



Event Menus

We are happy to organize your event and we are confident you made the right decision in choosing our Leafs Restaurant as your location. You will find our menu suggestions for a memorable event on the following pages, however we will also gladly prepare a menu according to your wishes.

First, we would like to make sure you are aware the following information.

Decoration & flowers

Claude Monet said it: "I must have flowers, always, and always." We absolutely agree! Add seasonal flower arrangements to your event at a special price of CHF 3.00 per person. In addition, we will charge an expense flat rate of CHF 30.00. If you wish to take flowers home with you after the event, we will recalculate the price individually.

For weddings the price for flower decorations is calculated according to your wishes.

Your menu

Whatever you may choose, know that we set high standards with regards to taste and quality of food. A written menu to make every guest aware of the wonderful delights awaiting will be made available at no further cost.

We generally assume that all guests will enjoy the same menu but will of course prepare a vegetarian version and make sure any dietary restrictions will be catered to as well.

Time frame

You are supposed to leave on a high note and if that happens to be after midnight, we will still gladly be here for you. We will charge every hour past midnight with a fixed amount of CHF 200.00 for the staff. Please also note, that a surcharge for license fees of the city of Zurich will be applicable.

Scale

To make sure everything runs smoothly, we have to know the exact number of guests 3 working days prior to your event. Reductions made known at a later time have to be charged. Please be aware, that the following menus are available for groups of 10 or more guests. Smaller groups are welcome to choose from our à la carte menu.

Parking

There is a limited number of free parking spaces in our garage and in front of the house. Reservations are not possible. However, we are located in the perfect spot to reach us by public transportation.

Payment

For booking of 10 guests or more, we generally assume all costs will go on one main bill.

CANAPES (MINIMUM ORDER: 10 PER KIND)

PRICES PER PORTION/PIECE

Cold

Puff pastries (4 pieces per portion) (v)	CHF	6.00
Vegetable sticks with herb-curd-dip (v)	CHF	6.00
Guacamole with tortilla chips (v)	CHF	5.00
Tomato-mozzarella-skewer with basil (v)	CHF	4.50
Cabbage turnip salad with goat's cheese, croutons and garden cress (v)	CHF	5.50
Tataki of Saku tuna with Wasabi mayonnaise and Wakame	CHF	8.00
Alpine Salmon tatar on Pumpernickel with horseradish cream	CHF	5.50
Melon and raw ham skewer	CHF	5.50
Beef tatar on toasted bread with egg yolk cream	CHF	6.00

Warm

Spring Roll with sweet-sour-sauce (v)	CHF	3.50
Roasted, smoked tofu on Asian vegetables with sesame (v)	CHF	4.50
Falafel on hummus with pomegranate and Piment d'Espelette (v)	CHF	4.50
Seasonal mushroom risotto with Belper Knolle cheese (v)	CHF	6.00
Curry-coconut cream soup with roasted prawn	CHF	6.00
«Capuns» with mountain cheese, cream sauce and roasted onions	CHF	6.50
Veal meatballs with BBQ sauce	CHF	5.00
Mini Wiener Schnitzel	CHF	6.00
Mini Tarte Flambée with bacon and leek	CHF	4.50
Marinated chicken satay skewer with sweet chili dip	CHF	5.50
Roasted beef filet squares on Pommery mustard sauce and mashed potatoes	CHF	6.50

Sweet conclusion

Mousse au Chocolat	CHF	5.50
Tiramisu	CHF	5.00
Vanilla Panna Cotta with raspberries	CHF	4.50
Mini Crème brûlée	CHF	5.00
Chocolate brownie	CHF	4.50
Caramelized cheesecake with blueberries	CHF	4.50

STARTERS

Beetroot carpaccio with gratinated goat's cheese and flower honey (v)	CHF 16.50
Burrata cheese on roasted bread chip with rocket salad, confit cherry tomatoes, basil oil and Aceto Balsamico (v)	CHF 17.00
Salmon carpaccio with lemon dressing, fennel salad and roasted hazelnuts	CHF 19.00
Veal tatar with quail's egg on frisée salad with a torched brioche	CHF 21.00
Smoked duck breast with pearl barley tatar, bell pepper cream and Grissini	CHF 17.00

SALADS

Leaf salad with roasted seeds	CHF 11.00
Tomato-Mozzarella salad with basil pesto, olive oil and Aceto Balsamico (v)	CHF 16.00
Quinoa salad with smoked carrot, carrot cream and shiitake mushrooms (v)	CHF 15.50
Tabouleh salad with feta cheese, purslane and Papadum (v)	CHF 14.50
Caesar salad with baby lettuce, bacon, chicken breast, croutons, Parmesan and Caesar dressing	CHF 16.00
Lamb's lettuce with egg, bacon and croutons (Oct-Feb)	CHF 16.00

Choose your dressing:

Fig-mustard or lemon dressing

SOUPS

Potato soup with potato crumble and black truffle (v)	CHF 15.00
Curry-coconut cream soup with a vegetable Samosa (v)	CHF 13.00
Pumpkin cream soup with wasabi-pumpkin seeds and pumpkin seed oil (Sept-Feb) (v)	CHF 12.00
Cauliflower cream soup with whole grain croutons and St. James smoked salmon	CHF 15.00
Red bell pepper cream soup with roasted Chorizo	CHF 13.50
Beef consommé with vegetables, strips of pancakes and chives	CHF 15.00

MAIN COURSES

Roasted cauliflower on nut-butter with almond-tomato cream, watercress and yoghurt (v)	CHF 31.00
Venere Risotto with two kinds of courgettes, roasted forest mushrooms, baby leek and confit tomatoes (v)	CHF 33.00
Coconut-chili rice on soy-bok choy with edamame, peanuts, bean sprouts and coriander (v)	CHF 26.00
Tagliolini on mushroom cream sauce with roasted cremini mushrooms, Belper Knolle cheese and chives (v)	CHF 32.00
Pan seared trout filet on lemon-nutbutter with leaf spinach and potato mousseline	CHF 43.00
Poached cod filet on white wine sauce with dill cucumbers and buttered wild rice	CHF 41.00
Roastbeef braised in one piece with sauce Bearnaise, runner beans and potato gratin*	CHF 56.00
Braised beef roast on Barolo jus, with seasonal vegetables and Parmesan Risotto*	CHF 41.00
Gratinated beef filet with shallot-mustard crust on gravy, with wild broccoli and potato Gnocchi	CHF 59.00
Pan seared pork cutlet with jus, herbal butter, gratinated oven tomato and Ebly	CHF 39.00
Veal ragout on a mushroom cream sauce with Tagliatelle and glazed carrots	CHF 41.00
Pan seared corn-fed chicken breast tomato salsa, baked eggplant and oriental cous-cous	CHF 38.00

*This dish is not suitable for a test meal.

DESSERT

Vanilla Crème brûlée	CHF 13.00
Chocolate mousse with marinated raspberries and cream	CHF 15.00
Coconut Panna Cotta with pineapple, mint and sesame crunch	CHF 13.00
Tiramisu	CHF 13.00
Lemon Tartelette with meringue, chocolate sprinkles and strawberry ice cream	CHF 15.00
Apple Tarte Tatin with sour cream ice cream	CHF 14.50
Lukewarm chocolate cake and vanilla ice cream	CHF 15.00
Seasonal cheesecake with fruit sauce and caramel ice cream	CHF 15.00

CHEESE

FROM 20 GUESTS

Swiss cheese selection from the trolley with fruit bread	CHF 14.00
--	-----------

Try a dessert wine with our cheese and dessert selection.
Ask for our wine menu, we will gladly assist with your choice.



LEAFS BBQ PARTY AT CHF 89.00

FROM 25 GUESTS

May to September

Starter buffet

Leaf salad with fig-mustard dressing and lemon dressing
Potato-cucumber salad with pumpkin-seed oil and pumpkin seeds
Tomato-Mozzarella salad, basil oil and Aceto Balsamico
Vegetable-pasta salad with feta cheese
Melon slices with raw ham
Grilled vegetables with Parmesan
Vitello Tonnato
Various garnishes

Main courses from the BBQ

Mini pork sausages
Mini veal sausages
Marinated lamb filets
Beef brisket
Spicy chicken skewers
Prawn skewers
Vegetable skewers
Halloumi cheese
Baked potatoes
Corncobs
Ratatouille
Sour cream and herb sauce, BBQ sauce, fruity curry sauce, Chimichurri, mustard and ketchup

Dessert

Choose your favorite from our dessert selection on page 5. This is included in the buffet price.