

Aperitif

Bowls to share, ideal for 3-4 persons

each

<input type="checkbox"/> Bowl with mixed nuts	5.00	✓
<input type="checkbox"/> Bowl with green and black olives (pitted)	6.00	✓
<input type="checkbox"/> Bowl with cubes of Swiss hard cheese	7.00	✓
<input type="checkbox"/> Avocado mousse with naan bread	8.00	✓
<input type="checkbox"/> Tomato mousse with naan bread	8.00	✓
<input type="checkbox"/> Hummus with naan bread	8.00	✓
<input type="checkbox"/> Crudités with herb quark	12.00	✓

Classics

each

<input type="checkbox"/> Beef tartare with bread crisps	4.50	
<input type="checkbox"/> Salmon tartare with dill, sour cream and bread crisps	4.50	
<input type="checkbox"/> Aubergine and dried tomato tartare with bread crisps	4.00	✓
<input type="checkbox"/> Tuna tataki with cucumber and coriander salad	6.00	
<input type="checkbox"/> Avocado and carrot salad with ginger	4.00	✓
<input type="checkbox"/> Mini Caesar salad with croutons and parmesan shavings	3.50	✓
with slices of chicken breast	+1.00	
with sautéed crevettes	+2.50	
<input type="checkbox"/> Tomato and mozzarella skewers with basil	3.50	✓
<input type="checkbox"/> Rolls of air-dried meat filled with rocket and parmesan	4.00	
<input type="checkbox"/> Melon and feta skewers	3.50	✓

On bread

each

<input type="checkbox"/> Bruschetta with tomato and basil	3.00	✓
<input type="checkbox"/> Wraps (per slice)	3.50	
filled with turkey breast, smoked salmon or vegetable antipasti		
<input type="checkbox"/> Mini-sandwiches	4.50	
filled with cheese, raw ham, smoked salmon or vegetable antipasti		

Mini soups, cold & hot

each

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|--|------|---|
| <input type="checkbox"/> Tomato and cucumber gazpacho | 3.50 | ✓ |
| <input type="checkbox"/> Carrot and ginger soup | 3.50 | ✓ |
| <input type="checkbox"/> Frothy white wine soup with fresh herbs | 4.00 | ✓ |
| <input type="checkbox"/> Sweet potato soup with chorizo strips | 4.00 | |

Warm canapés

each

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|--|------|---|
| <input type="checkbox"/> Puff pastry roll with onions, bacon and quark | 2.50 | |
| <input type="checkbox"/> Mini ham-filled croissant | 2.50 | |
| <input type="checkbox"/> Mini cheese tart | 2.50 | ✓ |
| <input type="checkbox"/> Baked spring roll with sweet chili sauce | 2.50 | ✓ |
| <input type="checkbox"/> Triangolini filled with tomato and mozzarella | 3.00 | ✓ |
| <input type="checkbox"/> Fregola sarda with parmesan shavings | 3.50 | ✓ |
| <input type="checkbox"/> Poached free-range egg on celeriac and herb puree | 4.00 | ✓ |
| <input type="checkbox"/> Baked feta on couscous salad | 4.00 | ✓ |
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| <input type="checkbox"/> Fish in crispy batter with tartar sauce served in a glass | 4.50 | |
| <input type="checkbox"/> White wine risotto with sautéed crevettes | 5.00 | |
| <input type="checkbox"/> Grilled scallops on beluga lentils | 6.00 | |
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| <input type="checkbox"/> Chicken skewer with pineapple and curry | 3.50 | |
| <input type="checkbox"/> Mini fried chicken with tartar sauce | 4.00 | |
| <input type="checkbox"/> Meatballs with BBQ sauce | 3.00 | |
| <input type="checkbox"/> Thalwil veal rissoles with creamed potatoes | 6.00 | |
| <input type="checkbox"/> Mini slices of veal in cream sauce served with rösti | 6.00 | |

Sweet canapés	each
<input type="checkbox"/> Profiteroles with chocolate and cream	3.50
<input type="checkbox"/> Chocolate brownie	3.50
<input type="checkbox"/> Dark Toblerone mousse with raspberries	4.00
<input type="checkbox"/> Passion fruit panna cotta with raspberry sauce	4.00
<input type="checkbox"/> Fresh fruits of the season	3.50
<input type="checkbox"/> Assorted mini pastries (10 pcs for 3-5 persons)	15.00 per plate

After-work aperitif

10.00 per person

One drink of your choice

(draught beer, glass of wine or a soft drink)

Finger food basket, mixed, 3 pcs per person

Baked spring roll with sweet chili sauce

Crevettes in crispy wonton pastry

Chicken filets in coconut breadcrumbs

Chicken kebab with pineapple in a soy and honey marinade



Aperitif all-inclusive for 1 hour

25.00 per person

Drinks all-inclusive 1 hour

(draught beer, glass of wine or a soft drink)

15.00 extra 30 min

Food

Bowl with mixed nuts

In a jar, per person

Beef tartare with bread crisps

Aubergine and dried tomato tartare with bread crisps

Mini soup (according to the season)



Finger food basket, mixed, 3 pcs per person

Baked spring roll with sweet chili sauce

Crevettes in crispy wonton pastry

Chicken filets in coconut breadcrumbs

Chicken kebab with pineapple in a soy and honey marinade



Flying dinner, 12 dishes, from 12 persons

78.00 per person

Put together your own flying dinner from the following categories.

- 2x bowls
- 2x classic dishes
- 1x on bread
- 1x mini soups
- 3x warm snacks
- 2x sweet snacks

Important information from A - Z

We take your special nutritional requirements into account as well as offering vegetarian alternatives. Please contact us for details.

Applicability

The suggestions for an aperitif apply from 12 persons or at least 12 pcs per snack.

Corkage

You are welcome to bring your own wine with you. We charge a corkage fee for wine and prosecco of CHF 35 per 75cl bottle of wine, and CHF 45 for champagne.

Country of origin of meat

Veal	Switzerland	Air-dried meat	Switzerland
Beef	Switzerland	Whitefish	Switzerland
Bacon/ham	Switzerland	Tuna, crevettes	Vietnam
Chicken	Switzerland	Salmon	Norway/Scotland
Turkey breast	Switzerland	Scallops	Scotland
Chorizo	Spain		

General terms and conditions

You can find our general terms and conditions with all legal details on our website at www.sedartis.ch. We would be happy to send them to you on request.

Midnight supplement

The midnight supplement is as follows for events with	
10 - 50 persons	CHF 200 per hour
50 - 100 persons	CHF 350 per hour
100 - 150 persons	CHF 500 per hour


Number of guests

You must inform the hotel about the final number of guests at least 48 hours before the event. Any later changes will be charged to you.

Prices

The indicated prices are in CHF and include the statutory VAT of 7.7 %.

Special dietary requirements

In our menu suggestions, all vegetarian dishes are marked with the  symbol. If you know that members of your party have food intolerances, please let us know in advance so that we can adapt the menu to their needs.