



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. 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. A written menu to make every guest aware of the wonderful delights awaiting will be made available at no further cost.

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
Guacamole • tortilla chips (v)	CHF	5.00
Tomato-mozzarella-skewer • basil (v)	CHF	4.50
Graded smoked Salmon • toasted bread • horseradish	CHF	5.00
Beef tatar • toasted bread • egg yolk cream	CHF	6.00

WARM

Pumpkin cream soup • wasabi-pumpkin seeds in an espresso cup (v)	CHF	5.00
Celery cream soup • croutons in an espresso cup (v)	CHF	5.00
Spring Roll with sweet-sour-sauce (v)	CHF	3.50
White risotto • mushrooms c Belp cheese (v)	CHF	6.00
Eggplant • herb crust • parsnip cream (v)	CHF	5.50
«Capuns» • mountain cheese • cream sauce • roasted onions	CHF	6.50
Veal meatballs • BBQ sauce	CHF	5.00
Mini Tarte Flambée • bacon • leek	CHF	4.50
Marinated chicken satay skewer • sweet chili dip	CHF	5.50

SWEET

Mini vanilla Panna Cotta • plums	CHF	4.50
Mini crème brûlée	CHF	5.00
Mini chocolate cake	CHF	4.50
Mini cheesecake	CHF	4.50

WINTER MENUS

	PRICES		
	3 COURSE MENU	4 COURSE MENU	5 COURSE MENU
SOUP			
Beef consommé • boiled beef • root vegetables • sliced pancakes • chive	15.00	15.00	15.00
Pumpkin cream soup • cream • wasabi-pumpkin seeds • pumpkin seed oil (v)	12.00	12.00	12.00
Celery cream soup • croutons • winter truffle • chive (v)	12.00	12.00	12.00
STARTER			
Veal tatar • braised fennel • quail egg • lettuce • lemon dressing	24.00	21.00	18.00
House-pickled salmon • beet root puree • horseradish • sour cream • potato chip	23.00	20.00	20.00
Lamb's lettuce • egg • croutons • fig-mustard dressing (v)	16.00	14.00	12.00
INTERMEDIATE COURSE			
Gratinated scallop • dill crust • Yuzu pearls • potato-leek ragout • apple-mustard seeds	24.00	21.00	21.00
Eggplant • parsnip cream • pickled bell pepper • herb crust • lemon dressing (v)	19.00	16.00	16.00
MAIN COURSE			
Beef filet Wellington** • jus • winter vegetables	58.00	56.00	54.00
Roast beef • Sauce Bearnaise • winter vegetables	56.00	54.00	52.00
Roasted shoulder of veal • cognac cream sauce • winter vegetables	44.00	42.00	40.00
Quinoa sphere • spinach sauce • sweet potato puree • winter vegetables (v)	32.00	30.00	28.00
CHOOSE 1 SIDE FOR THE MEAT MAIN COURSE		INCLUDED	
Potato gratin			
Spätzli			
White wine risotto			
DESSERT			
Warm chocolate cake • vanilla ice cream • whipped cream	16.00	16.00	16.00
Crème brûlée • roasted plums	15.00	15.00	15.00
Poached pear • nut-crumble • vanilla sauce • chocolate ice cream • whipped cream	14.00	14.00	14.00

**stuffing made with Swiss "Bündnerfleisch" (without pork)