



Recommendations for an aperitif

Dear guest,

a casual aperitif is just the thing to round off your dinner with family., friends or work colleagues.

Whether it's to start or to conclude your evening with us we have something to suit every taste. To give you some ideas we've put together a small selection of aperitives.

We hope you enjoy browsing through our recommendations for your perfect dinner

Drinks

Hugo Prosecco with elderflower sirup and peppermint	12.90
Giselle Prosecco with lime, quince and ginger	12.90
Non-alcoholic fruit punch, per glas	7.90
Fruit punch with alcohol, per glas	12.90
Mulled wine (seasonal), served at the bonfire, per glas	7.90
Non-alcoholic hot punch (seasonal), served at the bonfire, per glas	5.90
Prosecco Treviso DOC Brut Bottega / Alexander, Veneto, 100% Glera	74.00
Moët & Chandon Brut Impérial AOC Champagne, Pinot Noir, Chardonnay & Pinot Meunier	98.00
Riesling x Silvaner AOC Ruedi & Käthy Frei, Unterstammheim, 100% Riesling x Sylvaner Zürich, Switzerland	46.50
Fendant de Sierre AOC Jean Louis Mathieu, Chalais, 100% Chasselas Valais, Switzerland	48.00
Heida AOC Jean Louis Mathieu, Chalais, 100% Heida Valais, Switzerland	64.50
Sparkling mineral water 100cl	9.80
Henniez (still mineral water) 50cl	6.50
Orange juice 20cl	4.90

All our prices are in CHF, VAT included.



Finger food

hot chestnuts (seasonal), served at the bonfire	5.90
garlic bread	8.90
tartar of sun dried tomatoes	8.90
tomato bruschetta	8.90
mix of garlic bread and tartar of sun dried tomatoes	8.90
beef tartar served on toasted bread	12.90
garlic bread, tartar of sun dried tomatoes and seasonal soup served in an espresso cup	12.90

Platters

Cold cuts platter	48.90
various cold cuts, including Bündnerfleisch, bacon and other specialities from around Switzerland served with bread and butter	
1 platter served 5-6 people	
Mixed cheese platter	48.90
Various local cheeses from „Apolla the Cow“ and her fellows Served with bread and butter	
1 platter serves 5-6 people	

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per person 47.80

Finger food (for 30 people or more)

Cold delicacies:

chavroux (goat`s cheese) served on slices of cucumber;
focaccia with rocket, parmesan and dry-cured ham;
tartar of sun dried tomatoes; garlic bread;
Bündnerfleisch and Bündner dry cured ham (Swiss specialities from the Grisons canton);
fried chorizo;
cheese platter with a variety of soft and hard cheeses

Warm delicacies:

various pastries; slices of cheese quiche;
chicken wings; meat balls with BBQ-sauce;
chicken skewers with a spicy sauce; seasonal soup;
cheese and ham roll (filled with Greyezer cheese and dry cured ham);
pulled pork served in a brioche bun;
mini spinach quiche

Please do not hesitate to communicate any ideas or wishes you might have to us and we promise that we will do our utmost to turn your ideas into lasting memories.

For further questions or to arrange an appointment to talk your event through please do not hesitate to contact us under 044 251 11 93.

We are looking forward to seeing you.

Kind regards,

Marcel Buff
General Manager

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