

Hotel UTO KULM AG  
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MwSt.-Nr. 705 285



## CAVEAU THE WINE CELLAR WITH CHARM

Celebrate your special occasion or function in the new country-style Caveau. The perfect place to have a party in a small setting. Enjoy the unique ambience and savour the delicious food. Our kitchen team has put together a wonderful menu especially for you.

In the Caveau, you have the opportunity to hold an exclusive wine tasting session. Learn more about the secrets of fine wines.

The Caveau also provides the perfect setting for aperitifs and a pleasant and relaxed start to a great evening.

### The Caveau:

- Banquets for 15 to 32 people
- ZVV rail ticket for the return journey (only in combination with a set menu)
- Selected dishes especially for the Caveau
- Our Sommelier will be happy to advise you individually and recommend the perfect aperitifs and wines for you

### Our chef recommends:

Selection of Italian starters  
(presented in a tower)

Parma ham, Bresola, Parmesan, marinated young artichoke hearts, filled rolled aubergines, vegetable and cheese kebabs, filled Peppadews, involtini caprese, olives, foccacia bread rolls

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Grilled fillet of bison

served on a spicy bean ragout

accompanied by crisply fried sesame seed potatoes

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Filled crêpes with grape sorbet

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**CHF 119.50 per person including ZVV rail ticket**

A colorful illustration of a person in a dark dress standing on a grassy hill, holding a white flag. In the background, there is a red-roofed house and a tall tower on a hillside. The scene is set against a backdrop of rolling hills and a sunset sky. The text 'Uetliberg' is written in a white, cursive font, with 'Berg-Ferien in Zürich' in a smaller, sans-serif font below it.

Uetliberg  
Berg-Ferien in Zürich

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## Starters

### Gourmet selection

Terrine, venison carpaccio, truffle brie and seasonal mini-soup in a shot glass  
CHF 28 per person  
\*\*\*

Young green leaf salad on Asiatic sesame sauce with fried mini prawn cake  
CHF 20 per person  
\*\*\*

Ticino risotto with cep mushrooms, thyme and fried fillet of rabbit  
CHF 18 per person  
\*\*\*

Fine halibut and salmon strudel with light orange and mascarpone sauce and mix of wild rice  
CHF 18 per person

## Starter selections (presented in a tower)

### Italy

Parma ham, Bresola, Parmesan, marinated young artichoke hearts, filled rolled aubergines, filled Peppadews, vegetable and cheese kebab, involtini caprese, olives, foccacia bread rolls  
CHF 31 per person  
\*\*\*

### France

Smoked salmon roulade, marinated king prawns, duck liver terrine, smoked trout fillet on a chervil and horseradish mousse, roast beef roulade, chestnut pâté, small breast of duck on a honey sauce  
CHF 31 per person  
\*\*\*

### Spain

Jamón Serrano, chorizzo mousse, goat's cheese, olive tapenade, seafood salad in a little bowl, avocado with olive oil, olives and sundried tomatoes, baguette  
CHF 31 pro Person

*Uetliberg*  
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## Main dishes

Tender fillet of venison on a fig and port sauce accompanied by two-tone little polenta cake and colourful bouquet of vegetables

CHF 55 per person including ZVV rail ticket  
\*\*\*

Grilled fillet of bison served on a spicy bean ragout together with crisply fried sesame seed potatoes

CHF 66 per person including ZVV rail ticket  
\*\*\*

Duo of lamb Rack of lamb combined with a juicy fillet of lamb on a rosemary and shallot jus Leek and potato gratin and fresh market vegetables

CHF 59 per person including ZVV rail ticket

## Desserts

Filled crêpes with grape sorbet  
CHF 12 per person

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Sabayon with Marsala

CHF 12 per person

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Little tower of berries with crispy wafer

CHF 12 per person

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Dessert buffet with extensive cheeseboard

CHF 12 per person

Set menus from 12 "Pulcinella" to Gourmet set menu "Vivaldi" can also be chosen from our banquet brochures.

A stylized illustration of a person in a dark dress standing on a grassy hill, holding a white flag. In the background, there is a red-roofed house and a tall tower on a hillside, surrounded by green trees and rolling hills under a blue sky with soft clouds. The scene is framed by a light blue gradient at the top and bottom.

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