

UNDER THE STARS

SILVESTERGALA 2026 | ZÜRICH MARRIOTT HOTEL

VORSPEISEN

Live Station | Austern (L/G)
Rucola | Birne | Walnüsse
Gorgonzola (G/V)
Mozzarella | Feigen | Honig | Pistazien (G/V)
Vitello Tonnato | Balsamico Reduktion
Kapern | gepickelte rote Zwiebeln (G)
Hausgebeizter Ränder Lachs
Fenchel-Orangensalat (G/L)
Hausgebeizter Lachs
marinierter Rettich (G/L)
Ränder-Karottensalat | Minze
veganer Feta (VE/G)
Nüsslisalat | pochierte Birne | geröstete
Kürbiskerne (G/L/V)
Quinoa | Kürbis | Spinat
Orangevinaigrette (VE/G)
Rosenkohl | Speck | Croutons (L)
Cicorino rosso | Apfel | Haselnüsse
Balsamico (VE/G)
Couscous | getrocknete Früchte
Gemüse (V/L)
Sushi Variation
Live Station | Sommerrollen
Vegetarischer Glasnudelsalat
"Thai Style" (V/L/G)
Som Tam | Thai Papayasalat (L/V)
Brökkolisalat | Edamame
marinierter Tofu (VE/G)
Vegetarische Gyoza (V/G)
Poulet Satay Spiesse
Gebäckene Krevetten | Kartoffelmantel (L)
Chinesischer Karotten-Kohlsalat (V/G)
Okra-Mango-Salat
Chili-Limetten-Dressing (V/G)
Bündner Gerstensuppe
Speck | Croutons
Käsevariation | Birnenchutney
Feigen-Brot | Baguette

HAUPTSPEISEN

Rosa gebratenes Rindsentrecôte (G/L)
Sauce Béarnaise (V/G) | Rotweinjus (G)
Pfeffersauce (G/L)
Süsskartoffelgratin | Thymian (V/G)
Ratatouille (VE/G)
Veganes Geschnitztes | Champignons
Weissweinsauce (VE/G)
Live Station | Tacos
Wildreis | Karotten | Kräuter (L/V/G)
Kürbis aus dem Ofen | Granatapfelkerne
Ahornsirup | Walnüsse (VE/G)
Geschmorte Rindsbäckchen
Wurzelgemüse | Perlzwiebeln (G/L)
Chili sin Carne (VE/G)
Live Station | Lachsfilet Wellington
Veganes Soya-Pilz Wellington (VE/G)
Schwarzwurzel-Spinatragout (VE/G)
Stampfkartoffeln (VE/G)
Rinds Massaman Curry (L/G)
Black Tiger Garnelen | Süss-Saure Sauce
Gemüse | Ananas (L)
Veganes Rotes Curry | Auberginen Tofu
Gemüse | thailändisches Basilikum (VE/L/G)
Gebratener Reis (V/L)
Wokgemüse (VE/L)

DESSERTS

Live Station | Heisse Lava Schokoladen
Küchlein (V)
Cheesecake | Zimt | Karamell (V)
Zimtsterne (V)
Macarons (V)
Lollipops mit Birnen und Williamslikör (V)
Space Rocks (V)
Mini Doms | Karamell | Schokolade | Kaffee
Sablé (V)
Cake Popsicles (V)
Blaubeer Panna Cotta (V/G)
Mini Vegan Maroni Dom | Mandarine (VE)
Dreierlei Schokoladenmousse Vegan (VE)
Sacher Torte (V)
Spekulatius Tiramisu | Rotweibirnen (V)
Schwarzwälder Büche de Noël (V)
Mandelkuchen | Vanillecreme
weisse Schokolade (V)
Windbeutel | Giandujacreme (V)



UNDER THE STARS

NEW YEARS EVE GALA 2026 | ZÜRICH MARRIOTT HOTEL

STARTERS

Live Station | Oysters (L/G)
Arugula | Pear | Walnuts | Gorgonzola (G/V)
Mozzarella | Figs | Honey | Pistachios (G/V)
Vitello Tonnato | Balsamic Reduction
Capers | Pickled Red Onions (G)
House-Cured Beetroot Salmon
Fennel & Orange Salad (G/L)
House-Cured Salmon
Marinated Radish (G/L)
Beetroot & Carrot Salad | Mint
Vegan Feta (VE/G)
Lamb's Lettuce | Poached Pear
Roasted Pumpkin Seeds (G/L/V)
Quinoa | Pumpkin | Spinach
Orange Vinaigrette (VE/G)
Brussels Sprouts | Bacon | Croutons (L)
Radicchio Rosso | Apple | Hazelnuts
Balsamic Dressing (VE/G)
Couscous | Dried Fruits | Vegetables (V/L)
Sushi Selection
Live Station | Summer Rolls
Vegetarian Glass Noodle Salad
"Thai Style" (V/L/G)
Som Tam | Thai Papaya Salad (L/V)
Broccoli Salad | Edamame
Marinated Tofu (VE/G)
Vegetarian Gyoza (V/G)
Chicken Satay Skewers
Crispy Prawns in Potato Crust (L)
Chinese Carrot & Cabbage Salad (V/G)
Okra & Mango Salad
Chili Lime Dressing (V/G)
Grisons Barley Soup | Bacon | Croutons
Cheese Selection | Pear Chutney
Fig Bread | Baguette

MAINS

Roasted Beef Entrecôte (G/L)
Sauce Béarnaise (V/G) | Red Wine Jus (G)
Pepper Sauce (G/L)
Sweet Potato Gratin | Thyme (V/G)
Ratatouille (VE/G)
Vegan Sliced "Zürich Style" | Mushrooms
White Wine Sauce (VE/G)
Live Station | Tacos
Wild Rice | Carrots | Herbs (L/V/G)
Roasted Pumpkin | Pomegranate Seeds
Maple Syrup | Walnuts (VE/G)
Braised Beef Cheeks | Root Vegetables
Pearl Onions (G/L)
Chili sin Carne (VE/G)
Live Station | Salmon Wellington
Vegan Soy & Mushroom Wellington (VE)
Black Salsify & Spinach Ragout (VE/G)
Mashed Potatoes (VE/G)
Beef Massaman Curry (L/G)
Black Tiger Prawns | Sweet & Sour Sauce |
Vegetables | Pineapple (L)
Vegan Red Curry | Eggplant | Tofu
Vegetables | Thai Basil (VE/L/G)
Fried Rice (V/L)
Wok Vegetables (VE/L)

DESSERTS

Live Station | Warm Chocolate
Lava Cakes (V)
Cheesecake | Cinnamon | Caramel (V)
Zimtsterne (V)
Macarons (V)
Pear & Williams Pear Brandy Lollipops (V)
Space Rocks (V)
Mini Domes | Caramel | Chocolate | Coffee
Sablés (V)
Cake Popsicles (V)
Blueberry Panna Cotta (V/G)
Mini Vegan Chestnut Dome | Mandarin (VE)
Trio of Vegan Chocolate Mousse (VE)
Sacher Torte (V)
Speculoos Tiramisu | Red Wine Pears (V)
Black Forest Bûche de Noël (V)
Almond Cake | Vanilla Cream | White
Chocolate (V)
Profiteroles | Gianduja Cream (V)

