



über 15 Jahre Markthalle und Urgestein in Zürich West

# Speise Journal

essen und einkaufen bis tief in die Nacht.

blind offer

Restaurant les halles und les halles take away market, Pfingstweidstr. 6, 8005 Zürich-West, Reservationen und Infos 044-273 11 25 oder [www.les-halles.ch](http://www.les-halles.ch)

## Events at les halles

### The party place in Zürich West

Business meal, birthday party, meeting and conference, event for clients, aperitif, gala dinner, wedding party, vernissage, karaoke, Christmas party, vodka party, music, bands, dance, oyster buffet: We make it possible.

Our local has a not-perfect charm of Mediterranean Nonchalance which gives the reason for many of our clients to stop at les halles.

Our professional team aims to put everything at the right time at the right place, despite improvisation and chaos.

The result: Impressed clients.

We organize a full service including supporting programme, music, and city tour in Zurich-West. We also provide professional multimedia or a speakers-desk.

We care for fresh Mediterranean and French kitchen.

Our clients estimate the price-performance ratio.

They all have been here:

**Fernsehen SF DRS  
DRS 3  
Kuoni Travel  
Caritas  
Credit Suisse  
Wengerlaw  
Zürcher Rugbyclub  
Bluewin  
Das Magazin TA-Media  
Zürcher Ballet  
TPC  
Vischer anwälte, Notare  
Blick  
GDI  
Bio Suisse, WWF  
McCann-Ericsson Zürich  
Boston Consulting Worldwide  
Goldbach Media  
Galerie Presenhuber  
Kunsthalle  
Zünfte zur Gerwe und Schuhmachern  
Veloplus  
BundespräsidentInnen  
and small societies or private  
groupes**



**Essen und Einkaufen bis tief in die Nacht.**

## **Offer for groups**

### **Worth knowing in brief**

The following information is the basic for a personal advice.

We bring our offer into agreement with your needs. We are flexible and many things are possible.

The banquet menu is made for groups of 70 or more people. For groups of 30 or more people it is also possible to order a uniform menu. Your group will be integrated in the restaurant, which takes rigidity and guarantees good vibes. No rent will be charged. Please contact us. We offer the right proposal.

Groups with less than 30 people order individually by check list.

Our Gourmet-Shop, which offers wines and curiosities, is connected with the restaurant and invites for night shopping or just stretching your legs. The shop remains open for public clients even during private parties.

### **Conditions**

Minimum turnover: Thursday CHF 14'000.- / Friday CHF 17'000.- / Saturday CHF 16'000.-

Conditions from Monday to Wednesday according to prior agreement. Good conditions to rent the mall during the afternoon or in the morning for private events.

Please communicate the amount of your guests and the menu at least 10 days before the event. It has to be the same menu for all (and one vegetarian alternative).

We prepare your table whether with white paper or tablecloth (CHF 250.-). The mall is crammed with rummage, so the best decoration is a bouquet of flowers. Bunches of flowers costs about CHF 350.-.

For your speech or presentation we provide a microphone and a beamer. The audio equipment has a mixing desk, an I-Pod link and a computer access to your disposal. Of course we have some background music for you. Please let us know if you like to contract a band or DJ. Cost of the audio equipment: CHF 350.-.



## Essen und Einkaufen bis tief in die Nacht.

### Apéro

**From our in-house bakery pastry shop, from 25 persons, order at least 1 week in advance.**

Antipastiplates CHF 95.00 per plate (from 8-10 people) with salumi, cheese, olives, dried tomatoes, homemade bruschetta and humus canapes.

Ham croissants CHF 2.20 per piece

Puff pastry with organic vegetables CHF 2.20 per piece

Puff pastry with cheese, paprika or poppy seed CHF 25.- from 10 people

Quiche with cheese, bacon and onions (4x4cm) CHF 2.20 per piece

Quiche with organic vegetables (4x4cm) CHF 2.20 per piece

Mini hamburgers (porc and beef) CHF 4.50 per piece

Mini-Sandwich with salami, ham, or cheese CHF 3.- per piece

Canapes with bruschetta, humus, parma, salmon, tuna CHF 4.- per person and sort,  
2 sorts CHF 7.80 per person

### Apéro-Desserts

**From our in-house bakery pastry shop, from 25 persons, order at least 1 week in advance.**

Small glasses filled with:

Mousse au chocolat

Fruit mousse (any kind of taste)

Yogurt cream

Fruity curd cream

Baileys cream

Coffee cream

Cream of Children's chocolate

CHF 3.- per glass

Crumble cake CHF 2.50 per piece

Mini-brownies CHF 2.50 per piece

Mini-cheesecake CHF 3.50 per piece

Mini-truffles tarte CHF 3.50 per piece

Mini-vanilla tarte with fruits CHF 3.50 per piece



## Essen und Einkaufen bis tief in die Nacht.

### **Buffet**

Create your own buffet. We recommend helpfully and calculate the price.

#### **Starter buffet**

Salad buffet with a wide choice of salads and homemade dressing

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Oriental Mezze buffet with Falafel, eggplant mousse, chicken skewer, humus, manouri, olives, lamb skewer, kubbeh, yogurt mint dip, dates

\*\*\*\*\*

Mediterranean Tapas buffet with Salami, San Daniele ham, Mortadella, Chorizo, olives, cheese, eggplant, stuffed peppers, artichokes, zucchini and dried tomatoes

#### **Main course buffet**

Indian buffet with chicken curry, lamb curry, lentils curry with basmati rice and Raita

\*\*\*\*\*

Moroccan buffet with lamb tajine, chicken tajine, vegetable tajine with couscous

\*\*\*\*\*

Summer buffet with grilled meat and fish, baked potatoes and vegetables

#### **Dessert buffet**

Brownies, truffes tarte, cheese cake, fruit mousse, swedish tartlet, chocolate mousse, fruit salad, baklava, ice cream, tiramisu, Indian yogurt cream, meringue with chestnut purée, cheese

Our confectioner provides many options for cakes and tarts.



## Essen und Einkaufen bis tief in die Nacht.

### Menus

It is possible to switch the courses or to add courses. Please ask for revaluations.

Instead of a dessert served at the table you can choose also the dessert buffet (page 4). Choose 6 different desserts after your fancy for extra charge added to the menu of your choice.

#### **Medina**

**3-course menu, CHF 58.- /person**

Salad Zaalouk (oriental spiced cooked vegetables)

\*\*\*\*\*

Tajine with lamb or chicken, couscous and chickpeas

\*\*\*\*\*

Fruit salad

#### **Corsica**

**4-course menu, CHF 71.- /person**

(Without ravioli 66.- / person)

Seasonal mixed lettuce with sautéed mushrooms and croutons with homemade dressing

\*\*\*\*\*

Vegetable ravioli with sage butter

\*\*\*\*\*

Brasato (veal) al limone with tagliatelle and vegetables

\*\*\*\*\*

Crema Catalana

#### **India**

**4-course menu, CHF 72.- /person**

Samosa with chili sauce

\*\*\*\*\*

Coconut cream soup

\*\*\*\*\*

Curry with lamb, chicken or lentils with basmati rice and Raita

\*\*\*\*\*

Indian yogurt cream



## Essen und Einkaufen bis tief in die Nacht.

### Agneau

4-course menu, CHF 74.- /person

Cress cream soup

\*\*\*\*\*

Vegetable terrine with vinaigrette

\*\*\*\*\*

Lamb fillet with red wine-mushroom-sauce, potato gratin and ratatouille

\*\*\*\*\*

Apple pie with vanilla sauce

### Français

5-course menu, CHF 79.- /person

Tomato cream soup

\*\*\*\*\*

Lamb's lettuce with bacon and croutons with homemade dressing

\*\*\*\*\*

Vegetable ravioli with sage butter

\*\*\*\*\*

Beef sirloin (180g) with morels sauce, small potatoes and vegetables

\*\*\*\*\*

Pancakes with cinnamon and vanilla sauce

### La grande course

8-course menu, CHF 112.- /person

Peas soup

\*\*\*\*\*

Lamb's lettuce with ducks liver

\*\*\*\*\*

Vegetable ravioli with sage butter

\*\*\*\*\*

Roast beef with sauce béarnaise

\*\*\*\*\*

Sorbet with vodka

\*\*\*\*\*

Smoked salmon with toast and butter

\*\*\*\*\*

Medallion of veal fillet with morels sauce, small dumplings and vegetables

\*\*\*\*\*

Fruit salad



## Essen und Einkaufen bis tief in die Nacht.

### Thanks Giving

3-course special menu, CHF 68.- /person

Corn chowder

\*\*\*\*\*

Roasted turkey filled with walnuts, sultana and apple

Mashed sweet potato

Marble carrots

\*\*\*\*\*

Apple pie with vanilla sauce

### Hiver

3-course special menu, CHF 71.- /person

Orange salad with nuts

\*\*\*\*\*

Saddle of veal with port wine sauce and mashed potato and seasonal vegetable

\*\*\*\*\*

Meringue with sweet chestnut puree

#### Your choice:

##### Vegetarian main courses

Ravioli with sage butter

\*\*\*\*\*

Risotto with saffron and arugula

\*\*\*\*\*

Puff pastry filled with Mediterranean  
vegetables with basil pesto

\*\*\*\*\*

Ratatouille with couscous

\*\*\*\*\*

Puff pastry with vegetables and ricotta  
with saffron sauce

\*\*\*\*\*

Samosa

#### Your choice:

##### Desserts

Truffles tarte

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Cheese cake

\*\*\*

Swedish tartlet

\*\*\*

Fruit mousse

\*\*\*

Mousse au Chocolat

\*\*\*

Fruit salad

\*\*\*

Baklava

\*\*\*

Ice cream

\*\*\*

Tiramisu

\*\*\*

Brownies

\*\*\*

Indian yogurt cream

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Meringue with sweet chestnut puree

\*\*\*

Cheese



## Essen und Einkaufen bis tief in die Nacht.

### Drinks for groups:

#### **Softdrinks/ coffee/ beer**

Mineral water Passugger 1 Liter	CHF 13.-
Softdrinks 1 Liter	CHF 13.-
Orange juice 1 Liter	CHF 15.-
Coffee / Espresso	CHF 5.-
Digéstifs (grappa or spirits) 2cl	CHF 9.-
Beer Falken 3dl draft	CHF 5.-
Naturperle 5dl bottle	CHF 7.50

#### **White wine**

Auvernier, Chasselas, Neuenburg Switzerland	CHF 47.-
Picpoul de Pinet, Roussillon France	CHF 47.-
Côtes du Rhone blanc AOC, Viognier/Roussane/Clairette/Marsanne	CHF 53.-

#### **Rose, Sparkling wine**

Lafage Rosé Miraflores	CHF 53.-
Sparkling wine Cava	CHF 54.-

#### **Red wine**

Roccamora, Negro amaro, Salento Italy	CHF 50.-
Parcelas Selectas, Mencia, Bierzo Spain	CHF 47.-
Bois Joli, Syrah und Mourvèdre, Roussillon France	CHF 62.-
Baltasar, 100% Garnacha D.O. Catalunya Spain, 91 P. Parker	CHF 59.-
Abadal Tinto D.O. Tempranillo, Cabernet, Catalunya Spain	CHF 53.-
Côtes du Rhone AOC Guigal, Syrah/Grenache, Mourvèdre	CHF 53.-
Marqués de Vittoria Crianza, Tempranillo, Rioja Spain	CHF 57.-
Ripasso Pegrandi Valpolicella Classico DOC Superiore, Italy	CHF 63.-

Corkage for wines bought in our shop	CHF 30.-
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Bei uns gibt es Bier Paul, die naturbelassenen Bier-Spezialitäten des Zürcher Brauers Ralf Paul.

