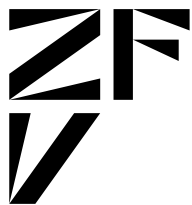


From coffee breaks to Flying Dinner.



Gut tut gut.



Catering for short breaks and grand occasions.

Whether you are planning a coffee break, standing lunch, drinks reception or flying dinner, we will support you in planning and delivering your event. Together we will create an offering tailored to your occasion and requirements. From an intimate coffee break to a flying dinner for larger groups, we ensure that food, drinks and service are perfectly coordinated. We would be delighted to advise you personally and accommodate individual requests.

Your ZFV team at Restaurant YAYE

Contact

ZFV Gastronomie Yaye
Hegenheimermattweg 167
4123 Allschwil
T +41 76 247 88 21
yaye@zfv.ch
www.zfv.ch

Contents

Break Packages	4
Sweet Treats & Pastries	4
Sandwiches	4
Cold Lunch Packages	4
Sharing Platters	5
Apéro Packages	5
Business Lunch	6
Desserts	6
Cold Drinks	6
Alcoholic Drinks	7
Hot Drinks	7
Information	8
Declaration	10
Terms and Conditions	10

Break Packages

Minimum order: 10 people

«Standard Breakfast»	per person	9.00
----------------------	------------	------

Coffee, orange juice, croissant, fresh fruit

«Deluxe Breakfast»	per person	12.00
--------------------	------------	-------

Coffee, orange juice, croissant, sliced fruit, muesli / layered yoghurt

«Afternoon Break»	per person	9.00
-------------------	------------	------

Coffee, water, pastries, fresh fruit

Sweets & Pastries

Minimum order: 5 items/bottles per variety

Baked goods

Butter croissant	piece	1.90
------------------	-------	------

Pretzel croissant	piece	2.10
-------------------	-------	------

Rustico croissant	piece	2.10
-------------------	-------	------

Fruit and yoghurt roll	piece	2.90
------------------------	-------	------

Sweet pastry	piece	3.20
--------------	-------	------

Assorted muffin	piece	3.90
-----------------	-------	------

Brownie	piece	3.70
---------	-------	------

Yoghurt & Fruit

Small plain yoghurt <i>with fruit coulis</i>	piece	3.00
--	-------	------

Small Bircher muesli served in a glass	piece	3.30
--	-------	------

Sliced fruit	piece	3.50
--------------	-------	------

Whole fruit	piece	1.20
-------------	-------	------

Fresh fruit skewer		3.50
--------------------	--	------

Sandwiches

From 5 people

All our sandwiches are homemade

«Standard» Sandwich	4.50
---------------------	------

Cheese

Ham

Swiss-style meat loaf

Salami

«Premium» Sandwich	5.50
--------------------	------

Egg

Tuna mousse

Hummus

Antipasti

«Deluxe» Sandwich	6.50
-------------------	------

Salmon

Roastbeef

Cured ham

Pastrami

Cold Lunch Packages

From 10 people

Sandwich Lunch	per person	18.50
----------------	------------	-------

3 mini sandwiches *with meat, fish or vegetarian filling*

1 small salad served in a glass

1 seasonal dessert of the day

Wrap Lunch	per person	19.50
1 Wrap with meat, fish or vegetarian filling		
1 small salad served in a glass		
1 seasonal dessert of the day		

Sharing Platters

Minimum order: 10 people per variety

«Classic»	per portion	17.90
Cheese cubes, salami, cured ham, mixed pickles, house bread	150 g	
«Deluxe Swiss»	per portion	22.50
Roastbeef, air-dried meat, Salsiz sausage, mountain cheese, marinated olives, house bread	150 g	
«Cheese»	per portion	16.80
5 varieties from mild to full-flavoured, cut into bite-sized pieces, nuts, fresh fruit, house bread	150 g	
«Vegan»	per portion	16.50
Vegetable sticks, marinated olives, hummus dips, tortilla chips	150 g	
«Fruit Platter»	per portion	9.90
A harmonious selection of seasonal and regional fruit	150 g	
«Mediterranean»	per person	14.50
Antipasti skewer, tomato and mozzarella skewer, Parmigiano Reggiano, marinated olives, focaccia with cured ham & rocket	150 g	

Apéro Packages

A minimum order of 10 people/portions applies to all packages and products.		
«Mini»	per person	9.90
Small drinks reception plate with rosemary focaccia, marinated olives and cheese cubes		
«Small & Refined»	per person	15.90
1 small starter served in a glass 1 soup shot served in a glass 2 cold bites Chips & Cracker		
«Classic»	per person	23.90
1 small starter served in a glass 1 soup shot served in a glass 4 cold bites		
«Apéro Riche»	per person	33.90
1 soup shot served in a glass 3 cold bites 3 hot delicacies		
Drinks reception extras, from 5 people		
Savoury nut mix	per 50 g	3.80
Cashew, almond and cranberry mix	per 40 g	3.80
Swiss crisps	per 100 g	4.90
Mini savoury puff-pastry bites	per piece	2.10
Plain focaccia	per 100 g	3.30
Plain brown bread, diced	per 100 g	2.10
Chorizo skewer with cherry tomatoes & olives		2.90
Vegetarian antipasti skewer		2.70
Vegetable sticks with herb dip, vegan		3.20

We would also be delighted to create a bespoke drinks reception package for you. Suitable drinks and services, such as service staff for flying service, can be found on the following pages.

Business Lunch

From 30 people

Lunch Package «Mexico»	per person	18.50
-------------------------------	------------	-------

Chilli con carne, Chilli sin carne
with lentils & chocolate
Spiced rice & seasonal dessert of
the day

Lunch Package «India»	per person	19.20
------------------------------	------------	-------

Butter Chicken, Curry Palak tofu
with cream cheese, spinach, garam
masala & pomegranate
Basmati rice
Seasonal dessert of the day

Lunch Package «Swiss»	per person	19.50
------------------------------	------------	-------

Alpine macaroni with or without
bacon
Seasonal dessert of the day

Lunch Package «Alpin»	per person	19.80
------------------------------	------------	-------

Grandmother-style minced beef
vegetarian Brewbee mince in red
wine sauce / macaroni, grated
cheese & apple sauce
Seasonal dessert of the day

Lunch Package «Curry»	per person	21.50
------------------------------	------------	-------

Vegetable curry with fried tofu /
diced chicken, Basmati rice, naan
bread
Seasonal dessert of the day

Lunch Package «Asia»	per person	19.50
-----------------------------	------------	-------

Vegetarian Chinese stir-fry / Red
curry with chicken / jasmine rice
Seasonal dessert of the day

Lunch Package «Italia»	per person	22.80
-------------------------------	------------	-------

Pasta feast with penne Bolognese
and grated cheese / Pesto Cinque
Pi and grated cheese
Seasonal dessert of the day

Desserts

From 5 items per person

Small homemade desserts served in glasses:

Chocolate mousse	item	3.80
------------------	------	------

Fruit salad	item	3.80
-------------	------	------

Tiramisu	item	3.80
----------	------	------

Panna Cotta	item	3.80
-------------	------	------

Brownie	item	3.70
---------	------	------

Muffins	item	3.50
---------	------	------

Assorted biscuits	item	3.50
-------------------	------	------

Homemade seasonal dessert	item	3.50
---------------------------	------	------

Cold Drinks

Still / sparkling mineral water	5 dl	3.00
	1L	6.50

Assorted soft drinks	5 dl	3.50
----------------------	------	------

Coca-Cola / Cola Zero

ZFV mint lemonade

ZFV hibiscus tea

Focus Water

Homemade smoothie	1L	12.50
-------------------	----	-------

Fruit juice	1L	9.50
-------------	----	------

Alcoholic Drinks

Wine / Sparkling Wine

Prosecco DOC Glera (Prosecco) <i>Il Colle, Valdobbiadene, Italy</i>	75 cl	31.00
---	-------	-------

Champagne Perrier-Jouët <i>Grand Brut, France</i>	75 cl	81.00
--	-------	-------

House white wine	75 cl	29.00
------------------	-------	-------

Mythos white, VdP Suisse <i>Weingut Landolt, Switzerland</i>	75 c	33.00
---	------	-------

House red wine	75 cl	29.00
----------------	-------	-------

Mythos red, VdP Suisse, Weingut Landolt, Switzerland	75 cl	33.00
---	-------	-------

We would be delighted to offer
additional wines on request.

Beer

Ueli Special beer	3.3 dl	4.70
-------------------	--------	------

Ueli Sorglos alcohol-free beer	3.3 dl	4.70
--------------------------------	--------	------

Hot Drinks

Nespresso coffee / espresso	2.0 dl	3.50
-----------------------------	--------	------

Selection of teas	2.0 dl	3.00
-------------------	--------	------

Set-up and cleaning fee for Nespresso machine		10.00
--	--	-------

Information

Prices

All prices are in CHF and include statutory VAT. Prices are subject to change.

Our Venue

The restaurant may be used for events on request. We would be delighted to discuss the options with you personally.

Orders & Quantities

The final number of attendees and all relevant details must be provided no later than 5 working days before the event. This number will form the basis for invoicing. Final confirmation or cancellation of events for 20 people or more must be received no later than 4 weeks before the event begins. Guests who do not attend will be charged in full.

Information Required for Orders

Date & time

Type of event

Event venue

Number of guests

Contact person's details and full billing address

Allergies & dietary requirements

Delivery

Delivery and logistics costs vary depending on the event, venue and work involved. We would be pleased to provide a quotation.

Staff Costs

Service staff, chef, logistics

07:00-23:00	CHF / h	55.00
-------------	---------	-------

23:00-07:00	CHF / h	65.00
-------------	---------	-------

Service manager, head chef

07:00-23:00	CHF / h	65.00
-------------	---------	-------

23:00-07:00	CHF / h	75.00
-------------	---------	-------

Hire and Replacement Charges

Hire charges include cleaning and cover 24 hours. Logistics/delivery costs are additional.

Missing or damaged items will be charged according to the price list.

Crockery Hire

Plate, bowl	item	1.50
-------------	------	------

Coffee and espresso cup	item	1.00
-------------------------	------	------

Cutlery Hire:

Knife	item	1.00
-------	------	------

Fork	item	1.00
------	------	------

Spoon	item	1.00
-------	------	------

Coffee and espresso spoon	item	1.00
Glassware Hire (full crates only):		
Wine glass	25 items	25.00
Champagne flute	36 items	36.00
Water glass	36 items	36.00
Fabric Tablecloths and Napkins:		
White tablecloth, 130x220cm	item	6.10
White tablecloth, 130x190cm	item	5.70
White tablecloth, 130x130cm	item	5.50
White square napkin	item	2.20
Decorations	charged according to time and materials	
Technical equipment	charged according to time and materials	
Replacement costs will be charged for breakage or loss.		
Corkage		
A corkage fee of CHF 25.00 per 75 cl bottle applies to wines supplied by the client and poured, chilled or set out by ZFV staff.		

Declaration

We work with Swiss suppliers and prioritise sustainably produced, fairly traded and seasonal food when purchasing ingredients.



Ingredients and Allergens

If you have any questions about ingredients or allergens, please contact our specialist staff by telephone during opening hours or by email.

Terms and Conditions

You can find our Terms and Conditions [here](#)