



RESTAURANT PIPETTERIA  
MÄNNEDORF

# Welcome

Whether inviting guests to an Aperitif or to a special occasion –the choice of the right culinary accompaniment is essential to the success of an event.

With us, your catering needs are in the best hands. With experienced planning and expert advice, we will be at your service during the planning phase and will offer you first class service during the event.

Turn your event into a culinary experience. It is our pleasure to spoil you.

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## BREAKFAST

### PACKAGE

**CEO BREAKFAST** Piece 13.50

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Coffee or tee, orange juice, freshly-baked croissants, bread roll, butter, jam, homemade birchermuesli, seasonal fruit basket

**SWISS BREAKFAST** Piece 19.50

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Coffee or tee, orange juice, freshly-baked croissants, bread roll, butter, jam, homemade birchermuesli, plates with various meat and cheese, seasonal fruit basket

**TECAN BREAKFAST** Piece 29.00

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Coffee or tee, orange juice, freshly-baked croissants, bread roll, butter, jam, homemade birchermuesli, plates with cured beef grison style and cheese and smoked salmon, seasonal fruit basket

2

### FRESHLY BAKED

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Oven fresh butter croissant (, grain and soda-pickled) Piece 1.70

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Oven fresh grain croissant Piece 1.70

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Oven fresh soda-pickled croissant Piece 1.70

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Fair-trade-bread roll with chocolate chips Piece 1.70

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Various brad rolls Piece 1.70

**HEALTHY CHOICE**

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Homemade birchermuesli Piece 3.60

Fruity yoghurt Piece 2.10



## BREAKFAST

Seasonal fresh fruits (sliced)	Piece	3.00
Seasonal fruit basket	Piece	for free



## BREAK

## COFFEE

Nespresso Trolley (min. 6 capsules)	Piece	2.50
Coffee	Piece	2.00
Capuccino / Hot chocolate (Ovomaltine / Caotina)	Piece	2.50

3

## SANDWICHES

Soda-pickled bretzel filled with butter or cream cheese and chive	Piece	2.70
Traditional swiss bread with a variety of fillings	Piece	4.00
Sandwiches from our daily offer a variety of fillings	Piece	4.00 – 7.50
Mini- bread rolls with a variety of fillings	Piece	3.80

## SWEETS

Homemade sheet cake	Piece	2.00
Lemon-, chocolate- or carrot cake	Piece	2.00
Homemade fruit flan	Piece	2.00
Sweet pastries	Piece	2.70

On request we also bake your favourite cake.



## LUNCHEON

### BUFFET

**MEDITERRANEAN** Portion 49,50

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Italian salad with parmesan and roasted pine nuts  
Grilled veal steak with mushroom sauce, papardelle, Zucchetti with  
Provencal herbs  
Chocolate mousse garnished with fruit

**ITALIANA** Portion 37,50

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Melon with smoked ham  
Pork filet «Saltimbocca» with port wine jus, saffron risotto, steamed  
broccoli with almonds  
Panna Cotta with fresh berrie

**ALPINE** Portion 37,50

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Lamb's lettuce with egg and bacon  
Sliced veal zurich style, chruncy rosti and sauted beans with onions  
Chocolate cake with wild berry coulis

**TECAN** Portion 57,50

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Antipasta plate with Parma ham and grilled vegetables  
Fillet of beef with green pepper sauce, potato gratin and glazed carrots  
Vanilla cream with fresh berries

**SALMO** Portion 44,50

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Mixed leaf salad  
Salmon fillet tranche with hollandaise sauce, boiled potatoes, fresh  
leaf spinach with onions  
Topped caramel cream



## LUNCHEON

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<b>GALLUS</b>	Portion	37.50
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Mixed salad  
Roasted chicken breast with lime sauce, wild rice, vegetable bouquet  
Ice cream

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<b>LAMB</b>	Portion	42.50
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Smoked duck breast on salad bouquet  
Roasted lamb entrecote with thyme sauce, roasted potatoes, ratatouille  
Mango mousse with fresh kiwis

You are also welcome to choose and order your lunch from the daily changing menu.

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<b>SALAD AND MINI</b>	Portion	21.50
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Small salad in a bowl  
Mini rolls with different fillings (3 pieces per person)  
Mini pâtisserie (2 pieces per person)

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<b>CRUNCHY AND MINI</b>	Portion	22.50
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Small Birchermuesli  
Mini rolls with different fillings (3 pieces per person)  
Mini pâtisserie (2 pieces per person)

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<b>ANTIPASTI</b>	Portion	27.50
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Mixed salad  
Cold antipasti plate with vegetables and meat  
Mini pâtisserie (2 pieces per person)



## AFTER WORK

### COCKTAIL PACKAGE

**CLASSIC** Piece 19.40

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Ham croissants, mini pizza, samosa, tomato-mozzarella skewer  
White wine 2dl, beer «Quöllfrisch» 3dl, orange juice 2dl

**WORLD** Piece 21.90

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Canapes with rustico bread, yakitori skewers, salty cheese cake, spring roll  
White wine 2dl, beer «Quöllfrisch» 3dl, orange juice 2dl

**PARTY** Piece 23.30

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Spring roll, party rolls with various fillings, meatballs, aperitif cakes, chilli poppers  
White wine 2dl, beer «Quöllfrisch» 3dl, orange juice 2dl

6

### GOURMET PLATTER

(ORDERABLE FROM 5 PERSONS)

**LOCAL SPECIALTIES** pro Person 11.80

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Richly garnished platter with ham, meat loaf, salami, cold cuts and Swiss cheese, crusty house bread

**SWISS PLATTER** pro Person 14.50

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Richly garnished platter with ham, meat loaf, salami, cold cuts, raw ham, air-dried Grisons beef and Swiss cheese, crusty house bread



## AFTER WORK

### MENU

#### COLD BITES

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Mini party rolls with various fillings	Piece	3.80
Canapes with rustico bread mixed fillings	Piece	3.80
Canapes with different fillings	Piece	3.80
Bruschetta Italiana	Piece	2.70
Tomato-mozzarella skewer	Piece	2.70
Vegetable sticks with dipping sauce (50g per person)	Piece	2.70
Vegetable skewer	Piece	2.70
Grilled vegetables (50g per person)	Piece	3.20
Baquette by the metre filled as desired	Piece	65.00

#### WARM BITES

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Dates wrapped in bacon	Piece	2.70
Salty cheese cake	Piece	2.70
Mini burger in a colorful bun	Piece	3.70
Ham croissant	Piece	2.70
Samosas with a chili dipping sauce	Piece	2.70
Mini spring roll with vegetarian filling	Piece	2.70
Crispy mini pizza with tomato and mozzarella	Piece	2.70
Meat balls with a spicy dipping sauce	Piece	2.70
Chicken satay-skewer with dipping sauce	Piece	3.70

#### SALTY BITES

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Chips or peanuts	100 g	2.00
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#### SWEET BITES

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Mini pâtisserie	Piece	3.00
Sliced fruit platter (from 5 persons)	Per Per-	6.50

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## AFTER WORK

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Friandise (from 4 persons)	25.00





## BEVERAGE

### BEVERAGE NON ALCOHOLIC

Sparkling mineral water	5 dl	2.50
Still mineral water	5 dl	2.50
Various sweet beverages	5 dl	2.70
Chaya	5 dl	3.80
SV Ice Tea Fair Trade	5 dl	2.70
SV Ice Tea Zero Fair Trade	5 dl	2.70
Michel fruit juice	33 cl	3.80
Orange juice Premium Fair Trade	1 Liter	6.50

### WHITE WINE

Epesses AOC Lucine Waadt	75 cl	26.00
Roero Arneis DOCG Piemont	75 cl	26.00

9

### RED WINE

Ticinello Merlot del Ticino DOC Tessin	75 cl	26.00
Barbera d'Alba DOC Superiore Borgogno Piemont	75 cl	29.00
Lagunilla Rioja DOC Crianza Rioja	75 cl	26.00

### PROSECCO

Prosecco Brut DOC Treviso Il Colle	75 cl	26.00
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### BEER

Appenzeller Quöllfrisch	33 cl	2.90
Feldschlösschen non-alcoholic	33 cl	2.60



## GENERAL DETAILS

### ADDITIONAL COSTS

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Employee costs Service and cook	Per hour	60.00
Manager Employee cost	Per hour	80.00
Employee costs from 22pm bis 06am «Night sur-charge»	Per hour	10.00
Table decorations: Flowers / Arrangements	according to expense	

### MATERIAL RENT

Chafing Dish	Piece	5.00
Glasses	Piece	0.50
Cutlery	Piece	0.50
Coffee cups	Piece	0.50
Paper napkins	Per Pack	6.50
Broken glasses	Piece	4.00
Broken cups and plates	Piece	5.00
Cutlery loss	Piece	5.00
Table cloths	Piece	7.00
Cloth napkins	Piece	7.00

**10**

Unforeseen costs will be charged according to actual expenditure.

The number of guests notified by the day before is binding and will be invoiced.

The invoice is payable within 30 days.

All prices are in Swiss Francs incl. 8.1% VAT.



## GENEREL DETAILS

### ALLGEMEINE GESCHÄFTSBEDINGUNGEN

<https://www.sv-group.ch/de/catering/agb>

### DECLARATION

Switzerland: Beef, pork, chicken breast, veal, meatballs, sausages, wieners, dried meat, cold cuts, salami

Vietnam: Giant shrimps, thon, fish

Norway: Smoked salmon

Denmark: Cocktail shrimps

Italy: Bresaola, Parma ham

France: Duck breast