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CATERING

VIP GOURMET *Menu*

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Breakfast options

- Pain au chocolat
- French / almond croissant
- Waffles
- Muffin (triple chocolate)
- Pistachio cream croissant roll
- Pancakes (garnish: nutella, pistachio and white chocolate)
- Russian syrniki pancakes
- French toast (nature/smoked salmon/ turkey bacon/ bresaola/eggs

- Homemade birchermuesli with fresh berries
- Homemade granola with greek yogurt, Honey, coconut, and fresh berries
- Sliced exotic fruit
- International cheese selection
- Cold cuts selection
- Smoked fish platter selection

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Egg options

- Scrambled eggs
- Boiled eggs
- Poached eggs
- Plain omelette (with 3 farm-fresh eggs)
- Fried eggs (with 2 farm-fresh eggs)
- Eggs Benedict
- Eggs royale
- Eggs Florentine
- Deviled eggs
- Venetian bruschetta (eggs salad and caviar)
- Vegetables omelette

Garnish options

- Turkey bacon
- Chicken/beef sausages
- Smoked salmon
- Grilled mushrooms
- Avocado or cheese
- Grilled tomatoes
- Homemade hash browns

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Sandwich options

- Lobster roll with blue lobster
- Club sandwich with sous-vide
- Yellow chicken and cherry tomato confit
- Croque Monsieur
- Croque Madame

- Cold canapés selection
- Open- faced sandwich selection
- Finger sandwich selection

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Starters

- Foie Gras D'oie with cherry compote and pain brioche
- Alaska salmon tartare with cream cheese, dill, wasabi, mayo, and blinis
- Mediterranean tuna tartare with ginger, sesame soy, and valmaggia pfeffer
- Black Angus beef tartare with honey mustard and sous-vide yolk
- Antipasti selection platter
- Balik sashimi with blinis, poached eggs, and radish mayo
- Crudités with assorted flavored dips
- Scallops gratin
- Homemade eggplant parmigiana
- Luxury seafood platter (lobster, king crab,scallops, scampi,shrimp, octopus)
- Oysters Rockefeller

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Pasta options

- Linguine with lobster and artichokes
- Italian beef lasagna
- Trenette with pesto genovese and burrata
- Cannelloni with ricotta and spinach, béchamel, tomato gratin, and 30-month-aged parmesan
- Seafood gnocchi (clams, mussels, scampi, shrimp, calamari)
- Tortelloni with tomato, buffalo burrata, and arugula pesto

- Pasta alla norma with grilled scampi and stracciatella
- Pappardelle with porcini mushroom and parmesan fondue
- Acquerello saffron risotto with ossobuco ragù and 30-month-aged parmesan fondue
- Acquerello risotto with porcini mushrooms, morels, scallops, and fried sage
- Acquerello risotto with truffle and 30-month-aged parmesan

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Meat options

- Black Angus ribeye
- Supreme Yellow Chicken Breast
- Beef stroganoff
- Fricassee veal Zurich style
- Beef tenderloin fillet/rossini
- Wagyu beef fillet
- Magret de canard sous-vide with orange and honey sauce
- Lamb shank with figs chutney and almonds
- Lamb rack with pistachio crust

Fish options

- Seabass fillet with lime butter blanc
- Black cod fillet with ratatouille
- Grilled Norwegian salmon fillet with saffran dill sauce
- Mediterranean tuna with sesame crust and citrus fruit sauce
- Jumbo shrimps with Aioli mayonnaise
- White fish ceviche with scampi, scallops, and passion fruit
- Red snapper with pineapple coulis

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Side dishes

- Baked potatoes
- Mashed potatoes
- Potato gratin
- Pommes nature
- Assorted seasonal asparagus
- Baked/grilled/steamed vegetables
- Glazed carrots
- Topinambur compote

Soups

- Minestrone Italiano
- Cereal soup
- Lobster bisque with sautéed lobster
- Cream pumpkin soup
- Cream tomato soup
- French onion soup
- Broccoli soup

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Salads

- Caesar salad
- Caesar salad with shrimp
- Niçoise salad
- Caprese salad with buffalo mozzarella

- Burrata salad with arugula, tomato confit, and truffle
- Alaska king crab salad
- Octopus salad
- Tuna avocado salad

- Green salad
- Seasonal salad
- Asparagus salad
- Greek salad

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Desserts

- Homemade tiramisu
- Homemade pistachio tiramisu
- Chocolate mousse
- Cheesecake with berry coulis
- Lemon tart

- Apple strudel with vanilla sauce
- Profiteroles
- Chocolate fondant with a white chocolate heart
- Panna cotta with berry coulis

Juices

- Orange
- Carrot and ginger
- Pineapple
- Pomegranate
- Apple
- Tomato
- Fresh berries

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OUR LOCATIONS

Zürich Airport

Bern Airport

Basel Mulhouse Airport

St. Gallen Altenrhein Airport

Geneva Airport

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