

Bankettunterlagen

Betrieb: **WIRTSCHAFT DEGENRIED**
Ortschaft: **8032 Zürich**
Sprache: **ENGLISCH**

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DEGENRIED
— SEIT 1888 —

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A very warm welcome to the oasis in the forest

Quite close to the city and yet in the middle of the forest, the Degenried is an ideal venue for your celebration. Whether it is a wedding, birthday or business occasion - we will be pleased to support you with practical help in organising your event and will do everything we can for your celebration to become a happy memory for all. Give us a call or visit us in person to discuss the further details.

See you in the forest soon

Your hosts

Sissi Kern, Roman Kochems and Team

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Wirtschaft Degenried

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Appetizer and Menu Suggestions



Dear Guests

We would like to ask you to select a standard menu for the entire group, which is of course supplemented with a vegetarian option.

Should you have different wishes, it is not a problem!

We are sure to find just the right solution for your occasion in a personal discussion.

Appetizer Variations (per portion/piece)

Description	Addition	Price
Roasted nuts		5.00
Puff pastries		6.00
Vegetable sticks	with dip	7.00
Degenried mini-platter	for 3 to 4 persons	26.50
Crostini	with cream cheese, dried tomatoes, silver onions and basil	3.00
Crostini	with salmon, avocados, and cream cheese	3.50
Crostini	with beef tartar	3.50
Cherry tomatoes	dried	6.00
Olives	mixed	6.00
Parmesan	with balsamic vinegar reduction	6.00

Menu suggestion 1

Description	Addition	Price	Total price
			80.50
Beetroot carpaccio	with goat cheese	18.50	
Roast whole fillet of beef	with balsamic reduction, oven tomatoes and noodles	56.00	
Cream slice cubes		6.00	

Menu suggestion 2

Description	Addition	Price	Total price
			67.00
Small Degenried salad	Mixed salad leaves with Bündnerfleisch, dried tomatoes, dried apricots, parmesan and pine kernels	16.50	
Wiener Schnitzel	with lukewarm potato salad	41.00	
Crème brûlée		9.50	

Menu suggestion 3

Description	Addition	Price	Total price
			63.00
Mixed salad	Lettuce salad with carrots, sweetcorn and cherry tomatoes	12.50	
Beef fillet Stroganoff	with rice	38.00	
Chocolate cake	with vanilla ice cream	12.50	

Menu suggestion 4

Description	Addition	Price	Total price
			62.00
Carrot salad	with ginger	9.50	
Zürigschnätzlets	with rösti	41.00	
Crème caramel		11.50	

Menu suggestion 5

Description	Addition	Price	Total price
			85.00
Buffalo mozzarella	on courgette salad	16.50	
Veal ribeye	with morel cream sauce, vegetables and new potatoes	56.00	
Mixed berries	with sour cream ice cream	12.50	

Menu suggestion 6 (winter only)

Description	Addition	Price	Total price
			72.00
Glühwein with meat platter	outdoors with fire bowl (only in dry weather)		
Lamb's lettuce	with egg		
Fondue / raclette à discrétion	with various accompaniments		
Orange salad	with dates		
+ Kirsch	4cl Degenried-Bottle from Brennerei Erismann		+ 12.00

Menu suggestion 7

Description	Addition	Price	Total price
			83.00
Turnip carpaccio	with radish and cream cheese	18.50	
Roast beef	with Béarnaise sauce, seasonal vegetables and potato gratin	54.00	
Tiramisù		10.50	

Menu suggestion 8 *VEGAN*

Description	Addition	Price	Total price
			54.50
Carrot soup		12.00	
Spelt Stroganoff	with rice	30.00	
Fruit salad	with sherbet	12.50	

Menu suggestion 9 *VEGETARIAN*

Description	Addition	Price	Total price
			52.50
Fennel carpaccio	with parmesan and balsamico reduction	16.00	
Lemon-ricotta-ravioli	with rocket and cherry tomatoes	27.00	
Chocolate mousse	with double cream	9.50	

Menu suggestion 10

Description	Addition	Price	Total price
			67.00
Green leaf salad		10.50	
Sole	with lemon butter sauce, spinach and rice	46.00	
Lemon yoghurt panna cotta	with berries	10.50	

Menu suggestion 11

Description	Addition	Price	Total price
			82.00
Lettuce	with radish and french dressing	14.50	
Veal fillet	with lime cream sauce, oven tomatoes and noodles	59.00	
Emmentaler meringue	with whipped cream and caramel sauce	8.50	

Menu suggestion 12

Description	Addition	Price	Total price
			82.00
Glühwein with puff pastries	Outdoors with fire bowl (only in dry weather)		
Lamb's lettuce	with egg		
Fondue Chinoise	80g beef fillet, 80g pork fillet, 80g chicken breast, 6 sauces and matchstick potatoes, rice or chips, Cornichons and silver onions		
Orange salad	with dates		

Further starters

Description	Addition	Price
Lamb's lettuce	with bacon, egg and croutons	15.50
Mixed salad	with avocado, chicorée and pink grapefruit	16.50
Smoked salmon	with herby cream cheese mousse	16.50
Pumpkin soup	saisonal	12.00
Mushroom cream soup		12.00
Potato leek soup	with croûtons	12.00
Beetroot apple soup		12.00

Further desserts

Description	Addition	Price
Dessert buffet	with cheese	20.50
Dessert buffet	without cheese	18.50

Midnight snack

Description	Addition	Price
Goulash soup	with bread	12.50
Wieners	with bread and mustard	9.50

Flying Dinner (only for exclusive occasions)

Description	Addition	Price
	per person	110.00
Degenried platter		
Sausage and cheese salad		
Warm Tomme cheese	with ham, rosemary and honey	
Pea peppermint soup	in an espresso cup	
Carrot salad	with ginger	
Zürigschnätzlets	with rösti	
Wiener Schnitzel	with lukewarm potato salad	
Beef fillet	with porcini risotto	
Lemon ricotta ravioli	with rucola VEGETARIAN and cherry tomatoes	
Burgers	with carrots and horn pasta VEGETARIAN	
Cheese horn pasta	with breadcrumbs	
Cheese horn pasta	with mince	
Cheese fondue	with various accompaniments VEGETARIAN	
French toasts		
Cream slices		
Chocolate cake		
Mini Coupe Romanoff		
Panna Cotta		



BBQ (only for exclusive occasions)

Description	Addition	Price
	per person	110.00
Appetizers		
Degenried platter	Bündnerfleisch, salametti, mountain cheese, cured bacon	
Vegetable sticks	with dip	
Gazpacho	served in espresso cups	
Main course	buffet	
Veal rib eye	with herb butter	
Marinated spare ribs		
Marinated chicken breast		
Vegetable kebab	pepper, courgette, cherry tomato, wild mushrooms	
Corn on the cob		
Lemon-ricotta ravioli		
Baked potatoes	with sour cream and chives	
Degenried salad		
Carrot salad	with ginger	
Desserts	buffet	
Chocolate cake	with sour cream ice cream	
Fresh berries	with cream	
Crème brûlée		
Home-made cream slices		

Getting here

You can get to Römerhof via tramlines 3 and 8. There you will find the Dolderbahn, a cog railway over 100 years old, which will take you to the Dolder terminus. Once there, you walk down the Kurhausstrasse a little way, as far as the beautiful viewing point over the city of Zurich and then turn left into the Degenriedstrasse. After an easy ten minutes on foot you reach the Degenried. There is also sufficient parking on the Degenriedstrasse and directly at the restaurant for those travelling by car.

General terms and conditions

Minimum sale

The restaurant must be hired exclusively for groups of 45 persons upwards.

Restaurant	Minimum sale
Monday and Tuesday	12 000.00
Wednesday and Thursday	16 000.00
Friday and Saturday	20 000.00
Fonduewagen and Stube	Minimum sale
Monday to Sunday	1 500.00

This includes all food and drink costs.



Guest numbers and cancellation conditions

We accept changes in numbers up to 24 hours before the event, otherwise the guest numbers given will be charged in full.

Provisional reservations will be cancelled one month before the date of the event without further notice.

Costs incurred by definitive cancellation	Date of cancellation
no costs	40 days before the event
Costs of 30% of the services agreed	39 to 30 days beforehand
Costs of 45% of the services agreed	29 to 7 days beforehand
Costs of 60% of the services agreed	6 to 0 days beforehand

Extension – late night supplement

If desired, our restaurant will be available to you until 3.00 a.m. After midnight we bill the costs for the official permit 130.00 (one-off) and an additional 250.00 for every hour commenced.

Venue rental

Fonduewagen und Stube	Miete
Half day Tag (8.30am–12.30pm or 1pm–5pm)	150.00
Full day (8.30am–5pm)	300.00
Rental Samsung Flipchart	150.00

All prices in Swiss francs, including Value Added Tax.
Changes of menu or prices remain reserved.
Date: October 21st 2019

