



## MENU RECOMMENDATION

Dear Guest

Are you planning a get together with your family, friends or work colleagues and would like us to prepare the meal and organize your event at our idyllic location?

Here you will find some delicacies to put together a pleasant menu for groups of 10 or more people.

You may take Tobelhof's seasonal and classic dishes into consideration as well.

Take your time and enjoy going over our recommendations to plan your event.

### COLD STARTERS

Steak Tartare With toasted brioche and butter	<b>24.90</b>
Chef's Selection „Tobelhof“ A variation of our exquisite starter „Quer Beet“ (at random)	<b>25.90</b>
Antipasto Misto Grilled Mediterranean vegetables, Parma ham and shrimps in shot glass	<b>19.90</b>
Tomato- Mozzarella Salad with olive oil, balsamic vinegar and Fresh basil leaves	<b>14.90</b>
Cucumber carpaccio with pan fried pike-perch fillet and Pernod-dill foam	<b>24.90</b>

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### **WARM STARTERS**

Saffron risotto with sautéed mushrooms and fresh arugula	<b>18.90</b>
Tagliatelle with sautéed mushrooms and creamy truffles sauce	<b>20.90</b>
Perch fillets over spinach leaves, with carved potatoes and saffron foam	<b>21.90</b>

### **SOUPS**

Parmesan Cream Soup refined with truffles	<b>14.90</b>
Potato Leek Cream Soup with chives and croutons	<b>9.90</b>
Vegetable Cream Soup Tobelhof	<b>10.90</b>
Consommé with vegetables strips	<b>9.90</b>

### **COLD SOUPS**

Gazpacho Andaluz Spanish Cold Tomato Soup	<b>10.90</b>
Melon Soup with Campari and fresh peppermint leaves	<b>10.90</b>

### **SALATE**

Nuttal's Cornsalad with Tête de Moine cheese and cubes of beef jerky (seasonal)	<b>14.90</b>
Arugula Salad with pine nuts, Parmesan shavings and Balsamic dressing (seasonal)	<b>14.90</b>
Cesar Salad with iceberg lettuce, parmesan, hard-boiled eggs, crispy bacon cubes, croutons and garlic dressing	<b>14.90</b>

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### MAIN DISHES

#### VEAL

Veal Piccata Milan Style, Garnished with mushrooms and ham, served with saffron risotto	<b>36.90</b>
Roasted Veal Fillet with creamy morel sauce Over sautéed leek	<b>59.90</b>
Mustard and herbs crusted rare veal roast with seasonal vegetables (for over 10 people)	<b>46.90</b>
Veal Osso Bucco Cremolata in strong red wine sauce With vegetable cubes	<b>32.90</b>
Veal Schnitzel with fresh cep mushrooms (seasonal) Over fine white wine risotto	<b>39.90</b>

#### BEEF

Pan fries Sirloin Steak „Chef“ over seasonal vegetables with Hollandaise sauce	<b>54.90</b>
Rinderroulade (Beef rollups) Grandmother's Style With homemade mashed potatoes	<b>34.90</b>
„Café de Paris“ Beef Entrecote from Limousin cattle On homemade Café de Paris Sauce with seasonal vegetables	<b>46.90</b>
Trois Filets Tobelhof 3 kinds of steaks and 3 kinds of sauces with seasonal vegetables (2 course meal)	<b>59.90</b>
Roast beef à l'anglaise (10 people) With homemade Hollandaise sauce and seasonal vegetables	<b>49.90</b>

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### MAIN DISHES

#### LAMB

Roasted Lamb Racks Spartakus  
over olive ragout, dried tomatoes,  
red onions and garlic **46.90**

Swiss Lamb shank rare roasted  
with rosemary jus over seasonal vegetables **32.90**

#### PORK

Pork strips Zurich Style with mushrooms and mashed potatoes **28.90**

Medallion of Pork Fillet on Port wine jus and seasonal vegetables **36.90**

Augustiner Sausage, „Switzerland’s cultural heritage“  
on thick savoy cabbage, with homemade mashed potatoes **24.90**

#### POULTRY

Chicken strips in curry sauce with different kinds of fruits  
Served with rice **29.90**

Chicken breast Saltimbocca **29.90**  
Over white wine risotto, garnished with sautéed wild mushrooms

Rare roasted duck breast with orange sauce **39.90**  
Arranged over glazed sugar pea

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### MAIN DISHES

#### FISH

Swiss Cisco Fillets with fine lemon butter, And spinach leaves	<b>44.90</b>
Trout fillet with creamy savoy cabbage and saffron potato gnocchi	<b>46.50</b>
Perch Fillet with almond butter, spinach leaves and lemon noodle	<b>38.50</b>

Please feel free to take the fish dishes from our Menu of the day also into consideration.

### SIDE DISHES

Italian Risotto or Dry Rice	<b>7.90</b>
Raffaele Miglio's Homemade Tagliatelle from Dübendorf	<b>7.90</b>
Butter hash browns or mashed potatoes or French fries	<b>7.90</b>
Rosemary potatoes or potato gratin	<b>7.90</b>
1 Vegetable of your choice	<b>7.90</b>
Market-fresh Salad	<b>9.90</b>
Seasonal Vegetables	<b>9.90</b>

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### **MAIN DISHES**

#### **MEATLESS...BUT TASTEFUL**

Eggplant Cordon Bleu arranged over fine Tomato Risotto	<b>29.50</b>
Vaudoise Mashed potatoes au gratin with thick leek sautéed Garnished with a sunny side up egg	<b>22.50</b>
Homemade Tagliatelle „Pesto Rosso“ with thick red pesto sauce with garlic and chili pepper	<b>25.50</b>
Quorn strips in Curry sauce With different kinds of fruits served with rice	<b>28.90</b>
Vegetable Hash Browns Au Gratin with Taleggio and garnished with a sunny side up egg	<b>29.90</b>

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### DESSERTS

Homemade Mousse au Chocolat (for 10 people)	<b>14.50</b>
Fruit Salad	<b>13.80</b>
Fruit Salad with cream	<b>14.60</b>
Fruit Salad with Kirsch (cherry brandy) and whipped cream	<b>15.90</b>
Lemon sorbet with Vodka	<b>12.90</b>
Apple sorbet with Calvados (apple brandy)	<b>12.90</b>
Plum Sorbet with Vieille Prune (plum brandy)	<b>12.90</b>
Sorbet Plate Tobelhof Three different kinds of sorbets over fruit coulis Garnished with fresh fruits	<b>15.80</b>
Homemade Parfait „Mître Max“ (seasonal flavors) Garnished with fresh fruits (for 10 people)	<b>14.50</b>
Panna Cotta with seasonal fruit coulis	<b>11.90</b>
Dessert plate Tobelhof	<b>18.80</b>
Dessert Buffet Tobelhof, big Dessert buffet without cheese	<b>24.90</b>
Dessert Buffet Tobelhof, big Dessert buffet With different kinds of cheeses	<b>29.90</b>

Please feel free to take sundaes and ice creams from our seasonal dessert menu also into consideration.

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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.

Warm Regards

Marcel Buff  
Restaurant Manager

Helder Cardoso

Nadine Härtig

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