

## **Menu suggestions 2012**

*Thank you very much for your interest in our*

## **RESTAURANT DIE WAID Zurich**

*We look forward to your visit*

*(Subject to change, version December 2011)*

## Important information

*Herewith you got our menu suggestions.*

*If you would like to get an individual advice, you can call us to make an appointment. Then we have the chance to discuss all the details for your event.*

### Number of people

*You can change the number of guests until 2 days before the event's date. This reported number of persons is regarded as the calculation base.*

### Menu suggestions/ Order rules

- §1 The menus can be ordered with a group from 10 until 200 people*
- §2 Please order the same menu for the whole group (Exception vegetarian guests or allergic guests)*
- §3 Please order the menu 7 days before*

*On the following pages you find our all year menu suggestions.*

*For sure we would be happy, to suggest you additional an individual menu for your group.*

*In this case, we would be able to integrate also the seasonal dishes.*

### Supplement service

*You would like to pre-order some more meat, sauce or side dishes? It would be a pleasure to prepare a **supplement service** for your event.*

*Meat or fish supplement  
Side dishes supplement  
Sauces supplement*

*Fr. 6.00-15.00/ portion  
Fr. 5.00/ portion  
free*

### Opening hours

*Our restaurant is daily opened from 8h00 until 23h30 o'clock.*

*We have the possibility to organize an extension of the opening times for your event.*

*The costs are per hour:*

*Fr. 200.00*

*Fr. 50.00*

*Extension per hour*

*Employee per hour*

## **Apero drinks**

### ***Apéro-Bowle***

*Refreshing bowle with fresh fruits*

***with alcohol 39.00/ Liter***

***without alcohol 30.00/ Liter***

### ***White Sangria***

*(The traditional aperitif from Spain)*

*With fresh fruits, white wine*

***12.80/ 2.5dl glass***

### ***Red Emotion***

*Prosecco with strawberry limes*

***11.80/ glass***

## Aperitif snacks

### **Waid- apero**

12.80/ Person

*Crostini with goat fresh cheese,  
Crostini with rocket pesto and dried tomatoes  
Crostini with garlic and walnut  
and potato chips and peanuts*

### **The sun of Spain**

18.50/ Person

*Fried Chorizos with Chili bread cubes  
With lime and olive oil marinated giant shrimps  
Mediterran vegetable tartar  
Aioli (Spanish garlic dip) with chili bread  
Roasted paprika almonds*

*Potato chips and peanuts*

1.80 per person

*Filled puff pastry*

6.80 per person/5 peaces.

*Puff pastry peek with bacon  
(served in a basket)*

7.50 pro Person/5 Stk.

*Cheese pastry with almond mantle*

1.80 per peace

*Parisettes Café De Paris  
The favourite aperitif from our chef*

12.80 per parisette /for 5 persons

*Crostini  
with tomatoes and basil  
goat fresh cheese  
rocket pesto, garlic with walnut or olive mousse,*

4.50 per peace

*Vegetable sticks  
with curd- cocktail and sweet & sour dip*

15.50 per plate /for 5 persons

*Wasabi wraps  
Slices of wraps with salmon and wasabi cream*

3.80 per slice

*Italian wraps  
Slices of wraps with Parma ham, parmesan cheese  
and rocket*

3.50 per slice

*Giant shrimps in a potato mantle  
served with a sweet chili dip*

4.80 per peace

***Are you looking for a seasonal aperitif snack?  
Please contact us for a suggestion***

## Cold starters

*To our salads we recommend our delicious honey- mustard dressing.  
Also available dressings: Frensh, Italian, Balsamic*

<b>Mixed leaf salad</b>	11.80
<b>Salad „Don Wicho“</b> <i>Seasonal leaf salads with a yogurt- lime dressing, garnished with cubes of fresh fruits, fried Chorizos and chili croutons</i>	14.80
<b>Seasonal leaf salads with Parma ham and parmesan</b> <i>with balsamic dressing</i>	15.80
<b>Bresaola Carpaccio with olive oil</b> <i>served with parmesan cheese and fresh rocket salad</i>	18.50
<b>Tête de Moine Carpaccio</b> <i>Thin sliced Tête de Moine marinated with walnut oil, served with barley tartar and dried beef</i>	18.50
<b>Three coloured vegetable turreen</b> <i>served with grape- tomato chutney and salad bouquet</i>	16.80
<b>Duo of salmon</b> <i>Homemade salmon mousse and slice of hot smoked salmon, served with Whisky muffin and small cucumber salad</i>	21.00
<b>Trio Tartar „Die Waid“</b> <i>Tartar of smoked salmon, tartar of dried tomatoes and tartar of beef, served with toast, butter and salad bouquet</i>	18.50
<b>Salmon Carpaccio „Mauritius“</b> <i>Thin sliced salmon, marinated with sesame oil and lemon pepper, served with coconut cream and mango- orange chutney</i>	19.50
<b>Pineapple Carpaccio with sesame oil</b> <i>served with smoked tuna cubes</i>	17.50

***Are you looking for a seasonal starter?  
Please contact us for a suggestion***

## Soups

A large, circular, faded background image of a waiter in a white uniform, holding a silver tray with a glass and a plate. The waiter is standing in a room with a view of a city skyline across a body of water.

<b>Homemade beef broth</b> <i>With: Vegetable stripes, pancake slices, cheese croutons, Sherry or egg)</i>	12.00
<b>Tomato cream soup</b> <i>refined with Gin</i>	12.00 (vegetarian)
<b>Parmesan cream soup</b> <i>refined with truffle butter</i>	14.50 (vegetarian)
<b>Corn cream soup</b> <i>refined with chili and Tequila</i>	12.00 vegetarian
<b>Riesling X Silvaner soup</b> <i>with fresh herbs and whipped cream</i>	12.00
<b>Lime- ginger soup</b> <i>with fried giant shrimp</i>	13.50
<b>Lobster cream soup</b> <i>with scallops and giant shrimp</i>	15.80

***Are you looking for a seasonal soup?***  
*Please contact us for a suggestion*

## Vegetarian dishes

A large, circular, semi-transparent image of a waiter in a white uniform holding a silver tray, set against a light yellow background. The waiter is positioned in the center of the page, behind the menu items.

<b>Potato gnocchi with truffle cream sauce</b> <i>for starter</i>	32.50 18.80
<b>Lentils curry „Miss Saigon“</b> <i>with beluga lentils, soy beans and chili, served with Indian flat bread</i> <i>for starter</i>	26.50 15.50
<b>Saffron morel risotto with dried tomatoes</b> <i>for starter</i>	32.50 18.80
<b>Homemade leek strudel</b> <i>with a creamy sweet potato sauce, refined with ginger</i> <i>for starter</i>	27.90 16.90
<b>Tagliatelle with red pesto</b> <i>with spring onions, garlic and fresh herbs, cherry tomatoes and fresh chili</i> <i>for starter</i>	28.50 15.90
<b>Spinach risotto with Gorgonzola</b> <i>with fresh spinach and Gorgonzola</i> <i>for starter</i>	28.50 15.90

***Are you looking for a seasonal vegetarian dish?***  
*Please contact us for a suggestion*

## Fish dishes

A large, circular, faded background image of a waiter in a white uniform and black apron, carrying a silver tray with a glass and a plate. The waiter is standing in a restaurant setting with other staff members visible in the background.

<b><i>Fried filets of catfish</i></b>	38.00
<i>with a peperoni- olive vinaigrette, with fresh thyme, served on fennel, served with fried potatoes for starter</i>	
	22.00
<b><i>Fried scallops and giant shrimps</i></b>	42.00
<i>with a creamy lobster sauce with Cognac, vegetables and potato pearls, fresh spinach and cherry tomatoes for starter</i>	
	27.00
<b><i>Fried medallions of salmon with a spicy wasabi crust</i></b>	37.00
<i>on a creamy coconut sauce, refined with BATIDA DE COCO, served with Pack Choi and Jasmine rice for starter</i>	
	21.00
<b><i>Fried filet of pearch „Venezia“</i></b>	39.00
<i>with a intensive sage butter with tomato slices, served with spinach and potatoes for starters</i>	
	23.00
<b><i>Red Snapper „Asian Style“</i></b>	36.00
<i>Fried Red Snapper with Wok vegetables with red onions, spring onions, refined with chili, soy sauce, served with jasmine rice for starter</i>	
	20.50

***Are you looking for a seasonal fish dish?***  
*Please contact us for a suggestion*

## Veal

- Tender veal steak with morel cream sauce*** 56.00  
*served with noodles and vegetable variation*
- Sliced veal with a mushroom cream sauce*** 41.00  
*served with spaetzle and glazed carrots*
- Loin roast of veal*** 61.00  
*with fresh mushrooms and a herb sauce,  
served with potato croquets and seasonal vegetable variation*
- Homemade meat loaf of veal*** 34.00  
*with a delicious Port wine sauce, served with a vegetable variation  
and a side dish of your choice*

## Beef

- Fried filet of beef (200g)*** 59.00  
*in the whole fried filet of beef  
with an intensive red wine sauce and sauce béarnaise,  
served with Williams potatoes and vegetable variation*
- Tender Roastbeef*** 57.00  
*with an intensive red wine sauce and sauce béarnaise,  
served with potato gratin and vegetable variation  
(Also available: Truffle sauce)*
- Roast of beef*** 38.00  
*with a delicious balsamic sauce,  
served with Mediterranean vegetables  
and a side dish of your choice*

## Lamb

- Entrecôte of lamb „Terra Mare“*** 42.00  
*Fried Entrecôte of lamb,  
in a flower- herb mantle on a fine balsamic sauce,  
served on sea asparagus and fried potatoes  
and a homemade yogurt- peppermint sauce*

***Are you looking for a seasonal menu?***  
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## **Pork**

***Filet of pork*** 39.00  
*In the whole fried pork filet with a porcini- herb cream sauce served with noodles and vegetable variation*

***Loin roast of*** 36.00  
*with an intensive herb- cream sauce, served with potato gratin and seasonal vegetable variation*

## **Poultry and other birds**

***Fried chicken breast*** 35.00  
*stuffed with olives, garlic and fresh herbs, served on a bed of spaghetti with a red basil pesto, fresh spinach and fresh chili stripes*

***Medium fried dug breast*** 39.50  
*with a intensive orange sauce, refined with a marmalade of bitter orange, served with steamed leek and potato gratin*

***Breast of corn poulard*** 41.00  
*with a savoy- morel ragout and potato gratin*

***Are you looking for a seasonal menu?***  
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***Exotic Tartar Duo***

*Tartar of smoked salmon with wasabi  
and tartar of beef with ginger and pepper,  
served with a papaya cucumber salad with passion fruit dressing.  
We also serve brioche toast and butter*

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***Homemade lime- ginger soup***

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**Wok Festival**

***You have the choice:  
5 until 7 different woks from our offer***

*Unique served in the middle of the table and all you can eat  
Surprise your guests with this culinary highlight*

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***Mango Duo***

*Mango mousse refined with chili and refreshing mango sherbet,  
arranged with a small chocolate cake with liquid heart*

*Menü price :*

*with 5 different woks 85.00  
with 6 different woks 88.00  
with 7 different woks 91.00*

## Die Waid WOKS

*The light Asian cooking style combined with the European kitchen.  
This is really unique idea of our restaurant since 2004.*

### WOKS with chicken

- Waid Wok** *Fried chicken with red curry sauce, vegetable stripes and coconut milk, served with jasmine rice*
- Cashewnut Wok** *Fried chicken with cashew nuts, paprika, red onions, spring onions, soy sauce and chili sauce, served with jasmine rice*
- Bauern Wok** *Fried chicken with paprika, zucchini, red onions and herb butter, served with fried potatoes*
- Pfeffer Wok** *Fried chicken with pepper corn sauce, paprika and zucchini, served with noodles*
- Gorgonzola Wok** *Fried chicken with a creamy gorgonzola sauce with spring onions, potato cubes and cherry tomatoes*
- Satay Wok** *Fried chicken with mixed vegetables on a creamy peanut sauce, garnished with fruit peek, served with rice noodles*

### WOKS with beef

- Goa Wok** *Braised beef in an Indian curry sauce with paprika, mini eggplants and lime, served with jasmine rice and a yogurt sauce*
- Balsamico Wok** *Fried cubes of beef filet with a delicious balsamic sauce with mixed vegetables and noodles*
- Dijon Wok** *Fried cubes of beef filet with a creamy Dijon mustard sauce with onions, broccoli and Tagliatelle*
- Café de Paris Wok** *Fried stripes of beef filet with an intensive Café de Paris sauce with onions, garlic and tomato stripes, served with jasmine rice*
- Szechuan Wok** *Fried cubes of beef filet with red onions, ginger, Shiitake mushrooms, soy sprouts and a delicious Szechuan sauce, served with Tagliatelle*
- Chili con Carne Wok** *Homemade chili con carne with beef cubes, red beans and corn, refined with a barbecue sauce, served with Farfalle, garnished with Tortilla chips, and sour cream*

## WOKS with veal

- Lucullus Wok** *Fried stripes of veal with savoy and a creamy morel sauce and Penette*
- Französischer Wok** *Fried stripes of veal with savoy and potato cuts with a creamy truffle sauce, refined with whipped cream*
- Züri – Asia Wok** *Fried slices of veal with a delicious mushroom sauce, refined with coconut milk, with spring onions and Tagliolini*

## WOKS with pork

- Christopherus Wok** *Fried slices of pork with a typical sweet & sour sauce, with fresh pineapple, bamboo and paprika slices, served with jasmine rice*
- Pistazien Wok** *Fried slices of pork with an incredible pistachio- coconut pesto, with fresh chili, mushrooms and okra, served with jasmine rice*

## Vegetarian WOKS

- Mare Nostrum Wok** *Papardelle with fried porcini, artichokes, olives and fresh herbs, garnished with Parmesan chips*
- Gmües Wok** *Fried rice with mixed vegetables stripes and fried egg, refined with soy sauce and sweet chili sauce*
- Wellness Wok** *Tagliolini with mixed vegetable stripes, roasted peanuts, sweet chili sauce and lemon juice, garnished with a homemade guacamole*
- Sri Wok** *Tagliolini with fried vegetables and Shi Take mushrooms, refined with Indian Mah Mee spices*

## WOKS with fish

- Gambas Wok** *Giant shrimps with mixed vegetable stripes, sweet chili sauce, soy sauce and lemon juice, served with jasmine rice*
- Neptun Wok** *Fried monk fish, salmon and giant shrimps with a Mediterranean sauce with fennel, garlic, fresh chili, vegetables and jasmine rice*
- Komoren Wok** *Fried giant shrimps and red snapper with a lobster- cognac sauce, with fresh rocket and tomato stripes, served with jasmine rice*
- Fischer Wok** *Fried red snapper filet with an amazing saffron cream sauce, with fresh leek, tomato stripes and boiled potato cubes*

## **The WOK FESTIVAL**

*You have the choice! Choose the different woks of our suggestions.  
Unique served as a buffet in the middle of the table  
and served as much as you want.  
Make your event a great experience!*

### **Never WOK alone!**

*Up to 7 different wok creations of your choice à discrétion  
(min. 3 persons)*

*You can choose your own favorites of the different wok creations.  
You have the choice.*

*If you want, it would be a pleasure for us to advice you!*

#### *Order rules:*

*We can organize the wok festival for groups from 3 until 280 persons.*

*You can choose 5, 6 or 7 different woks from our complete wok offer.  
We will serve the wok buffet, depending on the number of the guests, in the middle of the  
tables on rechauds. The guests can reorder the woks as long as they want.*

*Price of the wok festival:*

<b>Wok Festival with 5 woks</b>	<b>Wok Festival with 6 woks</b>
<b>45.00</b>	<b>48.00</b>

<b>Wok Festival with 7 woks</b>
<b>51.00</b>

**Gala menu “Die Waid”**

**Fr. 135.00**

*Salad variation on a honey- mustard dressing  
with fried giant prawns*

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*Homemade parmesan soup  
refined with truffle oil*

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*Blood orange sherbet  
with Wodka*

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*Filets of beef and veal roasted whole  
on a Béarnaise sauce and a morel cream sauce,  
served with potato gratin and seasonal vegetable variation*

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*Cheese plate with grapes and nuts  
accompanied by pear bread*

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*Homemade Chocolatevariation  
with white chocolate ice cream*

## Simple but good

### Just the thing for the afternoon:

#### **Waid plate (for 5 persons)**

127.50 / Plate

*With Grisons meats, smoked ham, Salsiz, Engadiner, smoked bacon, coppa and mountain cheese garnished with gherkins, tomatoes and pearl onions*

#### **Our recommendation to the Waid plate:**

*Bowls of leaf salad (for 5 person)*

35.00

*Bowls with mixed salad (for 5 person)*

39.00

#### **Hot head cheese**

19.80

*with homemade potato salad or leaf salads and mustard*

#### **Hot ham**

21.50

*with homemade potato salad or leaf salads and mustard*

#### **Minced meat with pasta**

18.90

*served with grated cheese and apple mousse*

#### **Meat loaf of veal „Hausmacher Art“**

34.00

*with an aromatic port wine sauce, served with mashed potatoes and glazed carrots*

## Desserts

**Homemade caramel custard** 8.00  
*served with whipped cream and seasonal fruits*

**Dessert variation „Die Waid“** 16.80  
*A delicious variation of different small desserts*

**Homemade Toblerone mousse** 14.00  
*Mousse of white and milk toblerone chocolate,  
garnished with whipped cream and fruits*

**Homemade Panna Cotta with raspberry sauce** 13.50  
*served in a glas*

**Homemade parfaits of your choice** 14.80  
*Baileys, Grand Manier, Bündner Röteli, Batida de Coco,  
Praline or vanilla- crunchy*

**Variation of 3 different sherbets** 14.50  
*with seasonal fruit salad*

**Cheese variation** 17.80  
*with nuts and grapes*

***Are you looking for a seasonal dessert?***  
*Please contact us for a suggestion*

*Are you interested in a buffet for your event?*

*For groups from 30 until 50 persons  
we are able to create a personal offer for you*

*Please contact us,  
that we can send you a recommendation per mail  
or visit us for a personal meeting.*

*Your WAID stuff*