

THE
DOLDER
GRAND
1899

Robert Parker

**MATTER
OF TASTE**

GRAND BYOB DINNER

LOCATION

The Garden Salon, The Dolder Grand Zürich

MENU

STARTERS

Cold - family style on the tables

Beef Tartare | Belper Knolle Cheese
Asparagus Salad | Tomato, Chervil and Tarragon
Pickled Swiss Salmon | Cucumber, Horseradish and Wasabi Cream
Smoked Duck Breast | Lamb's Lettuce, Caramelized Walnut and Figs
Country Egg / Spinach | Potato Espuma | Truffle

MAINS

Hot - family style on the tables

Fillet of Pike Perch | Fennel | Riesling Sauce
Züri Geschnätzelt (Sliced Veal Zurich style)
Rösti
Spring Chicken on Saffron Risotto | Pea and Parmesan Foam
Glazed Spring Vegetables

CHEESE & DESSERTS

family style on the tables

Cheese selection | Bread | Mustard
Carrot Cake
Vermicelli (Vermicelli of Sweet Chestnut Puree)
Rhubarb Mousse | Vanilla Sablé
Petits Fours

**Menu subject to change.*

Please email: brianxavier.tan@robertparker.com for seating arrangements and dietary requirements.