



*Baracca BBQ
Offer for groups*

Baracca Garden BBQ

What has been a tradition in America for decades is now also available in Kloten: barbecuing on the Barbecue Smoker.

A common smoker has a two-chamber system, which consists of a cooking chamber and a connected fire box. The fire is lit in the firebox on the side, the heat generated by this draws into the cooking chamber and distributes itself evenly there.

In addition, a chimney, which can also be used to regulate the temperature, provides the smoke outlet. The two separate chambers in the BBQ Smoker ensure that no fat and no meat juice can drip into the embers.

Low-temperature cooking in a smoker produces temperatures between 85°C and 160°C, while a classic charcoal grill can produce temperatures of up to 250°C.

BBQ offers

We offer three different BBQ offers in our Baracca garden: The small BBQ offer "Baracca BBQ Hörnligrat", the bigger "Baracca BBQ Zmuttgrat" and the full program with the "Baracca BBQ Furgengrat".

On the following pages you will find more detailed information about each of our offers. We will be happy to advise you and help you choose the right BBQ for your occasion.



Aperitif 4 varieties of your choice

- Salmon tartare crostini
- Mushrooms in beer batter
- Beefsteak Tartar Canapés
- Apricots wrapped in bacon
- Satay chicken skewers
- Cocktail sausages with honey and rosemary
- Vegetable sticks with delicious Älplerdips
- Melon raw ham sticks
- Puff pastry Flûtes
- Meatballs with herbs

Main course buffet

pulled pork

The whole pork shoulder is cooked until the bones come out easily leave. The meat is not cut into slices, but pulled.

Spareribs

The ribs removed from the pork chop are cooked on fruitwood. The Meat comes off the ribs easily and is a real treat!

Turkey Breast

The turkey breast is cooked vigorously seasoned on walnut heat for hours. It is served thinly sliced. Very lean meat!

pulled beef

Whole beef brisket cooked and pulled, rather than sliced.

Side dishes buffet

- *3 BBQ Sauces*
- *Creamy Corn*: warm, creamy sweet corn dish with cream
- *Hickory Smoked Beans*: red beans steamed in the smoker
- *Baked Potatoes with Sourcream*: small baked potatoes with homemade sauce

Salads buffet

- Marinated tomatoes and mozzarella balls with basil
- Cucumber salad with yogurt-dill dressing
- Turnip greens
- Coleslaw
- Horn Salad
- Colourful, mixed leaf salad

Dessert served

- Dessert variation from the chef

Drinks à discrétion

- Beringer Chardonnay, Founder's Estate
- Beringer Merlot, Founder's Estate
- draught beer
- Mineral with and without carbonic acid
- Soft drinks on tap
- Coffee

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- Apricots wrapped in bacon
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- Cocktail sausages with honey and rosemary
- Vegetable sticks with delicious Älplerdips
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- Puff pastry Flûtes
- Meatballs with herbs

Main course buffet

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Spareribs

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Turkey Breast

The turkey breast is cooked vigorously seasoned on walnut heat for hours. It is served thinly sliced. Very lean meat!

pulled beef

Whole beef brisket cooked and pulled, rather than sliced.

Salmon

Whole Scottish salmon side, marinated with our secret baracca-Seasoning blend, cooked to perfection on the smoker.

Side dishes buffet

- *3 BBQ Sauces*
- *Creamy Corn*: warm, creamy sweet corn dish with cream
- *Hickory Smoked Beans*: red beans steamed in the smoker
- *Baked Potatoes with Sourcream*: small baked potatoes with homemade sauce

Salads buffet

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- Cucumber salad with yogurt-dill dressing
- Turnip greens
- Coleslaw
- Horn Salad
- Colourful, mixed leaf salad

Dessert served

- Dessert variation from the chef

Drinks à discrétion

- Beringer Chardonnay, Founder's Estate
- Beringer Merlot, Founder's Estate
- draught beer
- Mineral with and without carbonic acid
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Main course buffet

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Turkey Breast

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pulled beef

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Salmon

Whole Scottish salmon side, marinated with our secret baracca-Seasoning blend, cooked to perfection on the smoker.

Rib-eye

The noblest piece of beef. The rib eye piece is cooked for hours at Low temperature cooked to the point. The meat is tender and experiences the unique, very special taste through the cooking with selected fruit woods.

Side dishes buffet

- *3 BBQ Sauces*
- *Creamy Corn*: warm, creamy sweet corn dish with cream
- *Hickory Smoked Beans*: red beans steamed in the smoker
- *Baked Potatoes with Sourcream*: small baked potatoes with homemade sauce

Salads buffet

- Marinated tomatoes and mozzarella balls with basil
- Cucumber salad with yogurt-dill dressing
- Turnip greens
- Coleslaw
- Horn Salad
- Colourful, mixed leaf salad

Dessert served

- Dessert variation from the chef

or

- Flambéed pineapple skewers

Drinks à discrétion

- Beringer Chardonnay, Founder's Estate
- Beringer Merlot, Founder's Estate
- draught beer
- Mineral with and without carbonic acid
- Soft drinks on tap
- Coffee

Opening hours

Noon Monday - Friday, 11:30 - 14:00
Evening Monday - Saturday, 17:30 - 23:00

When the weather is nice we are open all day.

Reservation

The Baracca Zermatt can seat up to 100 people inside or up to 80 people outside.

Phone +41 43 810 18 18
Email kloten@baraccazerstatt.ch
Web www.baraccazerstatt.ch/kloten

Site plan

Baracca Zermatt Only 3 - 5 minutes walk from Kloten train station: in the Kloten city park.
Kirchgasse 16
8302 Kloten Parking available in the Square multi-storey car park.

