

CATERING SUGGESTIONS

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 planning the event with you.

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

Sincerely yours
Daniel Weist, Hotel Manager

A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT
AT THE WIDDER HOTEL !

Widder Hotel · Rennweg 7 · 8001 Zürich · Switzerland
T +41 44 224 25 26 · home@widderhotel.com · widderhotel.com

THE LIVING CIRCLE LUXURY FED BY NATURE

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FROM THE FARM TO THE TABLE

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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.



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APERERO

APERERO I

CHF 16 PER PERSON

-ideal as a snack-

Marinated olives

Cheese cubes

Mixed Grissini

APERERO II

CHF 32 PER PERSON

-ideal for an apero of 30 to 45 minutes-

Asparagus soup

Blinis with home-marinated salmon and lemon sour cream

Bresaola with olive foccacia and arugula

Salty cheese cake with chive crème fraîche

Baked puff pastry filled with spinach

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APERRO III

CHF 49 PER PERSON

-ideal for an apero of 45 to 60 minutes-

Marinated olives

Cheese cubes

Mixed grissini

Crostini with rhubarb and fresh goat cheese

Ham croissants

Mini beef Burger

Vegetarian option available

Asparagus soup

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

Cheese from our Schlattgut farm



APERRO «THE LIVING CIRCLE»

CHF 19 PER PERSON

-our classic-

Dried meat and beef sausage from our farm Château de Raymontpierre

Cheese from our Schlattgut farm

Pickled vegetables and bread

APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Create your own apero from our selection.

Terrine of duck and duck liver
Rhubarb compote | Homemade brioche
PORTION CHF 12

Marinated sea bream
Passion fruit | Mint | Green peas
PORTION CHF 12

Carrot soup with curry and coconut
SHOT CHF 6.50

Ham croissants or puff pastry filled with spinach
PIECE CHF 4.50

Spicy chicken nuggets with lemon mayonnaise (2 pieces)
PORTION CHF 8

Mini beef Burger
PIECE CHF 12

«AuGust» meatloaf with potato salad
PIECE CHF 10

«Widder Dog»
Wiedikerli sausage
Ash bread roll | Mustard cream | Apple chutney | Fried onions
PIECE CHF 10

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FLYING LUNCH & DINNER

WIDDER I

CHF 70 PER PERSON

-ideal for a flying lunch | flying dinner of around 45 minutes-

Asparagus soup

Vegetarian

—

Spring salad

Marinated fennel | Egg from our own farm Schlaffgut | Wild garlic vinaigrette

Vegetarian



—

Marinated Swiss beef carpaccio

Pickled chanterelles | Fennel | Spring herbs

—

Asparagus ravioli

Peas | Straciatella di Burrata | Olive crumble

Vegetarian

—

Fried prawns | Yellow curry

Wild broccoli | Pea puree | Sweet potato gnocchi

—

Beef ragout «Primavera»

Tomatoes | Capers | Polenta from our own farm Terreni alla Maggia



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WIDDER II

CHF 85 PRO PERSON

-ideal for a flying lunch | flying dinner of 60 to 75 minutes-

Burrata «affumicata»

Focaccia | Marinated tomatoes | Aubergines

Vegetarian

—

Marinated sea bream

Passion fruit | Mint | Green peas

—

Terrine of duck and duck liver

Rhubarb compote | Butter brioche | Pepper

—

Green pea soup

Vegetarian

—

Fregola Sarda

Mediterranean vegetables | Stracciatella di burrata | Basil pesto

Vegetarian

—

Roasted Swiss chicken breast

Ticino raw ham | Mashed potatoes | Asparagus

—

«Sweet Life»

Bavarian cream with yogurt | Vanilla ice cream | Honey gel

—

Friandise

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ZUSÄTZLICHE KLEINE GERICHTE

Ideal as an addition to your chosen flying lunch | dinner.

Oriental lentil dal
Sweet potatoes | Okra | Cashew nuts
Vegan

PORTION CHF 8

—

Ticino polenta from our own farm Terreni alla Maggia
Morels | Asparagus | Tarragon

Vegetarian

PORTION CHF 10



—

Risotto from our own farm Terreni alla Maggia
Saffron | Mediterranean-style fried prawns

PORTION CHF 12



—

«Widder Curry»
Beef | Potatoes | Shallots | Peanuts
PORTION CHF 12

—

Friandise «Widder Style»
PORTION CHF 6

—

Berry cake
Strawberry chocolate crémeux | Pistachios
PORTION CHF 8



SANDWICH LUNCH

CHF 36 PRO PERSON

- 3 sandwiches and 1 salad per person-

Bagel

Salmon | Lettuce

—

Focaccia with olives

Raw ham | Arugula

—

Multigrain bread

Mozzarella di Buffala | Grilled vegetables

—

Mixed leaf salad

House dressing

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MENU

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

Spring salad
Marinated fennel | Egg from our own farm Schlattgut | Wild garlic vinaigrette
Vegetarian



—
Burrata «affumicata»
Focaccia | Marinierte Tomaten | Eggplant
Vegetarian

—
Marinated sea bream
Passion fruit | Mint | Green peas

—
Two kinds of tuna
Spring vegetables | Avocado | Ponzu sauce

—
Marinated Swiss beef carpaccio
Pickled chanterelles | Fennel | Spring herbs

—
Lukewarm green asparagus
Hollandaise | San Pietro cured ham from Ticino | Capers

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SOUPS


White wine soup
Sliced dried meat | Chives | Farmhouse bread croutons

—
Carrot soup with coconut and curry
Shrimps | Shiitake | Coriander

—
Cream of asparagus soup
Asparagus | Croutons | Morel
Vegetarian

—
Pea soup
Chorizo | Almonds | Spring onions

INTERMEDIATE COURSES

Risotto from our own farm Terreni alla Maggia 
Cima di Rappa | Dried sausage | Smoked almonds | Pecorino cheese

—
Asparagus ravioli
Peas | Straciatella di Burrata | Olive crumble

MAIN COURSES

Baked egg from our own farm Schlattgut 
Young spinach | White asparagus | Hollandaise sauce
Vegetarian

—
Spring vegetables in batter
Mashed potatoes with olive oil | Asparagus | Vegetable jus
Vegan

—
Fried prawns and scallops with yellow curry
Wild broccoli | Pea puree | Sweet potato gnocchi

—
Monkfish fillet
Fregola Sarda | Mediterranean vegetables | Chorizo

—
Beef brisket «Slow cooked»
Sweet potato | Spring vegetables | Valle Maggia pepper

—
Roasted Swiss chicken breast
Spinach risotto | Ticino raw ham | Almonds

—
Entrecôte of Swiss beef
Two kinds of asparagus | Potato gratin | Cognac cream sauce with morels

DESSERTS

«The Citrus»

Bergamot mousse | Citrus Baba | Lime gel

—

«Green Apple»

Pandan mousse | Granny Smith | Pistachio brittle

—

«Sweet Life»

Bavarian cream with yogurt | Vanilla ice cream | Honey gel

—

Selection of Swiss cheese

Homemade fruit bread

2-Course menu CHF 78 per person

3- Course menu CHF 98 per person

4- Course menu CHF 118 per person

5- Course menu CHF 138 per person

each additional course CHF 22 per person

BUSINESS LUNCH

CHF 85 PER PERSON

Alternatively our chef kindly creates a seasonal 3-course menu for you.
The business lunch changes every day – we will surprise you
with our head chef's creation !

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COFFEE BREAK & BREAKFAST

The desired coffee break offer is prepared directly in the event room,
prepared for self-service.

MORNING COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso
- Selection of first-class teas from Länggass Tea
(2 hot drinks per person included)
- Homemade birchermuesli
- Croissant
- Small selection of fruits

«COFFE IS A **HUG**,
IN A **MUG!**»

AFTERNOON COFFEE BREAK

CHF 19 PER PERSON

- Kaffee | Espresso
- Selection of first-class teas from Länggass Tee
(2 hot drinks per person included)
- Sweet patisserie
- Ham croissant

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CREATE YOUR OWN COFFEE BREAK FROM OUR SELECTION

Create your desired coffee break from our selection.

Croissant

PIECE CHF 3.50

Croissant au Chocolat

PIECE CHF 4.50

Cranberry yogurt bread roll

PIECE CHF 4.50

Mixed mini bread rolls

PIECE CHF 3

Mini Sandwich

PIECE CHF 6

Homemade birchermuesli

PORTION CHF 6.50

Sliced fruits in a glass

PORTION CHF 5.50

Chocolate muffin with Felchlin chocolate

PIECE CHF 3

Apricot dream filled with fresh fruits

PIECE CHF 3.50

Homemade tartelette with fresh fruits

PIECE CHF 4

Energy ball «Widder»

PIECE CHF 2.50

Fruit basket

SMALL CHF 25 / LARGE CHF 45

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BREAKFAST

CONTINENTAL BREAKFAST

CHF 25 PER PERSON

Espresso | Coffee

Selection of first-class teas from Länggass Tea

Freshly squeezed juice of the day

Croissant and mixed bread rolls

Butter and jam

EXTEND YOUR BREAKFAST WITH THE FOLLOWING DISHES

CHF 18 PER PERSON

Homemade birchermuesli

Sliced fruits in a glass

Charcuterie and cheese platter

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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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