plate, ham, salami  
Dried meat from the Grisons  
Shrimp salad, sea-food salad  
Sausage salad, boiled-beef salad  
Different type of salads  
Antipasti

#### **Buffet with main dishes**

Roasted rump roast with red wine sauce  
Lamb's leg with herb sauce  
Potato gratin and saffron rice  
Vegetables in season  
Sliced veal Zurich style with noodles  
Fish dish

#### **Dessert buffet**

Bright and dark chocolate mousse  
Sliced fruits  
Burned custard  
Tiramisù  
Selection of ice-cream and sorbet  
Berries- and exotic fruit salad  
Fresh fruits

#### **Beverages**

Coffee and tea  
Milk and chocolate  
Cold milk  
Freshly squeezed orange juice  
Grapefruit juice, vitamins juice  
Tomato juice



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## Coffee breaks

### **Coffee break „Nespresso“, per person CHF 8.00**

Coffee/espresso of the Nespresso machine  
Selection of tea

### **Coffee break „Limmat“, per person CHF 12.00**

Coffee/espresso of the Nespresso machine  
Selection of tea  
Orange juice Don Simon  
Croissants

### **Coffee break „Zunft“, per person CHF 16.00**

Coffee/espresso of the Nespresso machine  
Selection of tea  
Orange juice Don Simon  
Selection of vanilla plunder, apple fritters, bread roll with raisins  
and chocolate croissant  
Fresh fruit basket

### **Coffee break „Storchen“, per person CHF 16.00**

Coffee/espresso of the Nespresso machine  
Selection of tea  
Orange juice Don Simon  
Different pastry  
Fresh fruit basket



## Coffee breaks à la carte

### Hot beverages

**CHF**

Coffee, Espresso	cup	6.50
Doubled Espresso	cup	7.50
Cappuccino, Latte Macchiato	cup	7.50
Selection of teas	portion	7.80
Ovomaltine, Schokolade, Milch	cup	7.50

### Fruit juices

**CHF**

Orange juice Don Simon	liter	19.00
Freshly squeezed orange juice	liter	30.00
Different type of fruit juices	liter	19.00

### Mineral water and soft drinks

**CHF**

Valser Classic / Naturelle	50cl	7.50
Valser Classic / Naturelle	75cl	9.90
Acqua Panna	50cl	7.50
S. Pellegrino	50cl	7.50
Perrier	33cl	6.30
Red Bull	20cl	6.90
Different type of soft drinks	33cl	5.90

### Bakery goods and fruit (for coffee breaks)

**CHF**

Croissant	piece	1.50
Brioche	piece	1.50
Fancy pastries	piece	4.00
Fancy bisquits	piece	1.00
Brownies	piece	1.50
Fruit skewers	piece	5.00



## Appetizers à la carte

### Storchen specials

**CHF**

Home-roasted almonds	per person, 30g	3.50
Home-roasted cashew nuts	per person, 30g	3.00
Marinated olives	portion	3.00
Diced parmesan	portion	3.00
Crostini with tomatoes, black olives or mushrooms	per piece	3.00

### Baguette Canapés

**CHF**

Farmer's ham and pineapple chutney	piece	5.00
Home-smoked Irish salmon with horseradish mousse	piece	5.00
Dried meat from the Grisons and raw ham	piece	5.00
Home-smoked chicken breast with mango	piece	5.00
Vitello tonnato	piece	5.00
Beefsteak tatar with cognac	piece	5.00
Crispy slices of baguette with sea salt, herbs and Sicilian olive oil with different type of dips:	per person	5.00
• Avocado puree		
• Tomatoes		
• Salmon mousse		

### Cold delicacies

**CHF**

Skewer with marinated vegetables and cheese	piece	3.00
Filled peppadew with mascarpone and chive	piece	1.00



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<b>Warm delicacies</b>		<b>CHF</b>
Different type of puff pastry	per person, 30g	3.50
Prussian with herbs and raw ham	piece	3.00
Small ham croissant	piece	2.50
Small sausage in crust	piece	2.50
Home-made cheese and leek tart	piece	3.00
Small spring roll with chicken and sour-sweet sauce	piece	3.00
Small spring roll with vegetables and sour-sweet sauce	piece	3.00
Dates wrapped with bacon	piece	4.00
Roasted chicken skewer	piece	4.00
 <b>„Storchen“ spoon</b>		<b>CHF</b>
Shrimp cocktail	per spoon	4.00
Marinated char fillet with sweetcorn crepes	per spoon	4.00
Scallop with herb risotto	per spoon	4.00



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**Delicious cornettini**

**CHF**

Cornettini made of curcuma, octopus ink or paprika extract – with selected fillings:

- Sweetcorn and sweet peppers salad with chorizo
- Smoked salmon mousse
- Curry rice salad with raisins and vegetables

Cornettini tower selected at 52 pieces	175.00
Cornettini tree selected at 34 pieces	115.00
Cornettini coil selected at 6 pieces	21.00

**Sweet delicacies**

**CHF**

Home-made fancy bisquits	piece	1.00
Chocolate truffes	piece	1.50
Brownies	piece	1.50
Small pastries	piece	5.00
Seasonal fruit skewer	piece	4.00



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## Aperitif packages

### Aperitif package Zunft

**Aperitif Zunft, per person CHF 13.00**

(from 10 guests)

Quantity per person

Chips, nuts and salt sticks	30g
Home roasted almonds and cashew nuts	15g each
Mixed crostinis with tomatoes, olives and mushrooms	two pieces
Choice of puff pastry	30g

### Aperitif package Limmat

**Aperitif Limmat, per person CHF 25.00**

(from 10 guests)

Quantity per person

Chips, nuts and salt sticks	30g
Home roasted almonds and cashew nuts	15g each
Mixed crostinis with tomatoes, olives and mushrooms	a piece
Smoked salmon canapés	a piece
Choice of puff pastry	30g
Home-made cheese and leek tart	a piece
Small ham croissant	two pieces



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**Aperitif package Storchen**

**Aperitif Storchen, per person CHF 49.00**

(from 20 guests)

Quantity per person

Chips, nuts and salt sticks	30g
Home roasted almonds and cashew nuts	15g each
Mixed crostinis with tomatoes, olives and mushrooms	a piece
Smoked salmon canapés	a piece
Beefsteak Tatar canapés	a piece
Marinated olives	a portion
Choice of puff pastry	30g
Home-made cheese and leek tart	a piece
Small ham croissants	a piece
Tree of cornettinis filled with different salads: Maize, sweet pepper and chorizo sausage, Rice with curry and sultanas Salmon mousse	52 pieces
Soup served in a cup by choice	a cup
Storchen spoon by choice	a spoon



## **Aperitif package Deluxe**

### **Aperitif Deluxe, per person CHF 69.00**

(from 30 guests)

#### **Cold delicacies**

- Tree of cornettinis filled with different salads: Maize, sweet pepper and chorizo sausage, Rice with curry and sultanas, Salmon mousse
- Mixed crostinis with tomatoes, mushrooms, and olives
- Smoked salmon canapés
- Beefsteak Tatar canapés
- Melon with raw ham
- Marinated olives and parmesan
- Terrine of duck liver served on toast
- Smoked prawns with mango and sweet & sour sauce
- Choice of antipasti on the spit

#### **Warm delicacies**

- Small flamed tart with bacon and onions
- Salted chou-pastry dough with Gruyere cheese
- Storchen spoon with scallops
- Diced beef fillet with herbs and soy sauce
- Soup served in a cup by choice

#### **Choice of buffet lunch**

- Risotto with mushrooms and saffron
- or*
- Paella with vegetables and prawns
- or*
- Roasted pike-perch fillet in wild rice and chorizo, maize and sour cream
- or*
- Maccharonis with diced beef fillet, chilli and beans

#### **Sweet delicacies**

- Dessert served in a glass
- Small pastries
- Fancy bisquits
- Fruit on a spit



## Buffet lunches

### Buffet lunch Zunft, per person CHF 35.00

(from 10 guests)

Soup of the day

Mixed sandwiches (Farmer's ham, cheese, tuna)

Plates with dried meat from de Grisons and raw ham with garnitures

Bread rolls and butter

Fruit basket and fancy bisquits

### Buffet lunch Limmat, per person CHF 39.00

(from 10 guests)

Risotto with garden rocket and tomatoes

Sautéed prawns and diced beef fillet

Vegetables of the day

### Baguette sandwiches

per piece in CHF

Auswahl zwischen hellem und dunklem Baguette

Choice of white or whole grain french bred

Gruyere cheese	9.00
Cottage cheese with chive	9.00
Tuna	10.00
Farmer's ham	10.00
Salami	10.00
Raw ham	11.00
Dried meat from the Grisons	11.00
Home-smoked Irish salmon	12.00

### Hot sandwiches

per piece in CHF

Tomato mozzarella	12.00
Raw ham and cheese	12.00



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## Banquet menu proposals

### Generally

To create your own menu, please substitute the menu courses. You may also reduce or add courses to the menus.

We kindly ask you to contact us in case you prefer to substitute the menus.

The menus are designed for banquets and are not available in the à la carte service.

### Classic Storchen menus

#### **3 course menu «Swiss» at CHF 78.00**

Dried meat of beef and raw ham from the Grisons

\*\*\*

Sliced veal Zurich style  
served with butter roesti

\*\*\*

Caramel custard

\*\*\*

Fancy biscuits

#### **3 course menu «Zunft» at CHF 77.00**

Smoked Irish salmon with horseradish mousse

Capers and onion rings

\*\*\*

Veal cordon bleu

filled with „Brie“ cheese, dried tomatoes, herbs and raw ham

Selection of vegetables

\*\*\*

Refreshing Riesling sorbet

\*\*\*

Fancy biscuits



**Hotel zum Storchen**

**4 course menu «Storchen» at CHF 105.00**

Carpaccio of noble fish with herb salad and olive oil

\*\*\*

Veal meat raviolis with sage sauce

\*\*\*

US-roastbeef\* with bearnaise sauce

Potato gratin and vegetable bouquet

\*\*\*

White and dark chocolate mousse

\*\*\*

Fancy biscuits

**4 course menu «Limmat» at CHF 102.00**

Home-smoked wild prawns

with oranges, chilli and chicory

\*\*\*

Basil soup and a Tatar of tomatoes and olives

with roasted scallop

\*\*\*

Loin of veal over-baked with mushrooms and diced bread  
in veal juice

Potato gratin and vegetable garnish

\*\*\*

Ice-parfait of mango with coconut crisps  
and baked chocolate tartlet

\*\*\*

Fancy biscuits

- \*) May have been produced with hormones, antibiotics or different AML.  
AML = Antibiotics or different microbial substances for advancement of performance.



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### **3 course menus**

#### **Menu 1 at CHF 78.00**

Terrine of herbs and mascarpone  
and salad from the market

\*\*\*

Whole spring chicken in lime butter  
Thinly sliced potatoes and vegetables in season

\*\*\*

Tiramisu with raspberries

\*\*\*

Fancy biscuits

#### **Menu 2 at CHF 93.00**

Garden rocket salad with melons and parmesan cheese

\*\*\*

Bison sirloin steak with olives and mushrooms  
Red wine sauce and vegetables from the market

\*\*\*

Trio of noble chocolate and passion fruit

\*\*\*

Fancy biscuits

#### **Menu at CHF 92.00**

Veal meat Tatar with parmesan chips  
Cream with capers and tomato compote

\*\*\*

Roasted loin of lamb  
with fried potatoes  
and artichoke stuffed with minced ham and mushrooms

\*\*\*

Yoghurt mousse with cherries and lime sauce

\*\*\*

Fancy biscuits



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**Menu 4 at CHF 78.00**

Two colored endive salad with goat cheese

\*\*\*

Chicken breast in tomato crust with butter

Saffron risotto with garden rocket and pesto sauce

\*\*\*

Iced cognac truffles in an almond crust  
and apples with black currant

\*\*\*

Fancy biscuits

**4 course menus**

**Menu 5 at CHF 108.00**

Carpaccio of squid with hearts of artichokes and tomato vinaigrette

\*\*\*

Sweetcorn cream soup with roasted chicken skewers

\*\*\*

Veal steak with morel sauce

Fried potatoes and leaf spinach

\*\*\*

Apple cream pie with calvados and vanilla ice-cream

\*\*\*

Fancy biscuits

**Menu 6 at CHF 110.00**

Cannelloni of smoked salmon filled with tuna

Tatar of avocados and vinaigrette with coriander and sesame

\*\*\*

Chardonnay wine soup with scallop and chili butter

\*\*\*

Beef fillet in a rosemary crust

on a bed of spinach with mushrooms and potato tartlets

\*\*\*

Gratinated strawberries with hazelnut ice-cream pistachios emulsion

\*\*\*

Fancy biscuits



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**Menu 7 at CHF 106.00**

Tuna with pepper and marinated vegetable salad with passion fruit sauce  
\*\*\*

Red Thai curry soup with a baked shrimp and yoghurt ice-cream  
\*\*\*

Whole roasted veal fillet with herbs  
Sweetcorn blinis and small carrots  
\*\*\*

Foamy soup of raspberries and yoghurt  
with latte macchiato ice-cream  
\*\*\*

Fancy biscuits

**Menu 8 at CHF 105.00**

Carrot cream soup with coconut  
Ginger mousse and herb chips  
\*\*\*

Salmon with pepper on a bed of spinach with prosecco sauce  
\*\*\*

Over baked loin of lamb  
with oranges, paprika, basil and black Venere rice  
\*\*\*

Lemon panna cotta with fresh fruit  
\*\*\*

Fancy biscuits



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## **Menus for special events**

### **Fish menu 1 at CHF 115.00**

Lobster salad with marinated avocados and oranges

\*\*\*

Panna cotta of cauliflower with wasabi  
and salmon Tatar

\*\*\*

Fillet of bass in rosemary mousse  
Artichoke risotto with saffron

\*\*\*

Gratinated strawberries with hazelnut ice-cream  
and pistachios emulsion

\*\*\*

Fancy biscuits

### **Fish menu 2 at CHF 108.00**

Raw marinated wild prawns with kumquats  
Peppermint and branch celery

\*\*\*

Roasted scallops with green pepper  
Mango and cream soup with dill

\*\*\*

Pike-perch fillet with chorizo, soy kernels and sweetcorn  
Mixed wild rice

\*\*\*

Lukewarm chocolate tartlet with yoghurt ice-cream

\*\*\*

Fancy biscuits



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### **Wedding menu 1 at CHF 128.00**

Trio of fish Tatar  
with salmon, trout and shrimp  
\*\*\*

Sweetcorn cream soup with roasted duck liver  
and apples with pepper  
\*\*\*

Turbot with eggplants and zucchinis  
with tomato vinaigrette  
\*\*\*

Roasted beef fillet with artichokes  
Morels and spinach  
\*\*\*

Delicious dessert plate  
\*\*\*

Fancy biscuits

### **Wedding menu 2 at CHF 125.00**

Tuna with pepper on wok vegetable salad and sesame chips  
\*\*\*

Tomato cream soup with ham of Parma  
Garden rocket and parmesan cheese baguette  
\*\*\*

Pike-perch fillet in potatoes with leek and chorizo  
\*\*\*

Veal medallions in a herb crust  
Sweetcorn blinis and small carrots  
\*\*\*

Delicious dessert plate  
\*\*\*

Fancy biscuits



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**Russian menu at CHF 128.00**

Red salmon caviar with blinis

\*\*\*

Bortsch with vegetable strips

Sausage and diced meat

\*\*\*

Trout fillet Puschkin style and hollandaise sauce with white wine

Shrimps and small vegetables

\*\*\*

Stroganow – diced beef fillet in spiced cream sauce

with mushrooms, pickled cucumbers and onions

\*\*\*

Soup with wild berries and sour cream

\*\*\*

Fancy biscuits

**Vegetarian menus**

**Vegetarian menu 1 at CHF 67.00**

Ramati tomatoes with buffalo milk mozzarella and basil

\*\*\*

Vegetable Stroganow in a potato puree ring

\*\*\*

Burned custard of bourbon vanilla

and chocolate ice-cream with oranges

\*\*\*

Fancy biscuits

**Vegetarian menu 2 at CHF 65.00**

Mixed leaf salad with roasted pumpkin seeds and dried figs

\*\*\*

Curd pizokel with tomatoes, olives and sage

Zucchinis with pesto sauce

\*\*\*

Foamy soup of raspberries and yoghurt

with latte macchiato ice-cream

\*\*\*

Fancy biscuits



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**Vegetarian menu 3 at CHF 65.00**

Apple curry soup with herb chips

\*\*\*

White bread dumplings with mushroom sauce and vegetables in season

\*\*\*

Compote of cherry with sour cream ice-cream

\*\*\*

Fancy biscuits

**Meat declaration and prices**

The meat which we serve at the Hotel zum Storchen originates from the following countries:

Porc	Switzerland
Veal	Switzerland
Beef	Switzerland and Canada
Lamb	Australia
Bison	Canada*
Poultry	France
Sausages	Switzerland

- \*) May have been produced with hormones, antibiotics or different AML.  
AML = Antibiotics or different microbial substances for advancement of performance.

**Prices**

All prices are in CHF and include 7.6 % VAT. Prices and the proposals may be altered any time.