



LULU

Banquet documentation Opera

Bites

<i>Baguette beef tartare</i>	6.50
<i>Baguette smoked salmon tartare</i>	6.50
<i>Baguette aubergine & sun-dried tomatoes</i>	5.-
<i>Baguette tomato tartare</i>	5.-
<i>Baguette with roasted mushrooms</i>	5.-
<i>Baguette with cream cheese and truffle</i>	5.-
<i>Profiteroles with smoked salmon tartare</i>	3.50
<i>Profiteroles with beef tartare</i>	3.50
<i>Profiteroles with tomato tartare</i>	3.50
<i>Profiteroles with cream cheese and truffle</i>	3.50
<i>Profiteroles with with olive tapenade</i>	3.50
<i>Mini quiche Lorraine</i>	6.-
<i>Mini vegetable quiche</i>	6.-
<i>Mini mushroom quiche</i>	6.-
<i>Mini cheesecake</i>	6.-
<i>Ham croissant</i>	6.-
<i>Blini with smoked salmon and sour cream</i>	7.-
<i>Tomato and mozzarella skewers</i>	6.-
<i>Cheese balls with fig mustard</i>	3.-
<i>Falafel with yoghurt</i>	3.50
<i>Mini meatball with tomato sauce</i>	5.50
<i>Mini beef burger</i>	9.-
<i>Mini sandwich</i>	7.50
• <i>Smoked salmon, cream cheese</i>	
• <i>Ham, butter, mustard, cucumber, tomato</i>	
• <i>Roast beef with tartar sauce</i>	
• <i>Gruyère, butter, mustard, tomato, cucumber</i>	
• <i>Mozzarella, sun-dried tomatoes</i>	
<i>Butter pretzel</i>	6.-

Minimum order: 15 of each variety

For logistical reasons, hot meals can only be served in the "Spiegelsaal".

Prices are in Swiss Francs and include 8.1% VAT.

To share

<i>Vegi spring roll with sweet and sour sauce (5 pcs.).....</i>	10.-
<i>Empanada with aubergine & thyme yoghurt dip (5 pcs.).....</i>	12.-
<i>Cheese balls with fig mustard (5 pcs.).....</i>	15.-
<i>Parmesan, olives, nuts.....</i>	16.-
<i>Vegetable crudite, lime crème fraîche.....</i>	29.-

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Flying buffet

<i>Quinoa salad</i>	7.-
<i>Bean salad</i>	7.-
<i>Beetroot salad with goat cheese</i>	8.-
<i>Seasonal soup</i>	7.-
<i>Avocado with shrimp cocktail</i>	12.-
<i>Tuna and Swiss salmon sashimi</i>	14.-
<i>Olive oil, capers, lemon, red onions</i>	
<i>Mortadelle aux truffes avec straciatella de burrata</i>	11.-
<i>Thinly sliced truffle mortadella with creamy straciatella and crispy baguette</i>	
<i>Beef tartare</i>	14.-
<i>Capers, shallots, chilli pepper</i>	
<i>Beef carpaccio</i>	14.-
<i>Vitello mediterrano</i>	14.-
<i>Roast beef with tartar sauce</i>	14.-
<i>Burrata-pomodori ravioli</i>	11.-
<i>Saffron risotto</i>	11.-

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Suggested menus

For groups of 15 or more

Starters

<i>Green salad</i>	10.50
<i>Beetroot salad with goat cheese</i>	14.50
<i>Seasonal soup</i>	11.-
<i>Avocado with shrimp cocktail</i>	19.-
<i>Nicoise salad with tuna</i>	24.-
<i>Green salad, egg, potatoes, beans, tomatoes and tuna tataki</i>	
<i>Nicoise salad without tuna</i>	18.50
<i>Green salad, egg, potatoes, beans, tomatoes</i>	
<i>Beef tartare</i>	24.-
<i>Capers, shallots, chilli pepper, Butter with baguette</i>	
<i>Beef carpaccio</i>	24.-
<i>Vitello mediterrano</i>	24.-
<i>Roast beef with tartar sauce</i>	24.-
<i>Tuna and Swiss salmon sashimi</i>	26.-
<i>Olive oil, capers, lemon, red onions</i>	
<i>Burrata-pomodori ravioli</i>	19.-



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Main courses

incl. 2 side dishes & 1 sauce

<i>Boiled meat</i>	46.-
<i>Veal roast</i>	49.-
<i>Meatloaf</i>	46.-
<i>Veal cheeks</i>	52.-
<i>Braised beef</i>	49.-
<i>Roastbeef</i>	52.-
<i>Beef stroganoff</i>	49.-
<i>Sliced meat Zurich style</i>	52.-
<i>Chicken thigh steak</i>	46.-
<i>Monkfish</i>	48.-
<i>Confit salmon</i>	47.-
<i>Whitefish</i>	42.-
<i>Perch</i>	46.-
<i>Napkin dumplings</i>	25.-
<i>Saffron risotto</i>	29.-
<i>Burrata-pomodori ravioli</i>	28.-

Selection of side dishes

Mashed potatoes, seasonal vegetables, ratatouille, rosemary potatoes, white wine risotto, green salad, rice pilaf

Selection of sauces

Mushroom cream sauce, chimichurri, pepper sauce, salsa verde, tartar sauce, salsa pizzaiola

Additional dishes

SpringFlying	Starter	Main course
<i>Asparagus salad with smoked salmon</i> 10.-	18.-	
<i>with Swiss salmon</i>13.-	26.-	
<i>Asparagus salad with buffalo mozzarella</i> 9.-	16.50	
<i>Asparagus ravioli</i> 11.-	19.-	28.-
<i>Morel terrine</i> 12.-	21.-	

SummerFlying	Starter	Main course
<i>Watermelon, feta cheese, cucumber salad</i> 8.-	12.-	
<i>Melon with cured ham</i> 11.-	19.-	
<i>Tomato risotto</i> 11.-		29.-
<i>Ricotta-lemon ravioli</i> 11.-	19.-	28.-

AutumnFlying	Starter	Main course
<i>Mushroom salad</i> 7.-	10.50	
<i>Pumpkin ravioli</i> 11.-	19.-	28.-
<i>Truffle ravioli</i> 12.-	22.-	34.-
<i>Mushroom risotto</i> 11.-		29.-
<i>Veal terrine</i> 12.-	21.-	
<i>Venison pepper with spaetzle & red cabbage</i> 15.-		49.-

WinterFlying	Starter	Main course
<i>Chicory salad</i> 5.50	12.-	
<i>with grapefruit and nuts</i>		
<i>Parsnip and champagne soup</i> 4.50	11.-	
<i>Trevisano and gorgonzola risotto</i> 11.-		29.-
<i>Truffle Mac & Cheese</i> 15.-	24.-	35.-
<i>Taleggio and nuts ravioli</i> 11.-	19.-	28.-

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Fish, meat, poultry, bread and baked goods are mostly from Switzerland, any exceptions are declared separately.

Professional fisherman Adrian Gerny vouches for freshwater fish: züriseefisch.ch;

Salmon: Swiss Alpine Fish AG; Prawns: Lucky Shrimp AG;

Monkfish, tuna, king prawns, oysters & farmed smoked salmon: Bianchi FAO27, Vietnam, France & Norway farmed

Mortadella: Maista Italien

For detailed information on fishing as well as allergies and intolerances, please ask our service team. Prices are in Swiss Francs and include 8.1% VAT.

Desserts

<i>Profiteroles with vanilla cream and caramel.....</i>	<i>3.-</i>
<i>Profiteroles with chocolate mousse</i>	<i>3.-</i>
<i>Fruit salad in a glass</i>	<i>7.-</i>
<i>Chocolate mousse in a glass</i>	<i>7.-</i>
<i>Seasonal fruit mousse in a glass</i>	<i>7.-</i>
<i>Panna cotta with fruit coulis in a glass.....</i>	<i>7.-</i>
<i>Mini caramel heads in a jar</i>	<i>7.-</i>
<i>Crème brûlée</i>	<i>11.-</i>
<i>Apple pie with whipped cream.....</i>	<i>10.50</i>
<i>Chocolate cake with whipped cream.....</i>	<i>10.50</i>
<i>Passionfruit cheesecake</i>	<i>11.-</i>
<i>Carrot cake.....</i>	<i>4.-</i>
<i>Marble cake</i>	<i>4.-</i>
<i>Lemon cake.....</i>	<i>4.-</i>
<i>Maccaron from Vollenweider</i>	<i>4.-</i>
<i>Vanilla, chocolate, mocha, passion fruit chocolate, raspberry, cassis</i>	



SOFT DRINKS

Water, still/sparkling	1.0 l	9.50
Sprite, Sinalco		
Coca Cola, Coca Cola Zero		
Rivella red	33 cl	5.50

APERITIFS

Aperol Spritz		14.-
<i>Aperol, Prosecco, club soda</i>		
Heino		18.-
<i>Champagne, green apple, yuzu, club soda</i>		
House-made ice tea	1.0 l	17.-
Prosecco punch with berries.....	1.0 l	85.-
Alcohol-free punch with berries.....	1.0 l	29.50

BEERS

Einsiedler Maisgold.....	33 cl	6.50
Einsiedler wheat beer	50 cl	9.-
Einsiedler (alcohol-free).....	33 cl	6.50

HOT DRINKS

Espresso.....		5.-
Coffee.....		5.50
Tea		5.-

COCKTAILS

Negroni		17.-
<i>Gin, Carpano bitter, Antica Formula, Orange bitters</i>		
Amaretto Sour		18.-
<i>Organic Amaretto Mattia Walcher, lemon juice, Gomme syrup, foam, cherry bitters</i>		
Whisky Sour		18.-
<i>Monkey Shoulder Whisky, bergamot juice, Vanilla Island fruit bitters, barrel-aged whisky bitters</i>		

SPIRITS

Tanqueray Gin, Koskenkorva Vodka		
Havana Club Anejo Especial Rum,		
Jameson Whiskey	70 cl	210.-
<i>incl. mixers</i>		
The Gardener French Riviera Gin,		
Monkey 47 Gin, Elyx Vodka,		
Havana Club 7 años Rum		
Monkey Shoulder Whisky	70 cl	260.-
<i>incl. mixers</i>		
Luxador Limoncello	1.0 l	130.-
Züri Wind peppermint liqueur	70 cl	110.-

VINS MOUSSEUX

Prosecco Millesimato..... 0.75 l 69.-

Furlan

Glera

Valdobbiadene, Italy

Cuvée Alexandre,..... 0.75 l 110.-

Soutiran, 1^{er} Cru

Pinot Noir, Chardonnay, Pinot Meunier

Champagne, France

Emozione Uncia 0.75 l 89.-

Villa Franciacorta

Chardonnay, Pinot Noir,

Lombardei, Italy

Blanc de Blancs..... 0.75 l 175.-

Ruinart

Chardonnay

Champagne, France

Billecart-Salmon Rosé..... 1.5 l 250.-

Billecart-Salmon

Chardonnay, Pinot Noir, Pinot Meunier

Champagne, France

ALCOHOL-FREE OPTIONS

Riesling Achtsam..... 0.75 l 55.-

Kloster Embrach, Rheingau, Germany

Sparkling Tea Bla 0.75 l 65.-

Copenhagen Company, Denmark

ROSÉS

Fischer's Fritz, Federweisser 0.75 l 58.-

Turmgut Erlenbach

Pinot Noir,

Zurich, Switzerland

Miraval..... 0.75 l 69.-

Brad Pitt & Marc Perrin

Syrah, Grenache, Cinsault,

Provence, France

Whispering Angel..... 0.75 l 77.-

Chateau d'Esclans

Grenache, Cinsault, Vermentino,

Provence, France

Vintages are subject to change. You are also welcome to bring your own wine. For this we charge a corkage fee of 40.00 francs per bottle (0.75l) and 70.00 francs per bottle of spirits (0.7l). Prices are in Swiss Francs and include 8.1% VAT.



BLANCS

Pumpstation, Riesling-Sylvaner 0.75 l 58.- Turmgut Erlenbach <i>Riesling-Sylvaner</i> <i>Zurich, Switzerland</i>	Grüner Veltliner Caractère 0.75 l 58.- Weingut Weszeli <i>Grüner Veltliner</i> <i>Kamptal, Austria</i>
Mönchhof am See, Räschling 0.75 l 59.- Turmgut Erlenbach <i>Räschling</i> <i>Zürichsee, Switzerland</i>	Riesling Feinherb 0.75 l 63.- Weingut Wegeler <i>Riesling</i> <i>Mosel, Germany</i>
Blanc du Village Seminar 0.75 l 65.- Weingut Diederik <i>Cabernet Blanc, Sauvignac, Muscaris</i> <i>Zürichsee, Switzerland</i>	Le fabuleux Pinot Grigio de Lulu 0.75 l 52.- Vini de Lorenzi <i>Pinot Grigio</i> <i>Friaul, Italy</i>
Restaurant Coco, Heida 0.75 l 69.- St. Jodern Kellerei <i>Savagnin Blanc</i> <i>Wallis, Switzerland</i>	Le fabuleux Sauvignon Blanc de Lulu ...0.75 l 52.- Vini de Lorenzi <i>Sauvignon Blanc</i> <i>Friaul, Italy</i>
Millevolti Bianco di Merlot Riserva 0.75 l 80.- Fumagalli <i>Merlot Bianco</i> <i>Tessin, Switzerland</i>	Nivarius 0.75 l 60.- Nivarius Blancos de Finca <i>Tempranillo Blanco</i> <i>Rioja, Spain</i>
Petit Chablis 0.75 l 66.- Domaine Durup <i>Chardonnay</i> <i>Chablis, France</i>	Chardonnay 0.75 l 44.- Domaine de Castelnaud <i>Chardonnay</i> <i>Languedoc, France</i>



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ROUGES

Schiffstation, Pinot Noir 0.75 l 58.-	Treggiaia 0.75 l 66.-
Turmgut Erlenbach <i>Pinot Noir</i> <i>Zürich, Switzerland</i>	Villa Bibbiani <i>Sangiovese, Cabernet Sauvignon</i> <i>Chianti Montalbano, Italy</i>
Bordeaux Blend 0.75 l 66.-	Pulignano 0.75 l 85.-
Klosterkellerei Einsiedeln <i>Merlot, Cabernet Sauvignon, Malbec</i> <i>Zürich, Switzerland</i>	Villa Bibbiani <i>Sangiovese</i> <i>Chianti Montalbano, Italy</i>
Millevolti Rosso Riserva 0.75 l 95.-	Ilatraia 0.75 l 105.-
Fumagalli <i>Merlot</i> <i>Tessin, Switzerland</i>	Brancaia <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i> <i>Maremma, Italy</i>
Bourgogne Rouge 0.75 l 70.-	Le fabuleux Cabernet Sauvignon
Arnaud Baillet <i>Pinot Noir</i> <i>Côte de Beaune, France</i>	de Lulu 0.75 l 44.-
G' d'Estournel 0.75 l 75.-	Vini di Lorenzi <i>Cabernet Sauvignon</i> <i>Friul, Italy</i>
Château Cos d'Estrounel <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Saint Estèphe, France</i>	
Trus Crianza 0.75 l 66.-	
Bodega Trus <i>Tempranillo</i> <i>Ribera del Duero, Spain</i>	



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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 48 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.

Hourly rates/overtime

*For events that last longer than 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 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. Seebadi Richterswil 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.

peclard.net
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