Zunfthaus zur Zimmerleuten

Banquet documentation

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MEET & DINE

IN THE ZUNFTHAUS ZUR ZIMMERLEUTEN

In the middle of the 15th century, when the guild “zur Zimmerleuten” acquired the building on the Limmat, the premise had been a single-floored wooden house with the name “Haus zum Roten Adler” (engl.: “house to the red eagle”). Subsequently the “Roter Adler” (engl.: “red eagle”) was destined to be the heraldic animal of the “Zunft zur Zimmerleuten”.

The house directly stood by the water and under the arches zhe “Reichsstrasse” passed through. In 1708, the around 350 years old guild house had been demolished and had been replaced by a 1 floor higher stone structure. Since that period the house received only a few constructional changes. Nowadays, the house presents itself in a very classy and cozy way and is a real show-piece of Zurich.

Even inside the building evidence of the masterly handcraft can be found. The two columns which come forward between the windows in the Restaurant on the 1st floor are extremely remarkable with their rich, artistic sculptures. The baroque styled wooden frames, shields and the door of the large guide hall deserve special acknowledgement. Above the hall door the medieval sentence says “The fraternal love shall stay”. An exceptional masterpiece is the wrought-iron safe with its ornamental chasing of the saddle apron and it’s four richly ornamented keys out of the 17th century which is inset in the wall of the antechamber of the guild restaurant.

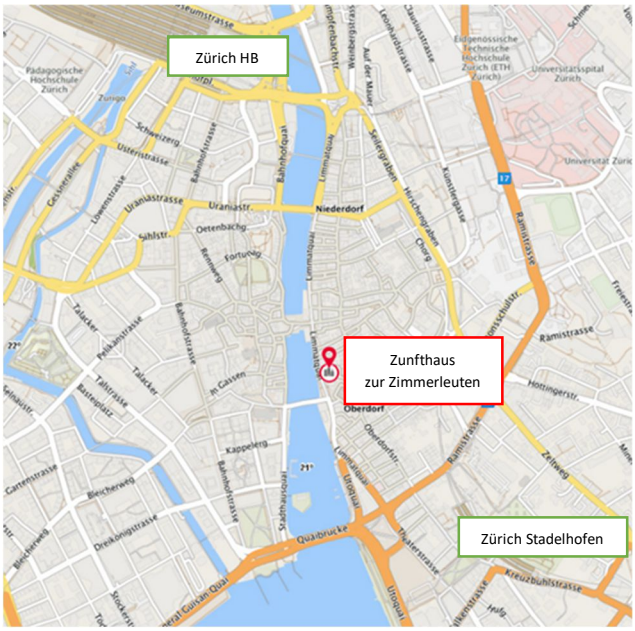
The silver treasure of the guild is likewise note-worthy which consists out of drinking vessels, pots, candlesticks, silvery table items which have been donated to the guild in the course of 160 years. Today, the medieval “treasure of silver” is not available anymore, since it was distributed to the liverymen by the end of the guild lordship in 1789.

Hence, the entire guild house us witness of the historical past of the “Zunfthaus zur Zimmerleuten” and at the same time it offers traditional and comfortable hospitality.

In addition to the treat for the eyes, there is the delicacy: inspiring and delicious out of the kitchen and cellar.

HOUSE INFORMATIONS

Telephone	+41 44 250 53 65
E-Mail	bankett@zunfthaus-zimmerleuten.ch
Homepage	www.zunfthaus-zimmerleuten.ch



Location	In the centre of Zurich, directly at the Limmat
Public transport	Tram No. 4 from main station and Tram No. 15 from Central from Central in 5 minutes accessible (stop: Helmhaus)
Parking spaces	Large public parking area by Münsterhof, parking garage Urania and parking garage Hohe Promenade
Opening hours	Restaurant: Monday - Sunday, 11.30 – 14.00 and 18.00 - 22.30 Terrace& Küferstube: Monday - Sunday, 11.30 – 22.30 nonstop
Restaurant	Upscale guild restaurant with 65 seats, where traditional Swiss kitchen is reenacted and celebrated
Küferstube	Plain Zurich and Swiss kitchen in cozy ambience with 27 seats
Terrace	Our wonderful summer terrace is also opening during wintertime for a delicious Fondue under the arcades.
Banquets / Events	4 rooms in various sized for 10-140 guest seating options as required and for the occasion.

APERITIFS & DINING

Appetizers

Toasted pecan nuts, sweet-spicy	4.00
Puff pastry sticks with parmesan and herbs and bacon	4.50
Assorted puff pastry sticks with cumin, herbs, cheese, paprika & curry	4.50
Marinated Mammut olives with herbes	5.50
Chips and nuts	2.90
Grissini with Serrano ham	4.50
Parmesan cubes with balsamic reduction	5.00
Parmesan crumbs, chorizo & marinated olives	14.00

Cold appetizers

Smoked salmon with dill cream on pumpernickel	6.00
Shrimp and chickpea salad with chilli peppers, tomato, cucumber and coriander	6.50
Graved salmon florets with wasabi mayonnaise	5.50
Vitello Tonnato with apple capers	5.00
Boiled meat salad	5.00
Feta skewer with melon and raw ham	6.50
Paprika-goat cream cheese mousse with “Bündnerfleisch”	6.50
Asparagus salad with strawberries and “Bündner” raw ham	6.50
Beef tartare with capers and bread chip	6.50
Roast beef with tartar sauce on toast	5.50
Egg tartare with” Limmattaler” raw ham on nut bread	5.50
Camembert mousse on a pretzel bread	5.50
Cream cheese with herbs on pumpernickel	5.50
Quinoa salad with vegetables	5.00
Smoked tofu with mango chutney	5.50
Tomato and mozzarella skewer with basil pesto	5.00

Dips

Vegetable crudités with herb sour cream	6.00
Humus with tortilla chips	6.00
Tomato salsa with tortilla chips	6.00

Soups served in espresso cup

Cold melon soup with prosecco and peppermint	5.50
Spicy cold tomato sauce	6.00
Wild garlic soup with smoky bacon	6.00
Potato and leek soup with leek straw (warm or cold)	5.50
Pumpkin soup with pumpkin seed oil	6.00
Cauliflower soup aromatized with tonka beans	6.00
Corn soup with popcorn	5.50

Warm appetizers

Egli fillet in beer batter with tartar sauce	5.50
Sautéed giant prawn with sweet chilli sauce	6.50
Minced meat “Hörnli”	6.00
Mini ham croissants	5.00
Roast garlettes with “Zürcher Geschnetzeltem”	9.50
Chilli sausages with balsamic beluga lentils	6.00
Mini burgers with sesame bun	6.00
Chicken samosa with sweet chilli sauce	6.00
Vegetables samosa with sweet chilli sauce	5.50
Spinach pie with sour cream	5.50
Vegetarian ravioli with blue mould sauce	6.00
Spinach pine nut risotto	6.00
Vegetable curry with basmati rice	6.00

Sweets

Chocolate mousse in a glass with pistachio biscuit	6.50
Coffee panna cotta	5.50
Crème brûlée flavoured with tonka beans	6.50
Warm chocolate tartlet in a jar	6.50
Melon and pomegranate salad with mint	6.50
Fruit skewer	3.50
Mini slice of cream cake	5.50
Mini fruit tartlets	5.50

SANDWICHES
Minimum order per sort 12 pieces

Pretzel braid with smoked salmon and capers	12.50
Ciabatta with gryerzer, black forest bacon, smoked country ham and pesto	9.50
Wrap with smoked chicken breast, lettuce, corn, tomato, beans and BBQ sauce	12.50
Protein bread with vegetable curd, salad, radish, cucumber, chilli peppers & yoghurt sauce	9.50
Ciabatta bagel with antipasti, mozzarella, rocket and tomato sauce	10.50

FINGER SANDWICHES
Minimum order per sort 12 pieces

Smoked salmon with honey mustard sauce	5.50
Chorizo and rocket salad	6.50
Limmathal raw ham and gryerzer with tomato tapenade	5.50
Herbal cream cheese and cucumber	5.50
Grilled Mediterranean vegetables and pesto	5.00

BREAKFAST BUFFET

GUILD BREAKFAST — per person 42.00

Freshly brewed coffee
Selection of tea
Fruit juices
Mineral water
Rich selection of bread
Various jam
Honey
Butter
Plate of cold cuts
Swiss cheese platter
Smoked fish
Various yoghurt
Bircher muesli
Sweet pastries
Fruits

KÜFER BREAKFAST — per person 25.00

Freshly brewed coffee
Selection of tea
Mineral water
Bread basket
Various jam
Honey
Butter
Sweet pastries

COFFEE BREAKS

Out of the oven

Butter croissant	2.00
Pretzel croissant	2.00
Rustico croissant	2.00
Mini nut bread	2.00
Mini Quiche Lorraine	5.20
Mini pizza	3.50

Sweets out of the oven

Muffins with lemon, chocolate or blueberries	3.20
Mini Berliner	2.80
Almond bar	3.50
Strawberry vanilla bar	3.50
Apricot bar	3.00

Healthy

Mini fruit skewer	3.50
Fruit salad served in a glass with min	6.00
Layered yoghurt with berry ragout	6.00
Fruit smoothie	4.50
Energy milk (strawberry, vanilla, banana)	5.00
Power bar	4.50
Homemade Birchermuesli	6.00

BUSINESSLUNCH

BUSINESS LUNCH FROM 30 GUESTS

SANDWICH LUNCH	per person	57.00

Starter
Small salad buffet

Main course
Pretzel braid with smoked salmon and capers
Wrap with smoked chicken breast, lettuce, corn, tomato, beans and BBQ sauce
Protein bread with vegetable curd, salad, radish, cucumber, chilli peppers and yoghurt sauce
Finger sandwich with herbal cream cheese and cucumber

Dessert
Panna Cotta with fruit coulis
Fruit salad
Cake of the season

LUNCH	per person	85.00

Starter
Guild house salad with cervelat, Emmental cheese and pickled cucumbers
Chicken salad with pineapple
Greek salad

Main course
Fried prawns with wok vegetables
Roasted salmon on pak choi with orange reduction
Veal cutlets "Zurich style" with mini rösti
Guinea fowl breast with gnocchi and Mediterranean vegetables
Vegetable curry with oriental rice

Dessert
Small dessert buffet

BUFFETS

BUFFETS FROM 30 GUESTS

ZURCHER BUFFET	per person	79.00

Starters
Seasonal leaf salads
Red radishes, carrots and cherry tomatoes
Cucumber salad
Cocktail prawn salad
Guild house salad with Cervelat and Emmental cheese
Beetroot salad
Croutons, egg, bacon
Herb and French dressing

Soup
Zurich white wine soup with croutons

Main course
Pike perch fillets with cream leek and wild rice
Boiled beef with court-bouillon, horseradish sauce, boiled potatoes and root vegetables
Sliced veal “Zurich style” with Rösti galettes
“Hacktätschli” with mashed potatoe
Macaroni alpine style with roast onions and apple mousse

Dessert
Sweet cider cream
Chocolate mousse
Apple cake with cinnamon sugar and vanilla sauce
Fruit salad

BUFFETS

BUFFET FROM 30 GUESTS

ZURICH MEETS THE WORLD	per person	135.00

Starters
Rich salad buffet with salads
Raw vegetables and compléments
Vitello Tonnato
Seafood salad
Smoked fish platter with horseradish cream
Beef carpaccio with rocket, parmesan shavings and olive oil
Tomato mozzarella with balsamic vinegar and basil pesto
Quinoa salad with coriander and peanuts
Antipasti

Soup
Cauliflower coconut soup

Main course
Grilled giant prawns and scallops with garlic and chilli served with Asian vegetables
Roasted salmon on saffron-leek vegetables
Roast lamb with polenta and ratatouille
Roast beef roasted in one piece with potatoes, mixed market vegetables and sauce Béarnaise
Vegetables in red curry sauce with basmati rice
Lemon ricotta ravioli with sage butter

Dessert
Duo of white and dark chocolate mousse
Passion fruit mousse
Coffee panna cotta
Pineapple-pomegranate-ginger salad with grated coconut
«Kaiserschmarrn» with plum compote
Mini Fruit tartlets

COMPOSE YOUR OWN MENU
Spring and summer

Starters

Garden salad with herbal dressing and bread chip	12.50
Rocket salad with Parmesan strips, fried mushrooms and balsamico dressing	15.00
Asparagus salad with sun-dried tomatoes, strawberries and raw ham or smoked salmon	18.00
Taboulè salad with coppa and olive tapenade	25.00
Beef carpaccio with rocket salad and parmesan strips	25.00
Marinated salmon with horseradish panna cotta and salad bouquet	24.00
Chickpea mousse with green asparagus, orange and grapefruit fillets served with marinated European perch and Sauternes vinaigrette	24.00

Soups

Cold melon soup with prosecco and mint	14.00
Gazpacho Andaluz with croutons	15.50
Cold cucumber soup with smoked salmon strips	14.50
Garden pea soup with bacon chip	14.50
Wild garlic cream soup with roasted sunflower seeds	14.50
Asparagus cream soup	14.50

Warm starters

Asparagus risotto with shaved “Belper” tuber and foam	24.00
Artichoke ravioli with sun-dried tomatoes	24.00
Puff pastry pillow with vegetable-chanterelle ragout	24.00

COMPOSE YOUR OWN MENU
Spring and summer

Out of the water

Roasted Loup de mer on potato and wild garlic puree with saffron sauce and tomato vegetables	32.00/ 48.00
Poached tench on vegetable julienne with lime foam and black risotto	32.00/ 48.00
Fried pike-perch with creamed leek vegetables served with chive potatoes	32.00/ 48.00
Zurich trout fillets with Riesling cream sauce on young spinach served with roasted potatoes	28.00/ 42.00
Fried salmon trout on pea and potato puree on a lime-caper butter	32.00/ 48.00
Fried scampi on a bed of chard, served with fettuccini and red curry sauce	35.00/ 50.00

Poultry

Corn poulard stuffed with cream cheese and rosemary jus with asparagus-tomato vegetables and roasted sweet potatoes	46.00
Pink roasted duck breast on chanterelle leek vegetables served with pomegranate-orange port wine sauce and lye napkin dumplings	49.00

Meat

Beef filet in port wine sauce with sweet potato puree and fried spring onions	58.00
Roast beef with sauce béarnaise, potato gratin and seasonal market vegetables	52.00
Veal filet on tomato moussline with green asparagus and roasted thyme potatoes	56.00
Sliced veal "Zurich style" served with rösti / noodles	49.00
Roasted veal steak with morel cream sauce, butter noodles and glazed carrots	54.00
Roast saddle of lamb with cranberry sauce, ratatouille and lemon thyme potatoes	52.00
Homemade meatloaf with cognac cream sauce with oven vegetables and truffled mashed potatoes	43.00

COMPOSE YOUR OWN MENU
Spring and summer

Vegetarian

Artichoke ravioli with sun-dried tomatoes	35.00
Asparagus risotto with shaved “Belper” tuber and foam	35.00
Fried polenta with mushroom-asparagus ragout	35.00

Cheese

Cheese variation with pear bread, grapes and black nuts	17.00
Blue Jersey with thyme honey and Armagnac grape chutney	17.00

Dessert

Exotic fruit salad with bourbon vanilla, mint and pomegranate seeds	16.00
Dark chocolate mousse with rhubarb and “Hüppe”	16.00
Cheesecake with caramelised pineapple and raspberry sorbet	16.00
Crispy puff pastry pillow filled with marinated strawberries and fluffy vanilla whipped cream	16.00
Strawberry parfait with an orange and pistachio salad	17.00
Lemon tart with mango sorbet and fresh berries	16.00
Quark strudel with berry ragout and cream	17.00
Tiramisu (classic/ seasonal fruit)	15.50
Black forest tartlet with cherry raisin	16.00

COMPOSE YOUR OWN MENU
Autumn and winter

Starters

Lamb's lettuce with egg and bacon cubes with walnut dressing (by request also available with croutons)	16.50
Autumn leaf salad with pickled pumpkin, black tree nuts and bacon chip	16.00
Wine grower salad “Zurich style” with grapes, walnut bread chip and Italian dressing	16.00
Guild house terrine with celery salad and Cumberland sauce	24.00
Venison carpaccio with white cabbage and orange salad with green grapes	26.00
Endive-Trevisano salad with tree nut vinaigrette and grapefruit fillets caramelised tree nuts and bresaola	26.00
Fish salad “Zurich style” with sautéed pike-perch, trout and freshwater crayfish with mixed salad bouquet, sprinkled with apple vinaigrette and safflower oil	23.00
Smoked salmon tartare with wasabi-cucumber salad and salad bouquet	23.00

Soups

Carrot-ginger soup with chive cream	13.00
Cream of pumpkin soup with its seeds and oil	14.50
Chestnut-orange truffle cream soup	15.00
Beetroot soup with sour cream	15.00
Strong beef broth with vegetable strips and/or pancakes	14.00
Celery and apple soup with guinea fowl breast strips	17.00

Warm starters

Roasted duck liver with apple chutney and crumble with balsamic jus and mini brioche	28.00
Pumpkin risotto with its seeds and truffle foam	24.00

COMPOSE YOUR OWN MENU
Autumn and winter

Out of the water

Fried bear crab with lobster foam with fregola sarda and vegetables	34.00/ 48.00
Pike perch poached in beetroot stock on herb risotto	30.00/ 44.00
Roasted salmon fillet with saffron sauce with truffled celery puree on sautéed spinach	28.00/ 42.00
Sautéed whitefish fillets with beetroot and mashed potatoes with sweet and sour pumpkin vegetables	30.00/ 44.00

Poultry

Caramelised duck breast with thyme honey on mulled wine sauce with red cabbage and potato truffle puree	46.00
Corn poulard breast in a port wine sauce with corn blinis and roasted radish and leek vegetables	43.00

Meat

Beef fillet "Stroganoff" with sour cream and homemade spaetzli	52.00
Roasted beef entrecôte on Marsalajus with potato truffle gratin and market vegetables	52.00
Fillet of veal Rossini with two-coloured potato strudel Madeira sauce and romanesco carrot vegetables	58.00
Sliced veal "Zurich style" served with rösti/ noodles	49.00
Braised calf's head béggli with balsamic jus served with black salsify and Ticino polenta	49.00
Pork roast in a beer sauce with pointed cabbage and tagliatelle	44.00
Homemade meatloaf with cognac cream sauce with oven vegetables and beetroot mashed potatoes	43.00

Vegetarian

Mushroom ragout with bread dumplings	35.00
Porcini ravioli on a bed of leeks with cream sauce	35.00
Pumpkin risotto with its seeds and truffle foam	35.00
Cheese spaetzle with fried onions	35.00

Cheese

Cheese variation with pear bread, grapes and black nuts	17.00
Blue Jersey with thyme honey and Armagnac grape chutney	17.00

Dessert

Exotic fruit salad with bourbon vanilla, mint and grapefruit seeds	16.00
Dark chocolate mousse with berry ragout and Hüppe	16.00
Warm chocolate cake with vanilla ice cream	13.50
Apple strudel "Zimmerleuten" with vanilla sauce	14.50
Apple cake with cinnamon sugar and vanilla sauce	13.50
Gingerbread parfait with quince compote	18.00
Port wine figs with cinnamon ice cream	14.50
Black forest tartlet with cherry raisin	16.00
Plum gratin with cinnamon ice cream	15.00

DRINKS

COFFEE / TEA

Coffee / Espresso		5.00
Tea (in a pot) Sirocco		7.50

SOFTDRINKS

Passugger and Allegra (with and without gas)	10 dl	12.50
Coca Cola / Coca Cola light / Coca Cola Zero	3.3 dl	6.00
Sprite	3.3 dl	6.00
Rivella Red or Blue	3.3 dl	6.00
Schweppes Ginger Ale / Kinley Tonic	2 dl	6.00
Apple juice	3.3 dl	6.00
Grapillon grape juice	2 dl	6.00
Red Bull	2.5 dl	8.00

JUICES

Orange juice, freshly squeezed	1 l	25.00
Orange juice	1 l	12.00

BEERS

Edelspez, Schützengarten	3.3 dl	7.50
Calanda senza, alcohol-free	3.3 dl	6.50

CHAMPAGNE & SPARKLING WINE

Prosecco extra dry, Treviso, Montasolo	7.5 dl	65.00
Champagne Deutz Brut Classic	7.5 dl	125.00
Champagne Deutz Rosé	7.5 dl	130.00
Stadt Zürich brut, Blanc de Noir	7.5 dl	85.00
Moët & Chandon Brut	7.5 dl	130.00

APERITIF

Kir Blanc (Weisswein, Cassislikör)	9.00
Kir Royal (Champagner, Cassislikör)	19.00
Kir Zimmerleuten (Champagner, Weinberg-Pfirsichlikör)	19.00

WHITE WINES

SWITZERLAND

Zurich

Zunftwein zur Zimmerleuten, Landolt Weine	7.5 dl	2019	56.00
Riesling x Silvaner, Landolt Weine	7.5 dl	2018	52.00
Räuschling, Landolt Weine	7.5 dl	2018	65.00
Kerner, Landolt Weine	7.5 dl	2018	68.00
Gewürztraminer, Landolt Weine	7.5 dl	2018	75.00
Schiterberger Sauvignon blanc, Landolt Weine	7.5 dl	2017	70.00
Zürcher Pinot Gris, Landolt Weine	7.5 dl	2018	56.00
*Malanser Chardonnay «Passion» Donatsch	7.5 dl	2014	95.00

Thurgau

Müller-Thurgau, J.Saxer, Nussbaumen	7.5 dl	2018/19	59.00

Vaud

Epesses, La Republique, Patrick Fonjallaz	7.5 dl	2018/19	62.00
Aigle les Murailles, Henri Badoux	7.5 dl	2018	64.00
Dézaley Médinette, Louis Bovard	7.5 dl	2016/17	79.00

Valais

Heida du Valais AOC, Grand Metral	7.5 dl	2018	65.00
Petite Arvine Domaine, Tourbillon, Provins	7.5 dl	2018	69.00
Pinot blanc, Albert Mathier & Fils, Salgesch	7.5 dl	2018	61.00

Ticino

Bianco di Merlot "Terra Alte", Feliciano Gialdi	7.5 dl	2018	62.00
Chardonnay Carisma, Feliciano Gialdi	7.5 dl	2018	65.00
Bianco Rovere, Guido Brivio	7.5 dl	2015	95.00

FRANCE
Burgund, Loire & Sud-Ouest

Chablis AC, Louis Latour	7.5 dl	2018	74.00
Sauvignon Blanc, Les deux Tours, de Ladoucette	7.5 dl	2017/18	62.00
Sancerre, Comte Lafond, de Ladoucette	7.5 dl	2017/18	82.00
Pouilly Fumé AC, de Ladoucette	7.5 dl	2018	86 .00
Baron de L, Ladoucette	7.5 dl	2012/16	135.00

ITALY
Piemont & Veneto & South Tirol

Arneis Blanc DOCG, Aziende Ceretto	7.5 dl	2018	72.00
Pinot Grigio Collio DOC, Tenuta Villanova	7.5 dl	2018	60.00
Il Bianco, Antico Podere Gagliole	7.5 dl	2017/18	75.00

Apulia

10Grana, Fiano Salento, Trullo di Pezza	7.5 dl	2018	65.00
Chardonnay Teresa Manara, Cântele	7.5 dl	2017	75.00

AUSTRIA
Burgenland

Sauvignon Blanc Burgenland, Weingut Umathum	7.5 dl	2017/18	68.00

Wagram-Donauland

Grüner Veltliner Hohenberg, J. Ehmoser	7.5 dl	2017/18	69.00

SPAIN
Rueda

José Pariente Verdejo Rueda DO, Bodegas Pariente	7.5 dl	2018	62.00

Rioja

Tempranillo Blanco, Paco Garcia	7.5 dl	2017	65.00

PORTUGAL
Vinho Verde

Singular, Vinho Verde, Quinta dos Espinhosos	7.5 dl	2015/17	59.00

ROSÉ WINES

SWITZERLAND
Neuchâtel

Oeil de Perdrix AOC, Château d'Auvernier	7.5 dl	2019	65.00

RED WINES

SWITZERLAND
Zurich & Bündner Herrschaft

Zunftwein zur Zimmerleuten, Pinot Noir, Landolt Weine	7.5 dl	2018	52.00
Schiterberger Spätlese, Barrique, Landolt Weine	7.5 dl	2017	69.00
Schiterberger, Cabernet Dorsa, Landolt Weine	7.5 dl	2017	65.00
Malanser Pinot Noir, Adolf Boner	7.5 dl	2014	82.00

Vaud

Les Romaines Rouge, Les Frères Dutruy, *Pinot Noir, Gamaret, Garanoir*	7.5 dl	2015	76.00

Valais

Syrah du Valais, Grand Métral, Provins	7.5 dl	2016	65.00
Cornalin du Valais AOC, Maître de Chais	7.5 dl	2018	78.00
Humagne rouge, Nicolas Zufferey, Cave de Bernunes	7.5 dl	2016	85.00
Defi noir du Valais AOC, Les Titans, Provins *Shiraz, Cornalin, Diolinoir*	7.5 dl	2018	89.00

Ticino

Merlot Roncaia Riserva, Vinattieri Ticinesi	7.5 dl	2016	69.00
Merlot Riflessi d'Epoca Ticino DOC, Guido Brivio	7.5 dl	2014	108.00
Merlot Riserva Aurelio 1899, Cantine il Cavaliere	7.5 dl	2015	120.00

AUSTRIA
Burgenland

Haideboden Burgenland, Joseph Umathum *Zweigelt. Blaufränkisch, Cabernet Sauvignon*	7.5 dl	2015/16	92.00

FRANCE
South of France

Autan Rouge, Cave Aureto, Syrah & Grenache	7.5 dl	2015/16	59.00
Vieilles vignes, Domaine de la Jasse *Cabernet Sauvignon, Merlot*	7.5 dl	2016	59.00
Tête de Cuvée, Domaine de la Jasse *Cabernet Sauvignon*	7.5 dl	2016	65.00
Châteauneuf-du Pape, Vieilles Vignes, Domaine Chant Gigale *Grenach, Syrah, Mourvèdre*	7.5 dl	2015	120.00

Burgund

Nuits St. Georges AOC, Dufouleur Frères	7.5 dl	2015	89.00
Santenay AC, Louis Latour	7.5 dl	2017/18	82.00
Aloxe-Corton AC, Domaine Latour	7.5 dl	2014	118.00

Bordeaux

Le Griffons, Château Pichon Baron	7.5 dl	2012	120.00
Château Batailley, Pauillac, 5e Grand Cru Classé	7.5 dl	2015	115.00
Château Soleil, Saint-Emilion, Grand Vin de Bordeaux	7.5 dl	2013/14	88.00

	Magnum	2014	160.00
Château Ferrière, Margaux	7.5 dl	2013	90.00
Château Gironville, Haut-Médoc	7.5 dl	2012	85.00

ITALY

Toscana

Vignetti Trebbio, Castello di Trebio	7.5 dl	2014	72.00
Sangiovese, Syrah, Cabernet Franc, Merlot, Petit Verdot			
Arnione, Rosso Bolgheri, Campo alla Sughera	7.5 dl	2013	98.00
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot			
Casadei Sogno Mediterraneo, Tenute Casadei	7.5 dl	2016	75.00
Syrah, Grenache Noir, Mourvèdre			
*Campaccio Riserva, Terrabianca	7.5 dl	2013	99.00
Brunello di Montalcino, Capanne	7.5 dl	2014	109.00
Sangiovese			
Rubiolo, Chianti Classico, Antico Podere Gagliole	7.5 dl	2015/16	69.00
Sangiovese			
Gagliole, Antico Podere Gagliole	7.5 dl	2014	110.00
Sangiovese, Cabernet Sauvignon			
Magari Bolgheri DOP, Ca'Marcanda di Gaja	7.5 dl	2014	109.00
Cabernet Franc, Cabernet Sauvignon, Petit Verdot			
Promis, Toscana IGP, Ca'Marcanda di Gaja	7.5 dl	2014/17	95.00
Merlot, Syrah. Sangiovese			

Piemont

Barolo DOCG, Beni di Batasiolo, Nebbiolo	7.5 dl	2015	92.00
Litina Barbera d'Asti Superiore, Cascina Castlêt	7.5 dl	2016	74.00
Barbera d'Asti Superiore, Borgogno Serio	7.5 dl	2015	

Veneto

Amarone Valpolicella DOC, Cantina Valpantena	7.5 dl	2015	105.00
Ripasso Superiore Valpolicella DOC, Falasco	7.5 dl	2016	72.00

Apulien

Il Primitivo del Tarantino, IGT, Sette Torri, Landolt	7.5 dl	2015	45.00
Amativo, Salento, Càntele, Negroamaro, Primitivo	7.5 dl	2015	75.00
72100 Negroamaro Brindis, Risveglio	7.5 dl	2016	62.00

Sardegna

Cannonau di Sardegna, Olianas	7.5 dl	2016	52.00
Connonau, Tintillu			

RED WINES

SPAIN

Toro

Cachito Mio, Casa Maguila	7.5 dl	2016/17	75.00
Tinta de Toro			

Rioja

Paco Garcia, Seis	7.5 dl	2017	52.00
Paco Garcia Crianaz	7.5 dl	2015/16	65.00
Paco Garcia, Garnacha	7.5 dl	2017	69.00
Paco Garcia, Beautiful Things	7.5 dl	2012	120.00
Valserano Crianza, Bodegas de la Marquesa	7.5 dl	2016	56.00
Parcela N°5, Bodegas Louis Alegre	7.5 dl	2016	70.00

Pla de Bages

*Abadal, Bodegas Abadal	7.5 dl	2016	70.00

Ribera del Duero

Carmelo Rodero Roble, Bodegas Rodero S.L.	7.5 dl	2018	59.00
Carmelo Rodero Crianza, Bodegas Rodero S.L	7.5 dl	2016	95.00
Velduero Crianza, Bodegas Valduero	7.5 dl	2016	75.00
	15 dl	2016	150.00
Valduero Reserva Premium 6Anos, Bodega Valduero	7.5 dl	2010	130.00

PORTUGAL

Douro

Quinta da Sequeira Tinto, Douro Superior	7.5 dl	2016/17	52.00
Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela			

Dão

Lote Tinto, Quinta das Marias	7.5 dl	2017	65.00
Touriga Nacional, Tinta Roriz, Jaen, Alfrocheiro			

SWEET WINES

*Château Rieussec 1er Cru, Sauternes AC	7.5 dl	2006	136.00
*Château Rieussec 1er Cru, Sauternes AC	3.75 dl	2007	96.00
*Muscat Beaumes-de-Venise AC, Domaine de Durban	3.75 dl	2009	49.00
Beerenauslese, Scheurebe Burgenland, J. Umathum	3.75 dl	2016	59.00

Years are subject to change.

EMPLOYEE COSTS

Technician	Hrs. / Staff	CHF	180.00
Set-up staff	Hrs. / Staff	CHF	40.00
Served and guarded cloak-room	Hrs. / Staff	CHF	40.00

ZUSÄTZLICHE MITARBEITERKOSTEN NACH 24.00 UHR

Chef de Service	Hrs. / Staff	CHF	65.00
Service employees	Hrs. / Staff	CHF	40.00
Technician	Hrs. / Staff	CHF	+ 40.00
Tear-down staff	Hrs. / Staff	CHF	+ 10.00

TECHNIK

Widescreen projector, 6'000 ANSI-Lumen	CHF	300.00
Portable screen 2.0m x 2.0m (incl. beamer rental)	CHF	40.00
Portable screen 2.0m x 3.0m (incl. beamer rental)	CHF	80.00
Laptop	CHF	200.00
CD Player	CHF	90.00
Flat Screen (at the entrance)	CHF	35.00
Wireless mouse with laser pointer	CHF	30.00

SOUND

Wireless microphone (hand or headset)	per piece		180.00

INTERNET

Wireless LAN throughout the house	Support subject to a charge see above		free

VARIOUS

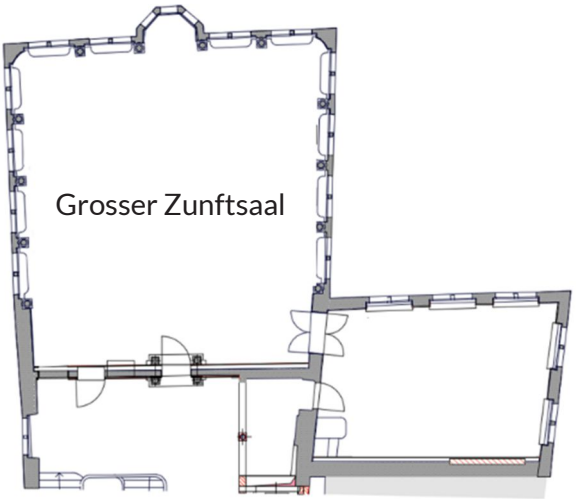
Flipchart incl. pens		30.00
Mobile wall incl. Moderation case		30.00
Piano, retuned		365.00
Piano		50.00

OTHERS

Candles	per piece		1.00
Menucards	per piece		2.50
Midnight permit			250.00

GROSSER ZUNFTSAAL

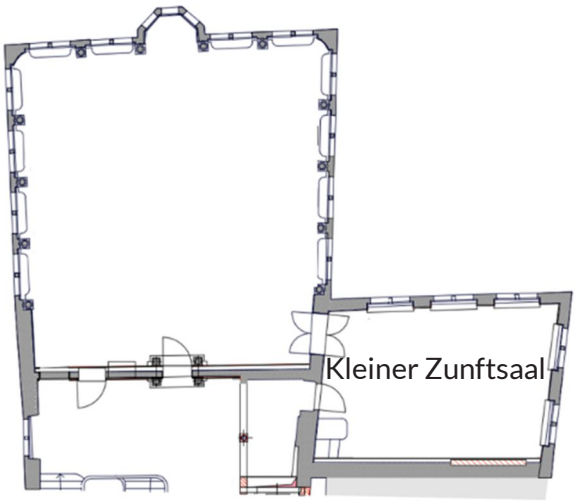
2nd floor



Height m	3.26 m
Width m	11.00 m
Length m	11.50 m
Surface m2	150 m2
Banquet, tables 145x70 cm, number of tables	150
Banquet , tables ø 150 cm, number of tables	80
Big longtable, number of persons	40
U-shape, number of persons	36
Cocktail, number of persons	200
Seminar, number of persons	60
Concert, number of persons	160

KLEINER ZUNFTSAAL

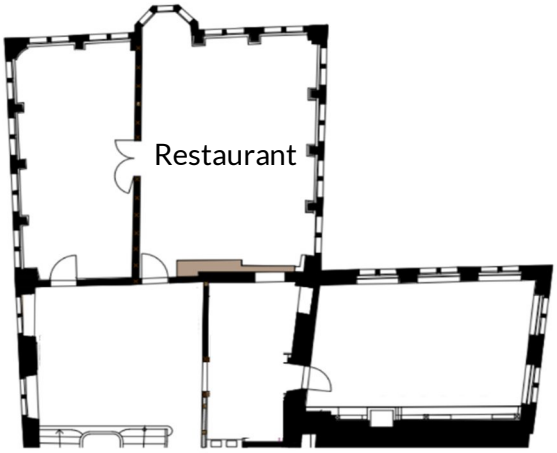
2nd floor



Height m	3.32 m
Width m	5.30 m
Lenght m	8.00 m
Surface m2	38 m2
Banquet, Tables 145x70 cm, number of tables	42
Banquet, Tables ø 150 cm, number of table	24
Big longtable, number of persons	22
U-shape, number of persons	20
Cocktail, number of persons	50
Seminar, number of persons	30
Concert, number of persons	50

RESTAURANT

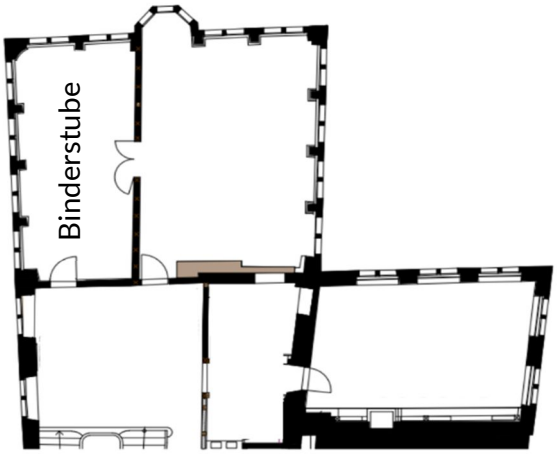
1st floor



Height m	2.66 m
Width m	6.50 m
Lenght m	8.50 m
Surface m2	55.25 m2
Banquet, tables 145x70 cm, number of tables	55
Banquet, tables ø 150 cm, number of tables	32
Big longtable, nuber of persons	18
U-shape, number of persons	24
Cocktail, number of persons	60
Seminar, number of persons	40
Concert, number of persons	60

BINDERSTUBE

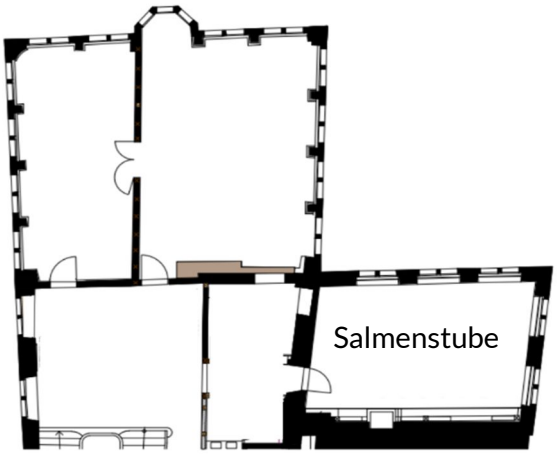
1st floor



Height m	2.66 m
Width m	4.50 m
Lenght m	8.50 m
Surface m2	40 m2
Banquet, tables 145x70 cm, number of tables	26
Banquet tables ø 150 cm, number of tables	24
Big longtable, number of tables	18
U-shape, number of persons	16
Cocktail, number of persons	40
Seminar, number of persons	18
Concert, number of persons	40

SALMENSTUBE

1st floor



Height m	2.80 m
Width m	5.30 m
Lenght m	8.00 m
Surface m2	44 m2
Banquet tables 145x70 cm, number of tables	36
Banquet tables ø 150 cm, number of tables	24
Big longtable, number of persons	22
U-shape, number of persons	20
Cocktail, number of persons	45
Seminar, number of persons	25
Concert, number of persons	45

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All prices in CHF incl. VAT. – subject to change