

Ristorante
Casa

ferlin

dal 1907

Event organization

Welcome to the restaurant Casa Ferlin

Dear Sir or Madam

The following guidelines will help making your event a resounding success:

Menu:

Feel free to arrange and experiment with the menu as much as you like. However please keep in mind to settle on one single menu for all your guests. Concerning special requests such as allergies, vegetarians or children, we are flexible and happy to help you.

Please also inform us about your choice of wine to accompany your menu. If you have compiled everything, we will send you a costs estimate for signature. All the relevant documents can be found online:

Wine list: (wicato.ch)

If you have any special requests, we will be happy to assist you.

Consulting:

Should there be any questions or uncertainties while planning your event, do not hesitate to contact us. We'll be happy to help and give you further information.

If there are any changes after the completion of the offer (number of participants, ...) please let us know.

We are looking forward to welcoming you and your guests soon.

Best regards

Franz Ferlin

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Schweiz

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CHE-103.086.843 MwSt

Menu suggestions

Menu 1 Fr. 128.--

Mixed Ravioli

Mixed Salad

Fillet of veal with lemoncreamsauce

Fine noodles with

Spinach

Panna cotta

Menu 3 Fr. 132.--

Canneloni Roman-style

Mixed Salad

Small tenderloin steaks with boletus

Risotto with safron

Broccoli with butter and Parmesan-cheese

Coupe du chef

Menu 5 Fr. 131.--

Scampi-Cocktail

Roast double veal cutlet

Fine noodles with

Spinach

Mixed Dessert Casa Ferlin

Menu 2 Fr. 131.--

Ravioli Casa Ferlin

Mixed Salad

Fillet of beef "Maison" with boletus

Potatoes

Mixed of vegetables

Chocolate mousse

Menu 4 Fr. 138.--

Large noodles "Padrone" (owner-style)

Mixed Salad

Roast double filletsteak

Mixed of vegetables

French fried

Ice soufflé with Grand-Marnier

Menu 6 Fr. 138.--

Mixed Pasta

Mixed Salad

Choice of sole, sea-bass and scampi

Rice Créole-style

Spinach

Omolette Vesuvio

Special Menu

Scampi on rocket salad

Bouillon with Sherry

Ravioli Casa Ferlin

White and green

Veal fillet with lemoncreamsauce

Home-made Fine noodles

spinach

Lemon sorbet with vodka

maison beef tenderloin (with mushrooms)

risotto made with saffron

Broccoli with Parmesan

Variety of sweets Chiantiquelle

Price Fr. 159.-

Service & statutory VAT. included

115 Years Casa Ferlin

We are not alone with our 115th anniversary.

There are hotel and restaurant businesses that are much older. But if you look at them

<<Veterans>> and are still looking for a patron in the kitchen or as a chef de service at the front, then you will hardly find an older company than ours. If you focus on the tradition that still exists, be it in the kitchen, in the cellar or in the ambience, then we Ferlins can consider our anniversary to be very special.

Thank you very much for your loyalty.



Menu

Ravioli all' Angelo
(Casa Meno)

—

Fillet of sole with Champagne
sauce

Spinach

—

Sgroppino al Limone

—

Veal fillet in lemon sauce

Carrots and white noodles

—

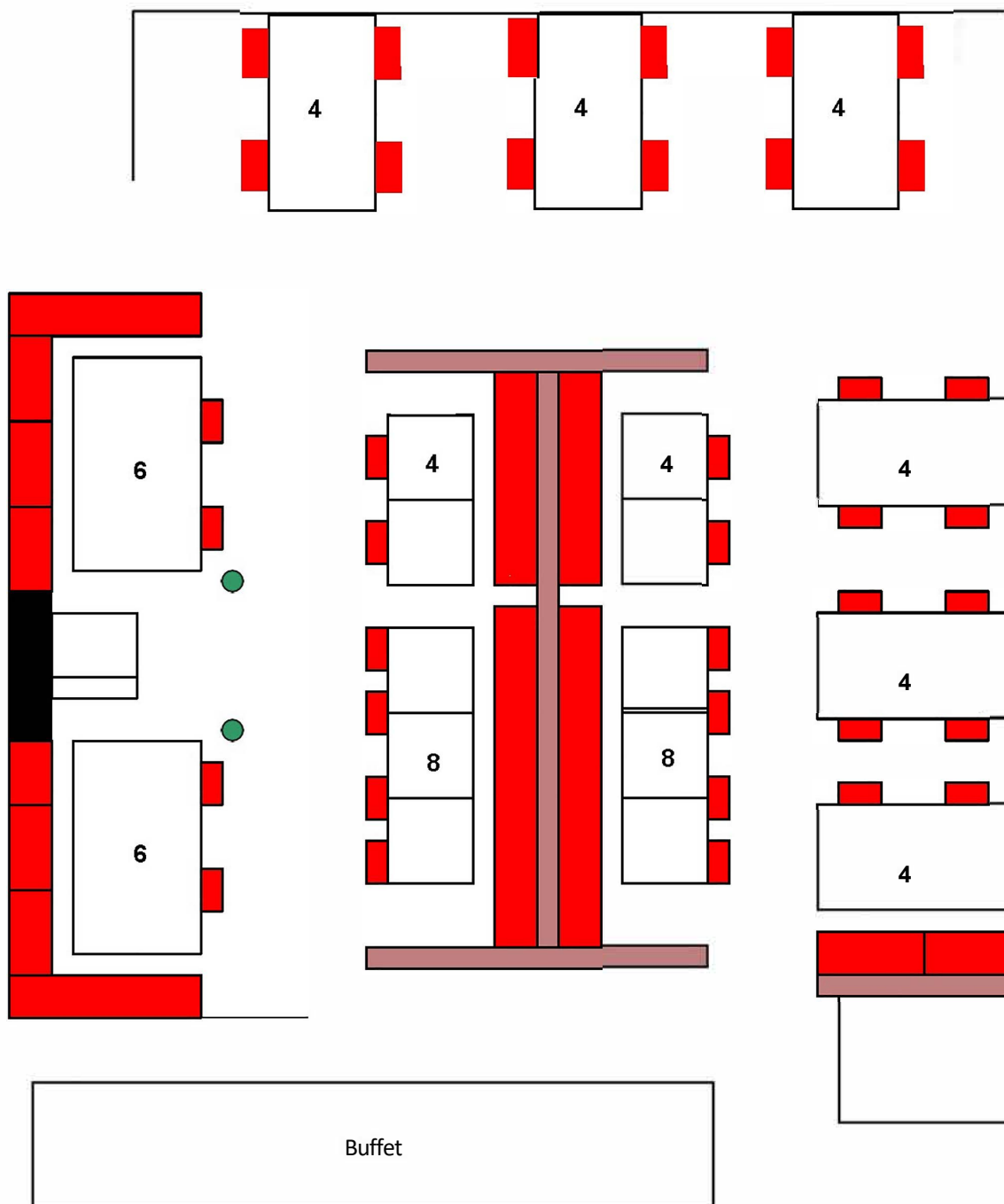
Omelette Vesuvio

Price Fr. 130. -

Seating plan

Total: 60

Windowfront



The squares filled in red are the seats and the numbers indicate the possible seats.

Seating plan

Total 40 people

The squares filled in red are the seats and the numbers indicate the possible seats.

