



WIDDER  
ZÜRICH

# APERERO

On the following pages you will find a selection of culinary suggestions for your event created by our chef Tino Staub.

Our event team is happy to assist you and looks forward to plan the event with you.

I wish you an inspiring planning phase and an unforgettable experience at the Widder Hotel.

Sincerely yours  
Jörg Arnold, General Manager

## A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT  
AT WIDDER HOTEL!

FROM THE FARM TO THE TABLE

THE LIVING  CIRCLE LUXURY HOTELS FED BY NATURE

Various dishes are prepared from products grown on our farms Schlattgut, Château de Raymontpierre and Terreni alla Maggia, who are part of The Living Circle.



Widder Hotel · Rennweg 7 · 8001 Zürich · Switzerland  
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THE LIVING  CIRCLE LUXURY HOTELS FED BY NATURE



## **APERÓ I**

CHF 16 PER PERSON

-ideal as a snack-

Marinated olives

Cheese cubes, Grissini with herbs

## **APERÓ II**

CHF 32 PER PERSON

-ideal for an apero of 30 to 45 minutes-

Blinis with Scottish salmon and sour cream

Beef tartare with butter brioche and pickled shallots

Cheese quiche with chive-crème fraîche

Baked puff pastry stuffed with spinach

Truffled celeriac soup with chive foam



### APERRO III

CHF 49 PER PERSON

-ideal for an apero of 45 to 60 minutes-

Marinated olives

Cheese cubes, Grissini with herbs

«Tortilla Espanola» with potatoes, vegetables and egg from our farm



Crostini with fresh goat cheese, figs and Kampot pepper

Mini beef burger

Truffled celeriac soup with chive foam

Platter with dried meat and beef sausage from our farm Château de Raymontpierre



Cheese from our farm Schlattgut



Pickled vegetables and bread

### APERRO «THE LIVING CIRCLE»

CHF 19 PER PERSON

-our classics-

Platter with dried meat and beef sausage from our farm Château de Raymontpierre



Cheese from our farm Schlattgut



Pickled vegetables and bread



## APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Create your own apero from our selection.

Eggplant tartare with chickpeas, tomatoes and coriander  
PORTION CHF 6

Tartare of Scottish salmon with spicy mayo, mango and sesame  
PORTION CHF 9.50

Lemongrass soup with curry  
SHOT CHF 6.50

Puff pastry stuffed with ham  
PIECE CHF 4.50

Spicy Chicken Nugget with lemon mayo (2 pcs.)  
PORTION CHF 6

Homemade Dim Sum with pork, crab and tomato  
PIECE CHF 6.50

Mini Beef Burger  
PIECE CHF 12

«AuGust» Meatloaf with potato salad  
PORTION CHF 10

«Widder Dog»  
"Wiedikerli" sausage  
Black bread roll, mustard cream, apple chutney and roasted onions  
PIECE CHF 10



## DECLARATION

If you have any question about the origin of fish or meat or about allergens and intolerances, please contact our staff.

All prices are in Swiss Francs and include the legal value added tax.

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