

Hotel UTO KULM AG  
Top of Zürich  
8143 Uetliberg ZH  
Tel. +41 (0)44 457 66 66  
Fax +41 (0)44 457 66 99  
info@utokulm.ch  
www.utokulm.ch  
CHE-114.611.736 MWST



## **WINTER BUFFET FROM NOVEMBER 2011 TO FEBRUARY 2012**

The culinary buffet high above the rooftops of Zürich is an invitation to a real feast. Surprise your employees or friends with the Winter Buffet and experience a fabulous evening on Uetliberg. Surrounded by twinkling lights and countless fir trees, enjoy a companionable aperitif around the camp fire.

- Groups from 80 people (Mirasol restaurant)
- Groups from 150 people (La Bellezza restaurant)
- ZVV rail ticket for return journey
- Aperitif around the camp fire with Glühwein and two kinds of 'stick bread' (baked on a stick over camp fire)  
In rainy weather we serve you the following aperitif at your table: Christmas Essence with prosecco and orange juice, puff pastry snack with three different fillings
- Winter buffet
- Féchy, Cave Riegger / Equus (Esp), Viña Santa Marina (in total 5 dl per person) beer, mineral water, soft drinks, unlimited coffee/tea
- Wintery table decoration

### **Magical starters from the buffet**

Antipasti with aubergines, courgettes, chillies, artichokes, dried tomatoes, olives  
A variety of seasonal vegetable salads and green salads, various sauces and garnishes  
Home-made game terrine with fresh cranberry confit, Graubünden/Grisons dry-cured meat specialities  
Home-marinated gravadlax salmon with dill and mustard sauce, smoked fish platter

\*\*\*

### **Enchanting main dishes from the buffet**

Roast beef with Béarnaise sauce, Veal rib-eye steak in a herb crust with rosemary jus  
Paneng chicken curry from the leg meat, Black tiger prawns on Asian vegetables  
Sole and salmon roulade on saffron and fennel with a champagne sauce  
Side dishes: Jasmine rice fragrancd with sweet limes, potato gratin, seasonal vegetables, leaf spinach, vegetable lasagna

\*\*\*

### **"Top of Zürich" dessert buffet**

Apple strudel with vanilla sauce, Crema Catalana with lavender  
Tiramisu, White and dark chocolate mousse, Exotic fruit salad  
Fruits of the forest gratin, Cheese board

**CHF 159 per person**

We look forward to seeing you!

