

The background image shows an outdoor cafe or restaurant setting. In the foreground, there are several tables and chairs, some with white tablecloths. Large, light-colored umbrellas are open, providing shade. In the background, a body of water (a lake or sea) is visible, surrounded by green trees and hills. The overall atmosphere is bright and sunny.

# Kiosk

Essen und Trinken am See

**BANQUET DOCUMENTS**



# BEAUTIFUL VIEWS FOR AN EVENT

The restaurant is named Kiosk because there used to be a kiosk here. Even though it is no longer there today, people still meet up “at the kiosk” to enjoy something delicious on the wonderful lake shore. There are the summer classics such as salads, something nice from the grill or delicious baked goods from our own pizza oven.

But we don't only recommend the kiosk for a summer night's festive dream. You can also enjoy a festive winter fairy tale here, especially when the snow is falling.

---

## VENUES, NUMBER OF GUESTS AND PRICES

---

| <b>Restaurant</b>        | <b>Terrace</b> | <b>Exclusive reservation</b>   |
|--------------------------|----------------|--|
| Seated 40<br>Standing 50 | Seated 100     | Only possible in the<br>restaurant<br>Minimum consumption:<br>CHF 4,000.00 |

# APÉRO DELICACIES

---

## BRUSCHETTA

---

|                |             |
|----------------|-------------|
| Beef tartare   | <b>7.00</b> |
| Olive tapenade | <b>4.50</b> |
| Tomato         | <b>4.50</b> |

---

## PUMPERNICKEL

---

|                           |             |
|---------------------------|-------------|
| Tomato-pepperoni tapenade | <b>4.50</b> |
| Hummus with dates         | <b>5.00</b> |
| Avocado                   | <b>5.00</b> |

---

## FOCCACIA FROM OUR WOOD-FIRED OVEN

---

|                       |              |
|-----------------------|--------------|
| Salsa de tomate verde |              |
| Tzatziki              |              |
| Olive oil and salt    | <b>16.50</b> |

---

## APPETIZERS

---

|  |              |
|--|--------------|
| Tomato-mozzarella skewer   | <b>5.50</b>  |
| Parmesan, olives, nuts   | <b>16.00</b> |
| Vegetable basket with chilli aioli                                   | <b>29.50</b> |
| Portion of radish with salt  | <b>9.50</b>  |
| Hummus with chilli and Swiss bread rolls                             | <b>12.50</b> |
| Portion of Samigo's "Amusement" falafel with yoghurt dip             | <b>32.50</b> |
| Pizza slices   | <b>4.50</b>  |
| Aperitif platter (raw ham, salami, parmesan crumbs, feta and olives) | <b>39.50</b> |
| Crispy battered fish with tartar sauce                               | <b>39.50</b> |
| Chicken wings  | <b>29.50</b> |

Minimum order for appetizers is 15 pieces per selection.

*For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our servers. Fish, meat and poultry are sourced exclusively from Switzerland. Prices in Swiss francs, incl. 7.7% VAT.*



# TAVOLATA

---

## TAVOLATA “MERMAID” per person

---

|  |              |
|--|--------------|
| Mixed baby leaf lettuce from Bürkliplatz         |              |
| Home-made focaccia from our wood-fired oven      | <b>16.50</b> |
| <br>   |              |
| Crispy battered fish with tartar sauce           |              |
| Chicken wings                                    |              |
| French fries and oven-roasted vegetables         | <b>39.50</b> |
| <br>   |              |
| Ice cream from the Schlattgut farm in Herrliberg | <b>6.90</b>  |
| <br>   |              |
| <b>Full menu</b>                                 | <b>62.90</b> |

---

## TAVOLATA “ALI BABA” per person

---

|  |              |
|--|--------------|
| Kisir bulgur salad                               |              |
| Coco’s vegetable basket with chilli aioli        |              |
| Samigo’s “Amusement” falafel with Tzatziki       | <b>21.50</b> |
| <br>   |              |
| Red curry with chicken                           |              |
| Yellow curry with tofu                           |              |
| Massaman curry with beef                         |              |
| with basmati rice and lots of vegetables         | <b>32.50</b> |
| <br>   |              |
| Dessert buffet “Kiosk” (from 20 people)          |              |
| Ice cream from the Schlattgut farm in Herrliberg |              |
| Chocolate cake and Dai Dai (ice cream pralines)  | <b>17.90</b> |
| <br>   |              |
| <b>Full menu</b>                                 | <b>71.90</b> |

---

## TAVOLATA “PINOCCHIO” per person

---

|   |              |
|---|--------------|
| Artichoke with vegetable vinaigrette  |              |
| Coco’s vegetable basket with chilli aioli   |              |
| Tomato mozzarella salad   | <b>20.50</b> |
| <br>  |              |
| Pizza à gogo à la Portofino   |              |
| Various pizzas to share   | <b>33.00</b> |
| <br>  |              |
| Dessert buffet “Mönchhof” (from 20 people)  |              |
| Cheesecake, apple strudel with vanilla sauce and ice cream from the Schlattgut farm in Herrliberg | <b>20.90</b> |
| <br>  |              |
| <b>Full menu</b>  | <b>74.40</b> |

---

## TAVOLATA “1001 NIGHT” per person

---

|  |              |
|--|--------------|
| Hummus with chilli and Swiss bread rolls   |              |
| Samigo’s “Amusement” falafel with Tzatziki | <b>19.50</b> |
| <br>                                       |              |
| Various pide to share                      | <b>33.00</b> |
| <br>                                       |              |
| Baklava                                    | <b>6.50</b>  |
| <br>                                       |              |
| <b>Full menu</b>                           | <b>59.00</b> |

## WHAT IS A TAVOLATA?

“There is hardly a more convivial way to enjoy life than with a tavolata. We serve a wonderful variety of small plates and large platters offering everything the heart and appetite desire. Guests help themselves, passing the plates to each other, tasting here, snacking there and taking as much and whatever they like. That’s why all we need for your tavolata is your taste preferences. We’ll take care of the rest. ”





# BARBECUE

## BARBECUE "KIOSK"

per person

Pork and veal sausage, chicken sausage, cervelat, chicken skewer, beef skewer, corn on the cob, grilled vegetable skewer

Various salads, baked potatoes

Various sauces and Swiss bread rolls with halloumi

**66.50**  
**+ 4.00**

## BARBECUE "PUMPI"

per person

Fillet of whitefish in foil

Pork and veal sausage, Baba's ribs

Pork neck steak

Chicken skewer, beef skewer, corn on the cob, grilled vegetable skewer

Various salads, baked potatoes

Various sauces and Swiss bread rolls with halloumi

**75.50**  
**+ 4.00**

# DESSERTS

---

**DESSERT BUFFET “MÖNCHHOF”** (from 20 people) **per person**

---

Ice cream from the Schlattgut farm in Herrliberg  
Cheesecake  
Apple strudel with vanilla sauce **20.90**

---

**DESSERT BUFFET “KIOSK”** (from 20 people) **per person**

---

Ice cream from the Schlattgut farm in Herrliberg  
Chocolate cake  
Dai Dai (ice cream pralines) **17.90**

---

**VARIOUS DESSERTS** **per person**

---

“Cremeschnitte” by the metre **14.50**  
Apple cake **9.50**  
Chocolate cake **9.50**  
Cheesecake **11.00**  
Ice cream from the Schlattgut farm in Herrliberg **6.90**  
Fruit platter (1 portion for 10 people) **per plate 59.50**  
Dai Dai (ice cream pralines) **per piece 2.50**









# DRINKS

---

## SOFT DRINKS

---

|                        |       |             |                   |
|------------------------|-------|-------------|-------------------|
| Water sparkling/ still |       | 1l          | <b>9.50</b>       |
| Sprite                 | 30 cl | <b>5.00</b> | 1.5l <b>17.50</b> |
| Sinalco                | 30 cl | <b>5.00</b> | 1.5l <b>17.50</b> |
| Coca-Cola              | 30 cl | <b>5.00</b> | 1.5l <b>17.50</b> |
| Coca-Cola Zero         | 30 cl | <b>5.00</b> | 1.5l <b>17.50</b> |
| Rivella red/blue/green | 30 cl | <b>5.50</b> | 1.5l <b>17.50</b> |

---

## APÉRO DRINKS

---

|                                  |  |    |              |
|----------------------------------|--|----|--------------|
| Home-made iced tea               |  | 1l | <b>16.50</b> |
| Prosecco punch with berries      |  | 1l | <b>85.00</b> |
| Non-alcoholic punch with berries |  | 1l | <b>29.50</b> |

---

## BEER

---

|                               |       |             |
|-------------------------------|-------|-------------|
| Einsiedler lager              | 33 cl | <b>6.50</b> |
| Einsiedler "Maisgold"         | 33 cl | <b>6.50</b> |
| Einsiedler white beer         | 50 cl | <b>9.00</b> |
| Einsiedler non-alcoholic beer | 33 cl | <b>6.50</b> |

---

## HOT DRINKS

---

|          |  |             |
|----------|--|-------------|
| Espresso |  | <b>5.00</b> |
| Coffee   |  | <b>5.50</b> |
| Tea      |  | <b>5.00</b> |

# WINES

| <b>WHITE</b>  | <b>0.75l</b> | <b>1.5l</b>   |
|---|--------------|---------------|
| <b>Coco, Heida Visperterminen (CH)</b><br>St. Jodern Kellerei, Valais   | <b>69.00</b> | <b>138.00</b> |
| <b>Pumpstation, Riesling-Sylvaner (CH)</b><br>Turmgut Erlenbach, Zurich | <b>58.00</b> |               |
| <b>Mönchhof am See, Räuschling (CH)</b><br>Turmgut Erlenbach, Zurich    | <b>59.00</b> |               |
| <b>Grauburgunder-Riesling (DE)</b><br>Andreas Schick, Württemberg       | <b>59.00</b> |               |
| <b>Grüner Veltliner (AT)</b><br>Weszeli, Kamptal                        | <b>58.00</b> |               |
| <b>Chardonnay (FR)</b><br>Domaine de Castelnaud, Languedoc              | <b>39.00</b> |               |
| <b>Sauvignon Blanc (FR)</b><br>Domaine de Castelnaud, Languedoc         | <b>39.00</b> |               |
| <b>Sauvignon Blanc (IT)</b><br>Vini de Lorenzi, Friaul                  | <b>52.00</b> |               |
| <b>Pinot Grigio (IT)</b><br>Vini de Lorenzi, Friaul                     | <b>52.00</b> |               |
| <b>Verdejo, Sympathy for the Devil (ES)</b><br>Wines N' Roses, Valencia | <b>49.00</b> |               |

Prices in Swiss francs, incl. 7.7% VAT.





| <b>ROSÉ</b>  | 0.75l        | 1.5l          |
|--|--------------|---------------|
| <b>Fischer's Fritz, Federweiss (CH)</b><br>Turmgut Erlenbach, Zürich                 | <b>56.00</b> |               |
| <b>Miraval (FR)</b><br>Angelina Jolie, Brad Pitt & Marc Perrin,<br>Côtes de Provence | <b>69.00</b> | <b>138.00</b> |
| <b>UP (FR)</b><br>Ultimate Provence, Provence  | <b>63.00</b> |               |
| <b>RED</b>   | 0.75l        | 1.5l          |
| <b>Schiffstation, Pinot Noir Auslese (CH)</b><br>Turmgut Erlenbach, Zurich           | <b>58.00</b> |               |
| <b>Ripasso (IT)</b><br>Le Calendre, Veneto   | <b>61.00</b> | <b>125.00</b> |
| <b>Amarone (IT)</b><br>Le Calendre, Veneto   | <b>89.00</b> | <b>168.00</b> |
| <b>Treggiaia (I)</b><br>Villa Bibbiani, Chianti Montalbano                           | <b>64.00</b> |               |
| <b>Tempranillo Crianza (ES)</b><br>Bodegas Trus, Ribera del Duero                    | <b>66.00</b> |               |
| <b>Tempranillo Reserva (ES)</b><br>Bodegas Trus, Ribera del Duero                    | <b>84.00</b> |               |
| <b>Contos da Terra (PT)</b><br>Quinta do Pôpa, Douro                                 | <b>39.00</b> | <b>89.00</b>  |

---

**HEAVENLY FINE WINE –  
DEVILISHLY GOOD DESIGN**

---

0.75l

We are very fond of the wines from the Einsiedeln Abbey winery. Not least because the abbey rents the restaurant on Ufnau Island to us and because we were able to take part in the pressing of the abbey wines. We are delighted with the result. The motifs for the bottle design were created by Harald Naegeli. The devil and the danse macabre make an intriguing counterpoint to the wine from blessed vineyards. But the flamingo, Venus, fish and eye motifs also complement the wines in their own way. Thank you Einsiedeln Abbey and Harald Naegeli!

**Insel Ufnau's Riesling Silvaner**

Klosterkellerei Einsiedeln

56.00

**Insel Ufnau's Räuschling**

Klosterkellerei Einsiedeln

59.00

**Insel Ufnau's Federweisser**

Klosterkellerei Einsiedeln

58.00

**Insel Ufnau's Pinot Noir**

Klosterkellerei Einsiedeln

59.00

**Insel Ufnau's Merlot, Cabernet Sauvignon**

Klosterkellerei Einsiedeln

66.00

---

**CHAMPAGNE AND SPARKLING WINES**

---

0.75l

**Cuvée Alexandre 1er Cru (FR)**

Soutiran, Champagne

94.00

**Prosecco Conegliano (IT)**

Furlan, Valdobbiadeneo

66.00

**Prosecco Rosé (IT)**

Furlan, Valdobbiadeneo

70.00

*Vintages subject to change. You are also welcome to bring your own wine. A corkage fee of 35 francs per bottle (0.75l) will be charged. Prices in Swiss francs, incl. 7.7% VAT.*



# THE LARGE PRINT

We are no fans of small print on the last page. To ensure a smooth process, we ask you to observe the following points:

## **BASIS OF THE CONTRACT**

The reservation/order confirmation or the offer signed by the customer serves as the basis.

## **NUMBER OF PERSONS**

The customer is obliged to inform us of the binding number of persons as early as possible, but no later than 72 hours before the start of the event. This number of persons is the basis for invoicing. Any deviations from this number must be agreed upon and confirmed by us in writing.

## **MENU SELECTION**

The selection of food and beverages must be set no later than 14 business days before the event. The beverages will be charged according to what is consumed; the full costs of the pre-ordered food will be charged as a minimum.

## **EVENTS WITH EXTENSION**

For events that exceed the official opening hours, we charge an overtime permit in the form of a basic fee of CHF 100 and an additional fee of CHF 25 per hour of extension. Extensions are only possible inside the restaurant.

## **HOURLY RATES / OVERTIME**

For events that exceed the official opening hours, or for waiting times, we charge the following hourly rates:

Chef de Service / Chef de Cuisine CHF 65 per hour

Service staff / Cook CHF 45 per hour

Auxiliary staff CHF 35 per hour.

## **TERMS OF PAYMENT**

The invoice must be paid within 10 days after the invoice date. For larger events we reserve the right to request a deposit of 50 % of the final amount. The correct billing address must be provided prior to the event. For card payments, 3 % commission will be added to the final amount.

## **CANCELLATIONS**

Cancellations or significant changes must be communicated to us as early as possible and in writing by the customer. For cancellations less than 30 days prior to the event, we reserve the right to charge 50% of the quote. For cancellations within 48 hours of the event, we will charge 100% of the prospective services.

## **MUSIC / PERFORMANCES**

Music is part of a lively party. We understand this completely. Unfortunately, the neighbours, authorities and police see things somewhat differently.

Normally, the night-time quiet hours are to be observed starting at 10 p.m. or the location will only allow music without amplification. And oftentimes music is only possible when the entire restaurant is rented for a party.

We therefore ask you to contact us in advance, so that we can incorporate your musical wishes into the planning. Or, perhaps you can simply switch to one of our other restaurants, where there is more of a possibility to play music on loudspeakers.

## **DECORATIONS**

Decorations are not included in the banquet and/or room costs. Decorations brought in may be delivered at the earliest 1 day before the event and must be removed within 3 days after the event. Uncollected decoration material will be disposed of at the organizer's expense.

## **DAMAGES / LIABILITY**

The customer is liable for all damage to rooms, equipment, furniture and surroundings. The Kiosk restaurant accepts no liability for loss or damage to items brought to the event.

## **CLEANING / WASTE**

If, as a result of extraordinary soiling, special cleaning and additional refuse collections have to be carried out, the customer will be charged for the additional expenditure.

## **JURISDICTION**

The contract is subject to Swiss law. The place of jurisdiction is Zurich.

**RESTAURANT KIOSK**

Seefeldquai 51, 8008 Zürich

Phone +41 (0)43 818 60 50

[info@restaurant-kiosk.ch](mailto:info@restaurant-kiosk.ch)

[restaurant-kiosk.ch](http://restaurant-kiosk.ch)