



THE HOME

HOTEL - ZÜRICH

an
interchang
blower could be
with the
r. Besides, the under
ld also
cameras
out the pre
flat across t
is recomm

Banquet proposals

Banquet proposals

THE HOME HOTEL

Selection of apéro bites	5
Standing lunch options	19
Menu suggestions	25
Buffet selections	31
A la carte dishes	37
Coffee breaks	45



APÉRO BITES

Apéro Riche

Small	9
Medium	10
Large	11

Apéro à la Carte

Canapés	13
Served in a glass	15
Hot	16
Dessert	17

APÉRO SMALL

Apéro Riche

Cold

- Parmesan bites & olives
- Pumpernickel with cream cheese
- Egg plant caviar on tomato chutney

Warm

- Pumkin risotto with balsamic vinegar
- Chicken ragout on vegetable caponata

Sweet

- Crème brûlée with meringue
- Cheesecake cubes with caramel

CHF

48

APÉRO MEDIUM

Apéro Riche

Cold

- Bruschette topped with egg, tuna, salami, tomato, asparagus
- Salty panna cotta LouLou
- Salmon mousse with chives
- Quinoa-Salat with crunchy vegetables

Warm

- Seasonal soup with cream topping & pumpkin seed oil
- Creamy polenta in a glass with mushrooms & tomatoes
- Lake of Zurich fish crisps with tartare sauce

Süss

- Tiramisu in a glass
- Crème brûlée with meringue
- Fresh fruit salad

CHF

68

APÉRO LARGE

Apéro Riche

Cold

- Savoury muffins
- Small croissants filled with vegetables
- Savoury macarons
- Blinis with salmon & horseradish
- Paillassini - bread & cinnamon cream with delicate fillings
- Salade Nicoise in a glass

Hot

- Tomato soup with crostini
- Zurich-style sliced veal in cream sauce with rösti galettes
- Freshly sliced entrecôte on rustic smoked bread
- Hearty vegetarian mince with Hörnli pasta

Sweet

- Miniature French pastries
- Chocolate mousse in a glass with meringue
- Apple cake with cinnamon crème fraîche

CHF

98

APÉRO SUPPLEMENTS

Apéro Riche

Apéro Riche Medium

- + Cheese quiche with leek & appel; per *person* CHF 6.00
- + Focaccia with roast beef & LouLou aioli; per *person* CHF 9.00

Apéro Riche Large

- + Selection of canapés; per *piece* CHF 3.90
- + Mini hot dog; per *piece* CHF 6.50

APÉRO CANAPES

Apéro à la Carte

	CHF
«The Home» nut mix with smoked almonds	3.50
Parmesan cubes	4.50
Marinated Olives	2.00
Crostini topped with:	
· Tomatoes, oliven paste, dry-cured ham, camembert	4.50
· Goat cheese & fig chutney	5.00
· Beef tartar	6.50
Mini-Croissants with various fillings:	5.50
· Spinach and ricotta, cheese, seeds and Tomato-mozzarella (price per piece)	

APÉRO CANAPES

Apéro à la Carte

	CHF
Mini blinis with crème fraîche & smoked salmon	3.50
Polenta slices with truffle aioli	5.50
Cold artichoke soup with "Bündlerfleisch"	5.50
Pumpernickel with cheese & chives	3.00
Cheese quiche with leek & apple	5.00
Salty panna cotta LouLou	4.50
Classic canapés with:	
· Egg, cucumber, cheese, tuna, ham, salami	5.00
· Asparagus	5.50
· Tatare, salmon	6.00
(all prices per piece)	

APÉRO SERVED IN A GLASS

Apéro à la Carte

	CHF
Mango and poultry salad	7.50
Salmon mousse with chives	6.50
Char tartare with cucumber & ginger	6.50
Beef tartare with quail egg	9.00
Gazpacho	5.00
Eggplant caviar on tomato chutney	6.00
Avocado mousse with diced tomatoes	6.00
Celery salat with nuts	5.00
Quinoa salat with crunchy vegetables	6.00

APÉRO HOT

Apéro à la Carte

	CHF
Pumkin risotto with balsamic dressing	8.00
Chicken ragout, vegetable-caponata	9.50
Chrispy fish bites & tartar sauce	7.50
Creamy polenta with mushroom ragout & herbs	8.50
Seared scalopps on cucumber poppy seed salat	9.00
Lentil ragout with diced vegetables & milk foam	7.50
Oriental couscous-salat with herbs	5.50
Focaccia with roast beef & Loulou Aioli	8.00
Creamy polenta in a glas with mushroomsn & tomatoes	7.50
Lentil salat root Vegetables & balsamic dressing	6.00

APÉRO DESSERT

Apéro à la Carte

	CHF
Tiramisu in a glass	5.50
Mini brownies	1.00
Mini lime tartlets	3.00
Mini crumbles (seasonal)	2.50
Crème brûlée with meringue	4.50

STANDING LUNCH OPTIONS

Standing Lunch LouLou

CHF 46

Oriental salat buffet with lentils, eggplant, tabbouleh, tomato bread salad, leaf salad, honey dressing

•

Seasonal soup

•

Sandwich buffet presented with love

4 different breads with 4 different fillings

Meat / fisch / vegetable / chees

•

Mini Tartlets & fruit basket

STANDING LUNCH OPTIONS

Standing lunch traditional

CHF 58

Colorful salad buffet with vegetables, bread basket, dressings

-

Seasonal soup

-

Minced meat with macaroni & apple sauce

Vegetable quiche (vegetarian)

Rösti gratin with cheese & bacon

-

Mini vanilla mille-feuille & fresh fruit salad

STANDING LUNCH OPTIONS

Standing lunch The Home

CHF 79

Colorful salad bowl with leafy greens, vegetables, bread basted, dressings

•

Seasonal soup

•

Entrecôte roasted whole with Café de Paris

Zurich meat loaf with rich gravy

Vegetarian vegetable strudel

Pasta with chef's own pesto

Potato gratin, vegetable, rice

•

Apple crumble cake with whipped cream

Crème brûlée with pretzel

Chocolate brownies with mixed berry compote

MENU SUGGESTIONS

Menu LouLou

CHF 68

-
- Mille-Feuille of pear and potatoe with chive-infused cream
 - Pumpkin and ginger cappuccino with honey foam
 - Grilled corn-fed chicken breast, mushroom, dumplings, vegetables
 - Warm plum crumble with cinnamon & vanilla sour cream

Traditional menu

CHF 75

-
- Seasonal salat, beetroot, roasted seeds, buttermilk apple dressing
 - Small cream of leek soup with Parmesan
 - Boeuf Bourguignon with julienne vegetable & mashed potatoes
 - Appel crumble with vanilla ice cream

MENU SUGGESTIONS

Grand Mère Menu

CHF 69

Iceberg lettuce with croutons & bacon

•

Roast veal shoulder, thyme sauce, seasonal vegetable, creamy polenta

•

Mini patries, Mini Berliners & fruit compote

Escalope au Citron Menu

CHF 74

Chicory salad with apple & walnuts in a red wine and raspberry vinaigrette

•

Veal escalope with lemon, butter sauce, capers, saffron-risotto, seasonal vegetables

•

Chocolate cake with berry compote & crème fraîche

MENU SUGGESTIONS

Roastbeef Menu

CHF 82

Pumpkin soupe with cream topping

.

Rosted whole entrecôte served medium rare, Béarnaise sauce, potato gratin, seasonal vegetables

.

Baba au Rhum with vanilla ice cream

Taste of season menu

CHF 98

Vegetable terrine on apple and fennel salad

.

Whole roasted beef tenderloin cooked medium, Café de Paris sauce, pepper sauce, rosemary potatoes, seasonal vegetable

.

Black Forest cake with lots of cream

BUFFET CREATIONS

1

Various leaf salads

Various marinated salads

Marinated salmon with horseradish & crème fraîche

Quinoa salad with crunchy vegetables

Mozzarella

•

Chicken breast with fresh mountain herbs

Pike-perch fillet with lemons sauce

Zucchini with mint

Roasted potatoes

Jasmin rice

Penne all'arrabbiata

•

Various desserts:

Tiramisù, Panna cotta, Schokoladen-Mousse,

Crème Caramel oder Roter Früchte-Kompott

CHF

74

2

Various leaf salads

Various marinated salads

Iceberg lettuce with bacon, parmesan & croutons

Cold roast beef with tartar sauce

•

Roasted veal shoulder with fresh mountain herbs

Salomon steak in white wine sauce on fennel vegetables

Belgiane endive with apple cider vinegar

Seasonal vegetable

Gnocchi with sage butter

Potatoe gratin

Wild rice

•

Various desserts -choose three:

Tiramisù, panna cotta, chocolate mousse,

crème caramel, red fruit jelly, chocolate brownies,

fresh fruit salad

CHF

85

3

Various leaf salads

Various marinated salads

Shrimp cocktail

Caesar salad

Vitello tonnato

Bulgur salat with vegetables & coriander

Marinated salmon with horseradish

•

Entrecôte of Zurich beef with Café de Paris

Sea bass filet Côte d'Azur

Eggplant roulade with spicy tomato sauce

Saffron risotto

Lyonnaisse potatoes

Seasonal vegetables

•

Various desserts - choose three:

Tiramisù, panna cotta, chocolate mousse,
crème caramel, red fruit jelly, chocolate brownies,
fresh fruit salad

CHF

98

INDIVIDUAL À LA CARTE SELECTIONS

STARTERS

Fish

CHF

Dill-marinated char with celeriac cream, appel & walnut oil	21
Salmon carpaccio with fennel salad & roasted pine nuts	24
Smoked trout with beetroot cream, sour cream, roasted pine nuts	22
Orange-marinated pink shrimps Crudo with sprout salad	24
Oktopus-carpaccio with tarragon & pink pepper with safron mayonnaise	25
Cod fillet with confit tomatoes, lemons, olives and dill dressing	24
Gratinated oysters, hollandaise foam, spicy broccoli salat, lime	26

Meat

Veal tartare with truffel aroma & quail eggs with croutons	28
Roast beef with arugual, balsamico & pickeled tomatoes	25
Boiled beef with horseradish crust & warm potato-cucumber salad	24

Vegetarian

CHF

Mozzarella di Bufala with confit tomatoes, arugula & parsley oil	21
Cucumber gazpacho & Greek yoghurt	14
Cherry gazpacho with Mozzarella di Bufala, mint oil	15
Kumato tomato carpaccio with Burratina & Thai basil sprouts	19
Chèvre Chaud with thyme honey, garden salad, chicory, orange zest	16

Salads

The Home salad with shaved vegetables, seeds & French dressing	14
Salad with dried fruits, warm goat cheese & honey	17
Arugula salad with parmesan shavings, dried tomatoes & olives	16

MAIN COURSES

Fish

CHF

Sea bass fillet Nice style with tomato coucous	38
Salmon fillet with braised chicory, sauce velouté & new potatoes	41
Pike-perch fillet in butter & sage with seasonal vegetables & wild rice	39

Meat

Roasted veal shoulder, mushroom sauce, honey carrots, mashed potatoes	46
Veal medaillons with hollandaise sauce, vegetables, rosemary potatoes	48
Sliced veal Zurich style with rösti potatoes	45
Alpstein chicken breast with Alpine herbs, vegetable cassoulet, polenta slices	37
Medium-rare beef entrecôte with Café de Paris, vegetables, potato gratin	53
Whole-cut oven-roasted beef tenderloin medium rare, morel sauce, potato gratin, vegetables	59

Vegetarian

CHF

Poached egg from free-range hens on polenta, mushrooms, herbs, roasted pumpkin seeds	34
Feta cheese en Papillote with eggplant vegetables & salsa verde	29
Baby salad braised in juniper with parmesan shavings & olive oil	31
Oven-baked cauliflower, vegetables taboulé & sesame sauce	32

DESSERTS

CHF

Chocolate mousse with fruit compote & meringue	14
Chocolate cake with fruit garnish	15
Apple crumble with cream & vanilla ice cream	14
Mille-feuille with cream	12
Crème Brûlée	14
Shortbread-style Breton sablé with berries & vanilla ice cream	15
Mini tiramisu in a glass	8
Fondant au Chocolat with caramel sauce	16
Panna Cotta with berry compote	13
Pavlova with fruit salad	14

COFFEE BREAKS

incl. coffee, tea, orange juice

Coffee Break

CHF

16

Fresh croissants, pain au Chocolat, fruit basket

Healthy Break

18

2x smoothies, nut mix, dried fruits, Muesli bars, fruit basket

French Pastry Break

24

Eclairs, macarons, madeleines

Swiss Chocolate Break

28

Swiss pralines, chocolate fondue with fruits, hot chocolate

COFFEE BREAKS

incl. coffee, tea, orange juice

	CHF
<i>Express Break</i>	21
Sweet & salty mini bagels, fruit skewers, fruit basket	
<i>Vegane Delight</i>	19
Vegane cakes, energy balls, plant-based milk alternatives for coffee	
<i>Seasonal Break</i>	22
Regional & seasonal products, fruit basket	
<i>Rustic Break</i>	24
Fresh bread, cheese selection, cold sliced roast, fruit basket	



THE HOME

HOTEL - ZÜRICH

THE HOME HOTEL ZÜRICH
Kalandergasse 1 · 8045 Zürich
47°21'32.7"N 8°31'23.0"E

+41 44 213 22 99
welcome@thehomehotel.ch
www.thehomehotelzurich.ch