



WIDDER
ZÜRICH

MENU

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 a nice planning 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 IRCLE 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 IRCLE LUXURY HOTELS FED BY NATURE



Create your own menu from our selection.

In order to guarantee the high quality of the dishes, we ask you to choose a uniform menu for all guests.

We are happy to create a menu for vegetarians, vegans or for guests with any intolerances to match your selection.

STARTERS

Lamb's lettuce salad
Chopped egg | Mushrooms | Dried sausage from our own farm



—
Oriental eggplant tartar
Chickpeas | Tomatoes | Coriander

—
Marinated Swiss beetroot
Figs | Burrata | Piedmont hazelnut

—
Pickled Swiss char
Lentils | Lardo di colonata | Granny Smith

—
Scottish salmon tartare
Spicy mayonnaise | Mango | Sesame seeds

—
Smoked Swiss duck breast
Pickled pumpkin | Kumquats | Fermented walnuts


SOUPS

Lemongrass soup
Curry | Shrimps | Shiitake

—
Truffled celeriac soup
Chive foam



INTERMEDIATE COURSES

Cream cheese ravioli
Rosemary | Roasted pumpkin | Belper tuber
—
Risotto from our own farm Terreni alla Maggia
Wild mushrooms | Spinach | Truffle pecorino cheese 
—
Sautéed sea bass fillet
Jerusalem artichoke | Baby spinach | Confit lemons | Capers

MAIN COURSES

Oriental lentil dal
Sweet potatoes | Ladyfingers | Basmati rice
—
Roasted monkfish fillet
Shellfish sauce | Mussels | Fennel
—
Two kind of Swiss beef
Braised cheek and roasted sirloin
Celeriac puree | Shallots | Wild mushrooms
—
Roasted French corn poulard breast
San Daniele ham | “Schupfnudel” potato dumplings | Dried tomatoes | Figs
—
Roasted entrecôte of German venison
Parsnip puree | Brussels sprouts | Swiss bacon



DESSERTS

Mousse and sorbet of cocoa fruit
Abate pear | Walnut brittle

—

Hazelnut sable
Granny Smith sorbet | Ticino honey

—

Selection of Swiss cheese
Homemade fruit bread

2 Course menu CHF 75 per person
3 Course menu CHF 95 per person
4 Course menu CHF 115 per person
5 Course menu CHF 135 per person

BUSINESS LUNCH

CHF 75 PER PERSON

Alternative our Chef kindly creates a seasonal 3 course menu for you.
The Business lunch changes every day – we will surprise you
with the Chef's creations!



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DECLARATION

If you have any questions about fish or meat origin, allergies or intolerances,
please ask a member of our staff.

All prices are shown in Swiss francs and include statutory VAT.

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THE LIVING  CIRCLE LUXURY HOTELS FED BY NATURE