



Banquet Menu

for groups of 12 or more people

We invite you to select your preferred menu from the following options.

**At our charming Alpenrose, we focus on traditional
Swiss cuisine and Swiss wines.**

In this beautiful setting, every visit becomes a journey back in time.



All dishes are freshly prepared using high-quality, regional and seasonal ingredients. Furthermore, we use Swiss products wherever possible.

**A visit to our restaurant benefits everyone.
You treat your palate to our delicacies while simultaneously supporting our
Arbeitskette-Foundation, enabling us to continue providing
jobs and training positions for integration.**

A win for all parties.

Your Alpenrose-Team

Snacks

Small, refined, and just right to start things off:
Our snacks aren't a meal, but the perfect accompaniment to an
aperitif and they leave you wanting more.

Snack 1

Alpenrose popcorn 🌹🌹
Mini garden vegetable with cashew-dip 🌹🌹
13.-

Snack 2

Alpenrose popcorn 🌹🌹
Flûtes with vegan cream cheese and garden herbs 🌹🌹
Mini garden vegetable with cashew-dip 🌹🌹
Ham and spinach turnovers
19.-

Aperitif bites

The aperitif offers a carefully curated selection of cold bite-sized snacks,
predominantly served without cutlery.
It is not a meal, but rather a stylish prelude to special moments.

Aperitif bites 1

Beef tartare with Zurich highland miso and toasted dark bread
Smoked Lostallo salmon canapé with cucumber and horseradish
Tartlet with braised carrot, quinoa and tarragon 🌹🌹
Mini Flammkuchen with sun-dried tomatoes and arugula 🌹🌹
24.-

Aperitif bites 2

House terrine with quince and radish
Boiled beef brisket on brioche toast with mustard caviar and watercress
Char tartelette with chive emulsion and radishes
Vegan vegetable tartare on toasted dark bread with Zurich highland miso 🌹🌹
Organic oyster mushrooms in beer batter with BBQ emulsion 🌹🌹
32.-

Alpenrose classic

Seasonal leaf salad

Grandma's house dressing / granola

Rösli's veal meatloaf

organic mushroom cream sauce / homemade Spätzli / seasonal vegetables

Homemade chocolate mousse

double cream / seasonal fruits

68.-

Grandma's kitchen

Celery and apple salad

walnuts / cranberries

Seasonal vegetable cream soup

croutons / herb oil

Braised beef "Suure Mocke"

braised vegetables / mashed potatoes / traditional garnish

Caramel flan

fruit garnish / whipped cream

86.-

Classic Swiss set meals

4-courses

94.-

3-courses

76.-

Western Switzerland

Vaudois-style pâté

sweet mustard / mixed salad / radish

White wine soup

pickled grapes / fennel seeds / herb oil

Geneva-style char

boiled potatoes / market vegetables / absinthe

Tarte Raisinée

Pickled pears / pear sorbet

Northwest Switzerland

Boiled beef brisket terrine

root vegetables / garden herb vinaigrette / market salad

Basel-style flour soup

cheese / pickled onions / parsley

Emmental-style lamb stew

mashed potatoes / saffron / young vegetables

Grandma's Caramelized Cream

hazelnuts / whipped cream

Northeastern Switzerland

House pâté

lingonberry sauce / radish / market salad

Apple cider soup 🌹

celeriac / hazelnut

Veal strips Zurich-style

Rösti / seasonal vegetables / Parsley

Cream slice «mille-feuille» 🌹

pickled berries / sour cream ice cream

Central Switzerland

Leaf salad with free-range egg 🌹

bacon / croutons / Sbrinz cheese

Zug-style whitefish fillets

spinach / potato crisp / Riesling espuma

Meatballs with puff pastry and veal

Pilaf rice / peas & carrots / mushrooms

«Chlöpf» sorbet 🌹🌹

apple chutney / sparkling wine / seasonal fruit sorbet

Alps and southern Switzerland

House terrine

lingonberries / black walnuts / herb salad

Velouté 🌹

Capuns / Riesling / cardamom

Roasted Swiss beef entrecôte with Swiss stone pine hollandaise

braised potatoes / Palatinate carrots / Swiss stone pine nuts

Chestnut-Cheesecake 🌹

sea buckthorn / fior di latte glacé

Vegan banquet alternatives

Starters

Seasonal vegetable Ceviche

sea buckthorn leche de tigre / quinoa salad / coriander

Fava Bean Tartare

Zurich highland miso / toasted dark bread / pickled vegetables

Main Courses

Open raviolo

market vegetables / pickled mushrooms / celery foam

Lentil-meatloaf

organic mushroom cream sauce / mashed potatoes / seasonal vegetables

Desserts

Buckwheat-Parfait

quince chutney / spiced stock

Aargau Carrot-Cake

pickled carrots / carrot jelly / lemon sorbet

You are also welcome to put together your own preferred menu from the various dishes available. We are happy to assist you with any questions or potential price adjustments.

Alternative menus based on the seasonal à la carte menu are also available.

 = vegetarian /   = vegan



Restaurant Alpenrose

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**A restaurant operated by the Arbeitskette Foundation
passion for fine dining, professionalism and social commitment**

All prices are per person, in CHF, including statutory VAT.
Our bread, meat, and fish all come from Switzerland.