



RESTAURANT, LOUNGE & BAR

Anniversary menu **175 Jahre** CLARIDGE HOTEL ZURICH

Apéritif

Amuses bouche

Gazpacho andalouz
with garlic bread

Tuna fish carpaccio "Wakame"
with marinated seaweed salad and lime oil

Patrizia Fontana`s lemon ravioli
served with tomatoes in sage butter

Donald Russel`s filet medaillon of Irish beef
Pearl onion comfit
Small roast potatoes
Glazed vegetable of the season

Cashew apple cream with fresh berries
and crispy pastry

Coffee and Friandises

Incl. Apéritif

Wine accompaniment by glass
Mineral, coffee and Friandises
175 per person

Without accompaniment by glass
Please ask our Maître d' hôtel Martijn Grim

The menu is served for two persons or more/order time until 20.30 p.m.



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Starters

Tuna fish carpaccio "Wakame" with marinated seaweed salad and lime oil	23
Fried shrimps skewer in tomato vinaigrette on oriental couscous and salad set	20
"Vitello Tonnato" Thinly sliced mountain veal from the Grisons in tuna fish sauce and fittings	22
"Mille-feuille" of sun matured field-grown tomatoes, aubergine, buffalo mozzarella from Schangnau and raw ham "Serrano"	16
Colourful salad of the season with fried Patagonian scallops, herbs and tomato dices	19

Soups

Gazpacho andalouz Cold vegetable soup with garlic bread	13
Spinach cream soup with fried Patagonian scallops	14



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Fish dishes

Black tiger king prawns	42
in a green Thai curry sauce with colourful vegetable, bean sprouts, steamed perfume rice and fruit skewer	
Shortly fried Sashimi tuna fish steak	44
marinated with Teriyaki sauce and Murray-river salt on bean sprouts, mixed rice and wasabi sesame vinaigrette	
Fried Brazilian filet of pintado	39
in saffron butter, served on Mediterranean vegetables	
Filets of perch from local lakes fried in light herb dough	39
served with lukewarm potato-vegetable salad "Claridge style" and tartar sauce	

Vegetarian dishes

Patrizia Fontana`s lemon ravioli	38
with tomatoes in sage butter and "Parmesan Reggiano"	1/2 23
Mediterranean vegetable plate with couscous	27
with aubergine, zucchini, pepper, olives, herbs and tomato vinaigrette	



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From the broiler

Donald Russel's Irish filet of beef	180 gr.	54
	150 gr.	46
Donald Russel's Irish sirloin steak	180 gr.	48
Swiss mountain veal escalope	150 gr.	42
Black tiger king prawns	250 gr.	44
Sashimi tuna	160 gr.	44

Our grill dishes are served with a bouquet of fresh vegetables, pearl onion comfit and a side dish of your choice:

New roast potatoes, potato-vegetable salad "Claridge style", buttered Tagliatelle noodles, steamed perfume rice, vegetable of the season

Meat declaration

Veal	Switzerland
Lamb	Ireland and Australia
Poultry	France
Pork	Switzerland and Spain
Beef	Ireland and Switzerland



(Purveyor from H.M. Queen Elizabeth II of Great Britain)



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Meat dishes

Donald Russel's Irish sirloin steak	48
in Syrah juice with pesto Tagliatelle noodles and vegetable garniture	
Sliced veal "Zurich style" from the Grisons	45
in a delicate white wine cream sauce with mushrooms served with Swiss hash brown potatoes	
Swiss veal escalope "Viennese style"	39
carefully roasted in butter served with lukewarm potato-vegetable salad "Claridge style"	
French duck breast dices from our wok	36
in curry sauce with vegetable and fruits served with steamed perfume rice	
"Gentleman`s Club sandwich"	38
Donald Russel's Irish sirloin steak, fried egg, tomatoes and pepper mayonnaise in golden brown buttered toast Crispy French fries and Cole Slaw salad	
Flavoured beef tartar	32
with a dash of Cognac, colourful garnishing Toast and butter	



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Desserts

Cashew apple cream with fresh berries and crispy pastry	10
Homemade "Maracaibo" chocolate cake with vanilla ice-cream	12
Fresh berries of the season with sour cream ice-cream and crispy pastry	12
Creamy orange parfait with Grand Marnier liqueur	10
Sherbets and ice cream per scoop Lemon lime or lavender sherbet Sour cream-, vanilla-, chocolate- or strawberry ice-cream	3
Portion of cheese with grapes and walnuts	12