



A PART of eating

## A PART OF EATING

The APART Restaurant offers you local and international dishes. Let our Chef spoil you with a variety of delicacies in the APART Restaurant.

Our Restaurant is modern and stylish. Enjoy the prompt service of our business lunch for the discerning guest in a sophisticated yet relaxing atmosphere or choose from our outstanding à-la-carte menu at lunchtime or in the evening. In the APART we serve you Grandeur water.

We also cater for banquets of up to 120 people, ideal for a business function or family occasion, Christmas dinner, wedding, First Communion, Confirmation or Christening. Our facilities are also optimal for concerts, lectures, public meetings and debates, competitions, dance evenings, exhibitions and AGMs.

We would be pleased to cater for your function (local, from 12 guests).

We welcome your enquiry.

### Opening hours

Restaurant	Monday to Saturday 7am – 11.30pm / Sunday 7am - 10pm
Kitchen	11.30am – 2pm / 6pm – 9.30pm

### Capacity

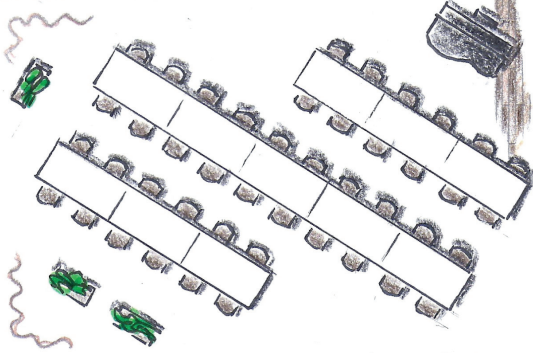
Restaurant APART	max. 40 people
Restaurant	max. 40 people
Sun terrace	max. 60 people
Garden	max. 80 people
Hall	max. 60 people (77m <sup>2</sup> )
Private dining room 1st floor	max. 12 people (35m <sup>2</sup> )
Hall and restaurant APART	max. 120 people
APART-Choo Choo	max. 16 people (12m <sup>2</sup> )

On the following pages you will find possible seating arrangements, sample menus for aperitif or meals for a business occasion or banquet. We would be delighted to provide you with further suggestions on request.

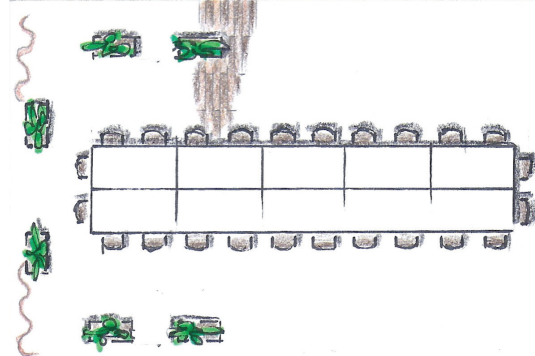


# SEATING ARRANGEMENTS

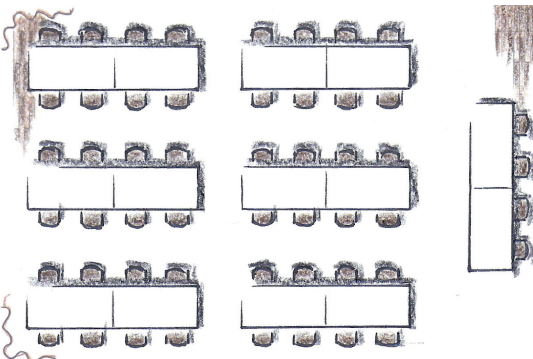
Banquet with 44 people  
in the function room



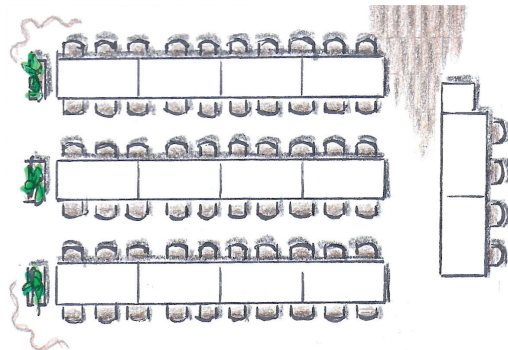
Banquet with 24 people  
in the function room



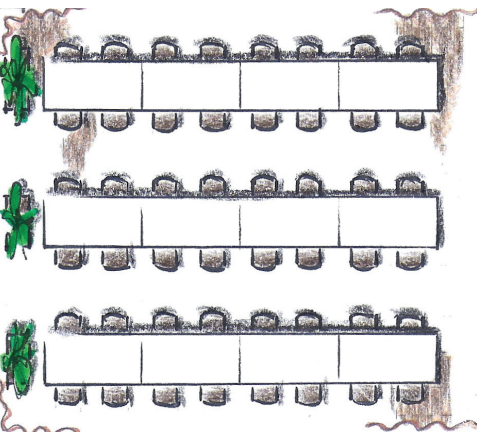
General assembly and dinner  
with 52 people



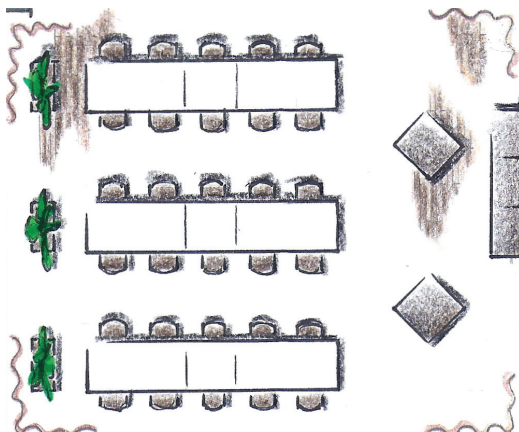
General assembly and dinner  
with 60 people



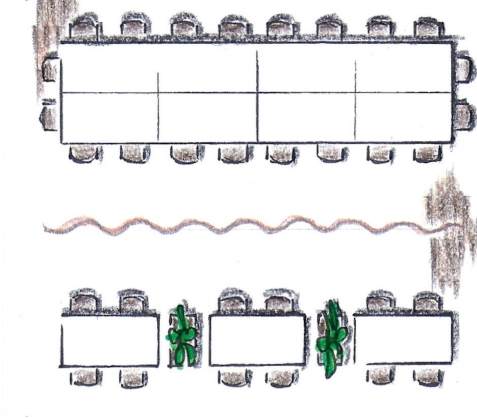
Banquet with 48 people  
in the restaurant APART



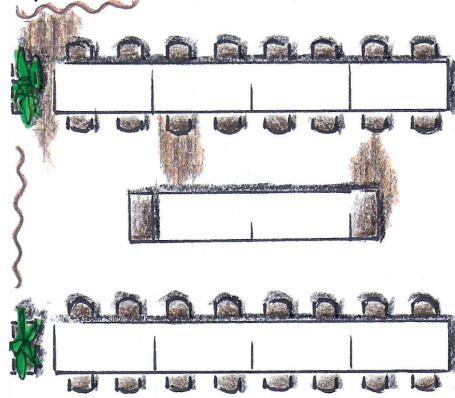
Aperitif and banquet with 30 people  
in the restaurant APART



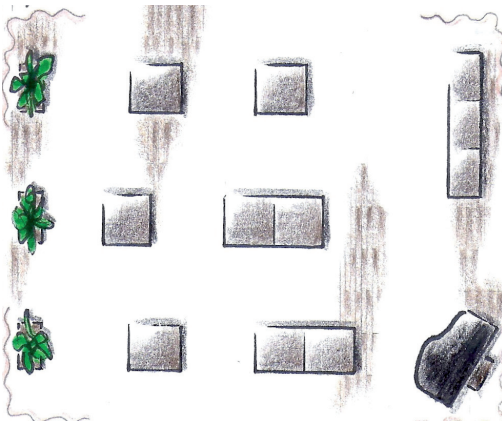
Banquet with 20 people  
in the restaurant APART



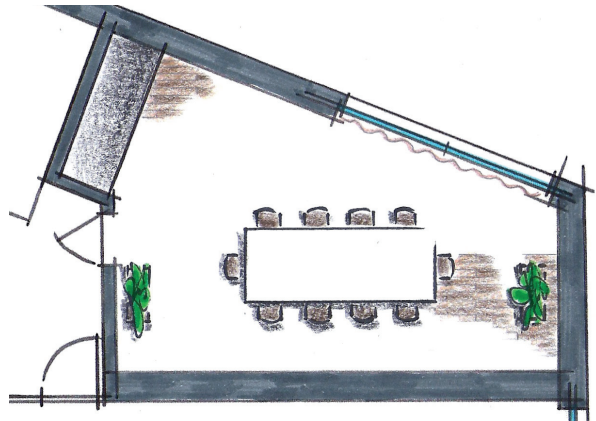
2 banquets for 16 people each  
in the restaurant APART



Buffet lunch  
for max. 40 Personen



Banquet for 10 people  
in the private dining room



## APERITIF SUGGESTIONS

### Aperitif packages

All prices in CHF

### RUSTIC FINGER FOOD

per person 16.00

- 2 Homemade spinach-ricotta pastries
  - 1 Lucerne 'Kügelipastetli' (puff pastry shell with diced veal and mushrooms in a creamy sauce)
  - 1 Welsh rarebit (cheesy toast)
- Cave-aged Sbrinz cheese and marinated olives

### MEDITERRANEAN FINGER FOOD

per person 27.00

- 1 Mini Calzone
- 2 Potato Tortillas
- 1 Shrimp cigarillo with lime sweet chilli
- 1 fiery minestrone in an espresso cup
- 2 Albondigas (Spanish meatballs) with garlic sauce
- 2 Chorizo crostini with pesto
- 1 Arancino (rice ball) on rocket

### ASIAN FINGER FOOD

per person 31.00

- 1 Crab cake mit Ryu sauce
- 2 Gyoza (Chinese dumpling) mit soya vinaigrette
- 1 glass edamame beans
- 1 Tom Yam soup with chicken
- 1 Peking duck wrap
- 1 shrimp lime wonton dumpling
- 1 Meatball with hot Thai ketchup
- 1 Asian beef tartar on bruschetta
- 1 Asian pork kebab

Prawn crackers

### BAR

(always available when the kitchen is open)

Olives marinated with herbs and garlic	per 100g	7.00
Crisp sweet and sour cashew nuts	per 100g	6.50
APART Buffalo salami with mature Sbrinz mountain cheese and mixed pickles		16.50

## BANQUET MENU SUGGESTIONS

### MENU 1

Morel mushroom macchiato, chicken lollipop, espuma

\*\*\*

Symphony in white: chicken, ginger risotto, cauliflower, sake espuma

\*\*\*

Raspberry roulette: Swiss roll, sorbet, verbena, mousse, jelly

3-course meal CHF 59.00

### MENU 2

Tuna variation: Carpaccio, tataki with avocado praline, wasabi

\*\*\*

Asian tomato soup with coconut milk, rice noodles, wonton dumpling, lemon grass

\*\*\*

Rack of lamb with cashew Panko breadcrumbs, tomato and courgette slices, thyme

\*\*\*

Mango crème brûlée, Tonka bean ice cream, marshmallow, smoothie

4-course meal CHF 88.00

### MENU 3

Caesar salad with chicken, bacon and Parmesan

\*\*\*

Lobster soup with vanilla, espuma, cigarillo

\*\*\*

Fillet of veal with sweet potatoes, asparagus

\*\*\*

Blueberry crumble, honey ice cream, nuts

4-course meal CHF 98.00

#### **MENU 4**

Pike-perch with pumpkin, focaccia, quail's egg

\*\*\*

Autumn risotto with mushrooms, sweet chestnuts, red cabbage praline

\*\*\*

Filletts of veal and pork with bacon, potato gratin

\*\*\*

Mango tiramisu with sorbet, candied mango, chocolate

4-course meal CHF 88.00

#### **MENU 5**

Salad bouquet with salmon and cream cheese rolls, shallots marinated in red wine, char eggs

\*\*\*

Roast beef with potato and sage gratin, vegetables, Café de Paris sauce

\*\*\*

Dessert variation: frozen, cold, hot

3-course meal CHF 75.00

#### **MENU 6**

«Fish fingers» our answer to Captain Birdseye

\*\*\*

Beef duo (served in two courses)

Braised beef with parsley, silver onions

Filet of beef with risotto, vegetables, sauce Béarnaise

\*\*\*

Berry trifle served in a glass

3-course meal CHF 88.00

From October 2016

APART AG  
Hotel Restaurant Bar  
Mattenstrasse 1  
CH-6343 Rotkreuz  
Tel. +41 41 799 49 99  
Fax +41 41 799 49 90  
info@aparthotel-rotkreuz.ch  
www.aparthotel-rotkreuz.ch