



Menu suggestions 2025

Thank you for your interest in the
Restaurant Die Waid

Restaurant Die Waid, Waidbadstrasse 45; 8037 Zürich,
Tel. 043 422 08 08; Fax 043 422 08 09, info@diewaid.ch, www.diewaid.ch

1/21

ALLE PREISE IN SCHWEIZER FRANKEN UND INKLUSIVE MEHRWERTSTEUER

Interesting facts

We would be happy to show you the premises in person and discuss all the details on site. If you would like a consultation or a discussion of the menu on site, please make an appointment in advance.

Number of guests

Please inform us about the approximate number of guests 1 week prior to the event. You can change the number until 24 hours before the event's date. This reported number of persons is regarded as the calculation base.

Ordering rules

§1 The menus can be ordered for groups with 10 guests or more

§2 Please order the same menu for the whole group (Exception vegetarian guests or allergic guests)

§3 Please order the menu 14 days prior to the event

On the following pages you will find our suggestions by season. We are also happy to put together an individual menu for you.

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	Fr. 6.00-25.00/ portion
Side dishes supplement	Fr. 5.00/ portion
Sauces supplement	free

Opening hours

We close at 23h00. However, we are able to request an extension of the opening time for your banquet. We would charge an additional minimum consumption of CHF 1,200 per hour. For the journey home of the employees present: CHF 50.00 per employee as a taxi fee.

Technic:

We can provide you with the following technology:

Mediatower	Fr. 150.00
Pre-installed laptop	
Audio Connection	
Mobile audio system:	Fr. 150.00
2 active speakers	
1 mixing desk; 1 microphone (with cable)	
Technical Support	Fr. 80.00 / hour / employee
LED – Flatscreen	Fr. 80.00

Aperodrinks

Apero-Bowle

Refreshing Bowle with fresh fruits

with alcohol Fr. 48.00/litre
without alcohol Fr. 38.00/litre

Waid Spritz

Prosecco | mango thyme syrup | tonic water | thyme

Fr. 14.80 / Glass

Höngger SunSet

Orange juice | passion fruit syrup | mango syrup | tonic water | orange slice
mango syrup | tonic water | orange slice

Fr. 11.80 / Glass

Mojito without alcohol

with fresh limes and peppermint

Fr. 8.50/ Glass

Red Emotion

Sparkling Prosecco with strawberry purée

Fr. 13.80/ Glas

Different beer bottles in an ice bucket

Price depending on brand

For the winter months:

Fr. 30.00 per fire place

Homemade hot wine red or white
served on open fire (if the weather allows)

Fr. 7.80/ Cup

Hot apple juice (non-alcoholic)

Fr. 6.50/ Cup

Feuerzangenbowle

Hot wine refined with a sugar volcano soaked in rum

Fr. 9.50 /Cup

Unser Schaumwein- und Weinangebot
finden Sie in unserer Wein- und Getränkekarte

Auf der Suche nach einem Aperitif entsprechend der Jahreszeit?

Gerne beraten wir Sie telefonisch, per Mail
oder natürlich bei einem persönlichen Gespräch

Apero snacks

Waid- Apéro Crostini with goat fresh cheese, tomato tartar and garlic (one of each), homemade potato chips	15.50/Person
Homemade potato chips	2.50 per Person
Parmesan cheese	9.50 per 100 Grams
Apero Olives	10.50 per 100 Grams
Filled puff pastry	9.00 per 5 pieces (one person)
Alsatian Tarte à 5 people with onions, cheese and bacon with onions, cheese and oyster mushrooms with onions, cheese, rocket salad and salmon (1 Tarte gives 15 pieces and thus 3 pieces per person)	25.50 / Tarte
Cheese pillow with almond mantle with a cranberry- plum chutney	4.50 per piece
Parisette Café De Paris	16.50 Parisette /per 5 persons
Crostini with goat fresh cheese, truffle oil and olive with sautéed prawn and chorizo cubes with tartar of dried tomatoes with garlic butter and walnut	4.50 per piece
Vegetable sticks with different dipp sauces: herb curd, cocktail, curry	18.50 per plate for 5 persons
Asian Crêpe roll (homemade Crêpes) stuffed with smoked salmon and wasabi cream	5.00 per slice
Swiss Crêpe roll (homemade Crêpes) stuffed with Balsamico creme, air-dried beef, rocket and Parmesan	5.00 per slice
Seasonal snake bread from the charcoal grill	4.50 per piece

Menus for every season

Swiss Menü

Fr. 88.00

Colorful mixed leaf salad

with our homemade honey-mustard dressing
garnished with mountain cheese cubes and strips of Grison's dried beef

Homemade Riesling X Silvaner cream soup

with fresh herbs

Sliced veal „Zurich style“

Fried slices of veal in a creamy mushroom sauce, refined with Cognac,
served with butter hash brown

Homemade Toblerone mousse

made of dark and white Toblerone chocolate,
garnished with whipped cream and seasonal fruits

Gala Dinner

Fr. 135.00

Tataki of tuna

With a seasonal salad with sesame-soy sauce

Petite Marmite Maitre Paul

Homemade Oxtail with small cubes of oxtail,
Root vegetables and truffle pearls, refined with Sherry

Fried fillet of gilthead seabream

With lemon-thyme butter,
Served on leaf spinach

Fillet of veal Hoffemont

Fried fillet medallions of veal
on seasonal wild mushrooms, refined with garden herbs, onions and garlic,
refined with saffron risotto

Homemade dessert variation

with seasonal sorbet

Menus for every season

Menu du Chef

Fr. 91.00

Slice of hot smoked salmon

On Salpicon of cucumber and mango,
refined with a sweet mustard sauce

Beef fillet stripes St. Petersburg

Fried slices of beef fillet

In an intensive bell pepper sauce with stripes of bell pepper, stripes of pickled cucumber,
mushrooms
and pearl onions, refined with Wodka, served with fresh Tagliatelle

Swiss Duo Die Waid

Homemade apple cream and caramel cream,
garnished with caramelized apple slices,
served with apple sorbet and whipped cream

Menü French Style

Fr. 98.00

Salade de Saison Malakoff

Seasonal leaf salads with honey-mustard sauce
served with Farmer's smoked ham
and deep-fried cheese balls in the almond coat

Petite Marmite de Bœuf

Homemade oxtail with root vegetables and salpicon of oxtail,
refined with Sherry

Braised veal cheeks Burgundy style

Oven-braised cheeks of veal with an intensive red wine sauce
garnished with carrot sticks, pearl onions and mushrooms
served with fresh tagliatelle

Suzette temptation

A classic of French dessert - reinterpreted
Let us surprise you

Menus for every season

Menu Paris

Fr. 118.00

Salade Auvergnate

Seasonal leaf salads with honey-mustard-dressing
with roquefort cubes and slices of smoked duck breast

Soupe à l'Oignons

Homemade onion soup refined with champagne
served with cheese croutons

Coeur de Boeuf

Beef fillet fried in whole
served with Sauce Béarnaise, potato gratin
and seasonal vegetables

Chocolate variation

served with a scoop of vanilla ice cream

Menu „Zürisee“

Fr. 86.00

Tranche of hot smoked salmon

on a bed of king oyster mushrooms, cranberries, radish,
pumpkin cubes and Koppert cress

Filet de sea bream "Niçoise"

Roasted gilthead sea bream on sautéed Mediterranean vegetables
served with saffron risotto and basil oil

Seasonal tiramisu

Served with a seasonal sorbet

Winter

Menu "Ruchen 2905 metres above sea level"

Fr. 108.00

Sweet lamb's lettuce Sennen style

Sweet lamb's lettuce with pear and hazelnut dressing accompanied by homemade fried cheese pillows in an almond coating and fine slices of smoked ham

Pumpkin soup

flavoured with honey, ginger and crème fraîche served with seasonal snake bread

Beef entrecote roasted in one piece (roast beef)

Pink roast beef

Served with Béarnaise sauce, potato gratin and our seasonal vegetable jardiniere

Beignet de Pommes

Deep fried apple slices in a beer batter served with cold vanilla sauce and hazelnut ice cream

Menu „Tödi 3614 metres above sea level“

Fr. 101.00

Winter Salad Swiss Style

Seasonal leaf salad with honey-mustard dressing and mountain cheese cubes, strips of Bündner dried meat and walnuts

Fried zander loins

served on savoury leek vegetables with a fine saffron-champagne sauce

Corn poulard breast wrapped in Parma ham coat

on sautéed wild mushrooms with fresh spinach leaves, served with fresh tagliatelle

Black Forest tiramisu

Airy mascarpone cream with chocolate, sponge fingers and cherry compote with kirsch

Winter

Menu "Drusberg 2282 metres above sea level"

Fr. 85.00

Tartare trilogy

Tartare of beef, fresh tuna and dried tomatoes accompanied by a small salad bouquet served with brioche toast and butter

Fried fillet of zander

with a king prawn on a Venere risotto,
served with Mediterranean vegetables and salsa verde

Lime panna cotta

accompanied by a savoury mango salad and mango sorbet

Menu "Schneehorn 3294 metres above sea level"

Fr. 69.00

Waid salad

Seasonal leaf salad with a refreshing honey and mustard dressing,
garnished with fresh fruit, cream cheese cubes,
seeds and croutons

Homemade quark gnocchi

in a fine garlic butter with king oyster mushrooms, butternut squash and chilli pepper

Homemade caramel cream

accompanied by yoghurt glacé and whipped cream

Spring

Menu "Pfannenstock 2572 metres above sea level"

Fr. 119.00

Spring salad

Seasonal leaf salad with honey-mustard dressing
with asparagus, cherry tomatoes, olives and mozzarella pearls

Creamsoup of asparagus

refined with crème fraîche, garnished with Parma ham crisps

Black Angus beef fillet

Butter-tender fillet of beef accompanied by seasonal asparagus,
homemade potato cakes and choron sauce

Lime panna cotta

accompanied by savoury mango salad and mango sorbet

Menu "Vrenelis Gärtli 2907 metres above sea level"

Fr. 120.00

Mixed leaf salad

Carrot and mango soup

Refined with Asian spices, garnished with a giant prawn

Veal kidney

Oven-roasted pink veal carré
on sautéed Mediterranean vegetables served with roast potatoes
and spicy pepper jus

Rhubarb tiramisu

mascarpone cream with sponge fingers,
rhubarb compote and fresh strawberries,
served with yoghurt glacé and whipped cream

Spring

Menu "Oberalpstock 3330 metres above sea level"

Fr. 85.00

Melon salad "Di Parma"

Colourful melon salad refined with port wine
accompanied by Parma ham

Sea bream "Asparagus"

Fried gilthead bream fillets on a creamy risotto with asparagus
asparagus and dried cherry tomatoes, refined with saffron
and parmesan, garnished with raw ham chips

Strawberry and rhubarb variation

Homemade strawberry mousse, rhubarb muffin,
fresh strawberries and rhubarb sorbet

Menu "Wannstock 1980 metres above sea level"

Fr. 75.00

Tomato tartare "Die Waid"

Homemade tomato tartare
on cucumber carpaccio, refined with olive oil

Agnolotti Carciofi

Extra-fine, green-yellow pasta with artichoke filling,
tossed in olive oil, garlic, radicchio
and roasted cashew nuts
with shaved parmesan

Strawberry salad

flavoured with Grand Marnier
served with vanilla ice cream OR yoghurt ice cream and whipped cream

Summer

Menu "Kammlistock 3238 metres above sea level"

Fr. 110.00

Iceberg lettuce "Caesar"

with parmesan dressing, egg, croutons and bacon

Gazpacho Andalouse

Cold, Spanish vegetable soup, flavoured with sherry,
served with seasonal snake bread

Beef entrecote roasted in one piece (roast beef)

Pink roast beef

Served with homemade chimichurri, roast potatoes and spinach leaves

Raspberry tiramisu

mascarpone cream with raspberries,
sponge fingers and raspberry brandy, served with raspberry sorbet

Menu " Claridenstock 3270 metres above sea level"

Fr. 85.00

Burrata

Italian burrata with cherry tomato salad and balsamic dressing
accompanied by homemade garlic bread

Suprême de Poularde aux Chanterelles

Roasted corn-fed poulard breast stuffed with sun-dried tomatoes wrapped in Parma ham on
chanterelles
with fresh spinach, served with garlic and fresh tagliatelle

Panna cotta duo

Peach panna cotta and lemongrass panna cotta
garnished with fresh wild berries

Summer

Menu "Bifertenstock 3426 metres above sea level"

Fr. 125.00

Ceviche de Crevettes, Tomates et Framboises

Marinated, raw prawns with raspberry marinade
with colourful cherry tomatoes, cucumber, melon and lemon balm

Cucumber cold dish

refined with sour cream and dill
garnished with cubes of hot-smoked salmon

Piece of veal kidney "Summer Time"

Oven-roasted pink veal carré
on egg sponge ragout with onions, garlic and fresh herbs
and fresh herbs, served with fresh tagliatelle
and vegetable jardinière

Honey and yoghurt parfait

with fresh wild berries and whipped cream

Menu "Hausstock 3152 metres above sea level"

Fr. 75.00

Tomato tartare "Die Waid"

Homemade tomato tartare
on cucumber carpaccio, refined with olive oil

Cappelletti filled with spicy aubergine

Cappelletti tossed in a ragout
of Mediterranean vegetables with Kalamata olives
and grated parmesan

Seasonal sorbet

On a fruit salad

Autumn

Menu "Böser Faulen 2804 metres above sea level"

Fr. 89.00

Lamb's lettuce "Autumn"

with honey-mustard dressing with grapes, wild boar ham
and cubes of mountain cheese

Pumpkin soup

flavoured with honey, ginger and crème fraîche
served with seasonal snake bread

Roast shoulder of beef

Braised beef shoulder roast with a strong Barolo jus
Served with homemade butter spaetzli and red cabbage

Chestnut trilogy

Homemade chestnut mousse accompanied by chestnut muffin
and creamy chestnut ice cream

Menu "Grosser Ruchen 3136 metres above sea level"

Fr. 97.00

Fresh goat's cheese

in a pepper and nut coating with salad bouquet and balsamic vinegar

Pumpkin risotto

Carnarolli risotto with mascarpone, butternut squash and grapes
accompanied by fried giant prawns

Pork fillet roasted in one piece

on Carnarolli risotto with savoy cabbage, butternut squash,
saffron and diced apple, refined with cream cheese,
garnished with vegetable crisps

Pear tiramisu

Airy mascarpone cream with pears, sponge fingers
and pear compote, served with Williams pear sorbet

Autumn

Menu "Windgällen 3192 metres above sea level"

Fr. 86.00

Tranche of hot smoked salmon

on a bed of king oyster mushrooms, cranberries, radish,
pumpkin cubes and Koppert cress

Trout fillets "Green Fairy"

Fried trout fillets on steamed carrot strips,
on a fine herb sauce with absinthe,
served with homemade mashed potatoes

Panna cotta

with plum compote and plum sorbet,
refined with Vieille Prune

Menu "kl. Schneehorn 3234 metres above sea level"

Fr. 75.00

Waid salad

Seasonal leaf salad with a refreshing honey and mustard dressing,
garnished with fresh fruit, cream cheese cubes,
seeds and croutons

Triangoli Limone

Vegan organic lemon triangoli tossed
with thyme, olive oil, cherry tomatoes, rocket,
roasted cashew nuts and grated Parmesan cheese

Sweet must cream

Homemade sweet cider cream with yoghurt and caramelised apple slices, served with
apple sorbet and cream

WOK Menu large

Mixed Waid salad

seasonal colourful mixed salad ,
with feta cheese, fresh fruits and grains

Seasonal soup shot

warm or cold seasonal soup shot
created from our chef - served in a small glass

Wok Festival

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

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

Dessert variation

3 different Mini-desserts
(served as a **variation** or a **buffet**)

Menü Price **with 5 different woks**
Fr. 95.00

WOK Menu small

Small leaf salad

Seasonal lettuce with a refreshing honey-mustard dressing

Wok Festival

The choice is yours!
5 different woks from our range.

Served uniquely and as much as you like.
Turn your event into an experience!

Small surprise dessert

Created by our patisserie

Price:

for the complete wok menu
with 5 different woks Fr. 79.00

WOK

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

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

Tom Khai Gai Wok

Slices of fried chicken with coconut milk, ginger, leek, peas, Thai chilli and coriander, served with Jasmine rice

Tandoori Wok

Ragout of chicken thigh with an Indian sauce, with baby corn, yogurt sauce and Indian flat bread

Satay Wok

Fried chicken with mixed vegetables on a creamy peanut sauce, garnished with fruit skewer, served with rice noodles

Lamb and beef

Goa Wok

Braised beef in an Indian curry sauce with paprika, mini eggplants and lime, served with jasmine rice, yogurt sauce and flat bread

Chili con Carne Wok

Minced beef with beans, corn and barbecue sauce, refined with crème fraiche, served with Farfalle

Feuer Wok

Braised beef slices with an intensive pepper corn sauce with zucchini, tomatoes and pepper, served with noodles

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

Korma Wok

Veal

- Lucullus Wok** Fried stripes of veal with savoy and a creamy morel sauce and noodles
- Wiener Wok** Deep fried stripes of veal with a vegetable ragout, refined with paprika and crème fraiches
- Züri – Asia Wok** Fried slices of veal with a delicious mushroom sauce, refined with coconut milk, with spring onions and noodles

Pork

- Sweet & Sour Wok** Fried slices of pork with a typical sweet & sour sauce, with fresh pineapple, bamboo and paprika slices, served with jasmine rice
- Tom Yum Wok** Fried slices of pork with an Tom Yum pesto sauce, refined with coconut milk, mini-vegetables and chilli, served with Jasmine rice
- Höngger Wok** Slices of pork in a brandy- porcini sauce with mixed vegetables and noodles

Veggi

- Al Funghi Wok** Farfalle with fried wood mushrooms, refined with Basil pesto and tomatoes, garnished with Parmesan chips
- Nasi Goreng Wok** Fried rice with mixed vegetables stripes and fried egg, refined with exotic spices
- Wellness Wok** Noodles with mixed vegetable stripes, roasted peanuts, sweet chili sauce and lemon juice, garnished with a homemade guacamole
- Panang Wok** Noodles with fried vegetables and Shi Take mushrooms, refined with Indian Mah Mee spices

Are you looking for a wok according to the season?

We would be happy to advise you by telephone, e-mail or of course during a personal conversation

From sea and lake

Gambas Wok	Giant shrimps with mixed vegetable stripes, sweet chili sauce, soy sauce and lemon juice, served with jasmine rice
Kadashi Wok	Fried giant shrimps with a spicy lentils curry with steamed potatoes, refined with Jaipur spices
Komoren Wok	Fried giant shrimps and chichlid with a lobster- cognac sauce, with fresh rocket and tomato stripes, served with jasmine rice
Barcelona Wok	Fried slices of chichlid with a creamy saffron- mustard sauce, with tomato stripes, rocket and Jasmine rice

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!

5 different wok creations of your choice à discretion (for 3 -280 people)

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!

Ordering rules:

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

You can choose 5 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:

Wok Festival

with 5 different Woks **CHF 60.00 pro Person**

**You can watch in a short video,
how our Wok Festival works:**

<https://www.youtube.com/watch?v=xyjvqDUyl2g>

Simple and good

Just the thing for the afternoon:

Waid plate (for 5 persons)

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

150.00 / pro Platte

Our recommendation to the Waid plate:

Bowls of leaf salad (for 5 person)

48.00

Bowls with mixed salad (for 5 person)

58.00

Hot ham

with homemade potato salad or leaf salads and mustard

27.00

Minced meat with pasta

served with grated cheese and apple mousse

28.00

Meat loaf of veal „Grandmother's style“

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

39.00

Flying dinner

**Are you interested
in flying dinner for your event?**

For groups from 40-200 people
we create a personal offer for you

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

Your WAID staff