

Aperitif

„Ein Gläschen in Ehren, kann niemand verwehren“

Bowls to share, ideal for 3-4 persons

each

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- | | | |
|--|-------|---|
| <input type="checkbox"/> Bowl with mixed nuts | 5.00 |  |
| <input type="checkbox"/> Bowl with green and black olives (pitted) | 7.00 |  |
| <input type="checkbox"/> Bowl with cubes of Swiss hard cheese | 8.00 |  |
| <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

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- | | | |
|---|---------------|---|
| <input type="checkbox"/> Beef tartare with bread crisps | 6.00 | |
| <input type="checkbox"/> Smoked trout mousse with dill, sour cream and bread crisps | 6.00 | |
| <input type="checkbox"/> Aubergine and dried tomato tartare with bread crisps | 5.50 |  |
| <input type="checkbox"/> Char ceviche with lime and apricots | 6.50 | |
| <input type="checkbox"/> Avocado and carrot salad with ginger | 4.00 |  |
| <input type="checkbox"/> Mini Caesar salad with croutons and parmesan shavings
with slices of chicken breast | 5.00
+2.00 |  |
| <input type="checkbox"/> Tomato and mozzarella skewers with basil | 4.00 |  |
| <input type="checkbox"/> Rolls of air-dried meat filled with rocket and parmesan | 4.00 | |
| <input type="checkbox"/> Melon and raw ham skewers | 4.00 |  |

On bread

each

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

Mini soups, cold & hot

each

- | | | |
|--|------|---|
| <input type="checkbox"/> Smoked gazpacho (cold) | 4.00 | ✓ |
| <input type="checkbox"/> White wine soup | 4.00 | ✓ |
| <input type="checkbox"/> Beef consommé with vegetable strips | 4.00 | |
| <input type="checkbox"/> Beetroot coconut soup with sour cream | 4.00 | ✓ |

Warm canapés

each

- | | | |
|--|-------|---|
| <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 | 3.50 | ✓ |
| <input type="checkbox"/> Cream of peas with baked tomato | 3.00 | ✓ |
| <input type="checkbox"/> Orecchiette with Caponata (tomato-vegetable-sauce) | 4.00 | ✓ |
| <input type="checkbox"/> Vegetable omelet - roll on yogurt dip | 4.50 | ✓ |
| <input type="checkbox"/> Baked feta on eggplant caviar | 4.50 | ✓ |
| <input type="checkbox"/> Lemon risotto with | | |
| - fried mushrooms from Horgen | 8.00 | ✓ |
| - fried trout fillet | 10.00 | |
| - fried chicken breast strips | 10.00 | |
| - fried king prawns | 12.00 | |
| <input type="checkbox"/> Fish in crispy batter with tartar sauce served in a glass | 4.50 | |
| <input type="checkbox"/> Chicken skewer with sesame and pineapple sauce | 4.50 | |
| <input type="checkbox"/> Mini fried chicken with tartar sauce | 5.00 | |
| <input type="checkbox"/> Meatballs with BBQ sauce | 4.00 | |
| <input type="checkbox"/> Veal rissoles with creamed potatoes | 8.00 | |
| <input type="checkbox"/> Mini slices of veal in cream sauce served with rösti | 8.00 | |

Sweet snacks

each

<input type="checkbox"/> Profiteroles with chocolate and cream	3.50
<input type="checkbox"/> Appel crumble cake	4.00
<input type="checkbox"/> Dark Toblerone mousse	5.00
<input type="checkbox"/> White Toblerone mousse	5.00
<input type="checkbox"/> Passion fruit panna cotta with raspberry sauce	5.00
<input type="checkbox"/> Mini pineapple - pomegranate - mint - salad	5.00
<input type="checkbox"/> Lemon sorbet «Hugo» with elderflower sparkling and mint	6.00
<input type="checkbox"/> Assorted mini pastries (10 pcs for 3-5 persons)	15.00 per plate

Spring / Summer / Autumn

<input type="checkbox"/> Mini frozen yogurt with fresh strawberries	5.00
<input type="checkbox"/> Mini frozen yogurt with chocolate sauce	5.00

Apero Packages created for you after work or before a social banquet

Apero «klein & fein»

16.00 per person

Bowl with mixed nuts



Bowl with green and black olives (pitted)



Tomato and mozzarella skewers with basil



Rolls of air-dried meat filled with rocket and parmesan

Melon and raw ham skewers

Apero Sedartis

24.00 per person

Avocado mousse with naan bread



Hummus with naan bread



Beef tartare with bread crisps

Aubergine and dried tomato tartare with bread crisps



Baked spring roll with sweet chili sauce (2 pieces per person)



Falafel with herb yoghurt (2 pieces per person)



Apero «Deluxe»

35.00 per person

Crudités with herb quark



Beef tartare with bread crisps



Aubergine and dried tomato tartare with bread crisps

Mini Caesar salad with croutons and parmesan shavings



Wraps filled smoked salmon

White wine soup



Vegetable omelet - roll on yogurt dip



Chicken skewer with sesame and pineapple sauce

Apero Riche, Flying Lunch or Dinner

from 18 people, ask for our suggestions

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.