



REFRESHMENTS RECOMMENDATION

Dear guest

Refreshments round off your event with family, friends or work colleagues in an informal manner.

Let yourself be inspired by our selection of refreshments that can be served at the beginning or at the end of your event.

Enjoy our recommendations.

Beverages

Tobelhof Franz Joseph Herbal liquor, Schweppes wild berries and fresh lemon juice on the rocks	12.50
Hugo Prosecco with elder flower syrup and peppermint	12.90
Fruit punch non-alcoholic, per serving glass	7.90
Fruit punch alcoholic, per serving glass	10.90
Spiced wine punch (seasonal) per serving glass by bonfire	7.90
Punch non-alcoholic (seasonal) per serving glass by bonfire	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 Zurich, Switzerland	43.50
Fendant de Sierre AOC Jean Louis Mathieu, Chalais, 100% Chasselas Valais, Switzerland	46.00

Our prices are in CHF and include the Swiss VAT.

Wirtschaft Alter Tobelhof, Tobelhofstrasse 236, 8044 Zurich, +41 (0) 44 251 11 93, info@tobelhof.ch



Heida AOC 64.50
Jean Louis Mathieu, Chalais, 100% Heida
Valais, Switzerland

Mineral water 100cl 9.80
Henniez still 50cl 6.50
Orange juice 20cl 4.90

Appetizers

Chestnuts (seasonal) by bonfire 5.90
Garlic bread 8.90
Tomato Tartare 8.90
Tomato bruschetta 8.90
Garlic bread and Tomato Tartare 8.90
Steak tartare on roasted homemade bread 12.90
Assorted wraps with barbecue, chicken-lemon and vegetables,
tomato tartare and garlic bread 12.90
Garlic bread, Tomato tartare and seasonal soups
served in small espresso cups 12.90

Platters

Assorted cold cuts 46.90
with beef jerky, farmer's sausage, Parma ham and bacon
served with bread and butter (5-6 servings)

Assorted cheeses 46.90
Cheese made from the milk of „Apolla“
the cow from Tschingelfeld and her fellows
served with bread and butter (5-6 servings)

Our prices are in CHF and include the Swiss VAT.

Wirtschaft Alter Tobelhof, Tobelhofstrasse 236, 8044 Zurich, +41 (0) 44 251 11 93, info@tobelhof.ch



Finger food (for 30+ people)

per person 47.80

Cold delicacies:

Chavroux cheese over cucumber slices,
Focaccia with arugula, parmesan and Parma ham,
Tomato tartare, garlic bread,
beef jerky, Bündner Parma ham, roasted Chorizo,
cheese platter with soft and hard cheeses

Warm delicacies:

Small pastries, sliced cheese quiche,
Chicken wings, meat balls with barbecue sauce,
chicken skewers with spicy sauce, seasonal soups,
Puff pastry roulade filled with Greyerzer and Bündner Parma ham,
Pulled pork on brioche bun,
Creamy spinach tart

The wishes and ideas you have for your event are important for us. Let us know them and we guarantee we will do our best to make them become lovely and unforgettable memories.

If you have any further question or wish to meet and discuss your event with us, call 044 251 11 93. We will be glad to assist you in any way we can.

Marcel Buff
Restaurant Manager

Helder Cardoso

Nadine Härtig

Our prices are in CHF and include the Swiss VAT.

Wirtschaft Alter Tobelhof, Tobelhofstrasse 236, 8044 Zurich, +41 (0) 44 251 11 93, info@tobelhof.ch