

L'O

A BROADER HORIZON FOR AN UNFORGETTABLE CELEBRATION

L'O – a special name for a unique place. Perfectly situated for a memorable occasion. From every perspective, L'O epitomizes the splendour of Lake Zurich. Outside on the spacious terrace, at the bar or in the restaurant, the maritime atmosphere enfolds you. Guests are cared for by a friendly crew.

Our banquet documentation contains everything you need for planning a perfect celebration. Let yourself be inspired. And if you have questions, give us a ring. We'll be delighted to hear from you.

A PLACE WHERE DREAMS ARE MADE, A SHORT DISTANCE AWAY

L'O is located directly on the water on a small headland in tranquil Horgen. Here you can celebrate in a wonderful world of your own. Nevertheless, L'O is very well connected:

You can reach L'O from Zurich by rail in just 20 minutes. The local train runs 7x an hour there and back until late at night. The restaurant is a 2-minute walk from Horgen station.

The scheduled boat service offers hourly connections from Zurich Bürkliplatz to Horgen. It's a pleasant hour's ride up the lake.

With advance reservation, we can also take you to L'O anytime aboard the Wakeboard Academy's Mastercraft sport boats in only 30 minutes. It's also possible to arrange a flotilla of several boats.

Of course, you can also get to L'O easily and quickly by car in just about 30 minutes from Zurich Bellevue. Enjoy a drive along the lake and zip right into the Schinzenhof parking garage, just around the corner, without having to wait.

By the Way: L'O is also easily accessible from the other side of the lake. With the Meilen - Horgen ferry, for example. Or with the Mastercraft shredders of the Wakeboard Academy.





ROOMS WITH A LAKE VIEW

Whether in the maritime-style restaurant, on the secluded terrace under magnificent trees, in the spacious bar area or in the tent set up especially for you – L'O offers you and your guests a wonderful Lake Zurich experience from every perspective for a unique festive occasion.

THE RESTAURANT

A big, beautiful room with a stunning view of Lake Zurich. With comfortable chairs where you can sit for hours with friends and relatives. A room with space enough that if you can't stay in your seat, you can continue celebrating while dancing. The restaurant also has a well-appointed bar area for a refreshing aperitif before the party or a sophisticated digestif afterwards.

Number of guests: 100 seated | approx. 150 standing

Minimum consumption for exclusive rental*

May to September:

Restaurant, terrace and Sustgarten | full day CHF 40,000.00

Restaurant, terrace and Sustgarten CHF 30,000.00

Restaurant and terrace CHF 20,000.00

Restaurant CHF 10,000.00

October to April:

Restaurant CHF 10,000.00

*Applies to lunch or dinner service

Aperitif*

Sunday to Wednesday CHF 60.00 per person

Thursday to Saturday CHF 60.00 per person

*Aperitif only, without subsequent meal.

THE TERRACE

Shady old trees, shores, water, stylish furniture – the perfect setting for a summer event or a festive ceremony. Even when the weather refuses to cooperate. Because even with a tent, a terrace rarely offers as much as L'O's.

Number of guests: 100 seated | approx. 200 standing

SUSTGARTEN/BEER GARDEN

For something a touch more down to earth, yet still summery and light, consider the Sustgarten.

In fine weather under the majestic trees. And if it should drizzle a bit, under the large umbrellas.

Number of guests: 80 seated | approx. 150 standing

Price on request

THE TENT, YOUR PLAN B

When the weather is unpredictable, or in the sweltering heat of summer, a tent is a great advantage from a purely technical point of view. Our tasteful tent solutions also offer an especially festive and stylish setting for your event. Number of guests:

Number on request

Price on request





MENU

The menu features Mediterranean flair and market-fresh, sun-kissed dishes. Specialties include fish from Lake Zurich, grilled delights, sophisticated salad bowls and favourites of our experienced kitchen team. For each starter, main course and side dish, you simply select one item. Like the food, the wine will make you weep with joy. Whether from Zurich’s Gold Coast, Lake Geneva or other European shores and regions. Of course, we will also gladly put together a menu to suit your tastes. Just ask us – we will be happy to help you.

APÉRO SUGGESTIONS

TAPAS STYLE		PRICE PER PIECE
Bruschetta with hand-cut beef tartare		7.50
Polpette with tomato sauce		6.50
Bruschetta with tomato		4.50
Bruschetta with olive tapenade		4.50
Smoked salmon on blini with horseradish		7.50
Tomato and mozzarella skewer		5.00
Seasonal soup shot		4.50
Classic hummus, chickpeas, hot green salsa, pita bread	1 portion for 5 people	15.00
Parmesan crumbs, marinated olives, roasted nuts	1 portion for 5 people	16.00
Guacamole, creamy avocado, lime, chilli, swiss bread roll	1 portion for 5 people	20.00

Minimum order for tapas is 15 pieces per selection.

MENU SUGGESTIONS

STARTERS		
Seasonal mixed green salad		13.50
Swiss prawn cocktail with avocado, cocktail sauce		24.50
Tomato carpaccio, celery, basil, straccatella, olives		14.50
Classic hummus, chickpeas, hot green salsa, pita bread		15.00
Guacamole, creamy avocado, lime, chilli, swiss bread roll		20.00
Medium rare roast beef with garlic confit, mixed pepper and pressed tomato		23.00
Beef carpaccio with rocket, parmesan, lemon, balsamic vinegar		23.00
Hand-cut beef tartare classically served with capers, onions and gherkins		23.00
Whitefish Ceviche from lake Zurich, red onions, pepper, cilantro		24.00
Seasonal soup		12.50

MAIN DISHES		
Beef entrecôte from the “Grond” butcher	250 g	52.00
Beef tenderloin from the “Grond” butcher	160 g / 220 g	48.00 / 56.00
Grilled chicken thighs with Chimichurri sauce		32.00
Fried fillet of whitefish from Lake Zurich with spinach		34.50
Truffle maccheroni with truffle cream sauce and sliced black truffle		32.00
Maccheroni al vodka with parmesan and chilli		25.00
Seasonal ravioli		32.00
L’O’s vegetable variation		29.00

SIDES	
Seasonal grilled vegetables	14.50
White wine risotto	9.50
Market-fresh green salad	8.50
Potato salad	8.00
French fries	6.50
French fries with truffle flavour	14.50
Cucumber salad	8.00

KIDS

Crispy battered fish with French fries	17.50
Wiener schnitzel with French fries	21.50
Chicken nuggets with French fries	17.50
Sausage with French fries	16.00
Spaghetti with tomato sauce	13.00

DESSERT

“Cremeschnitte” by the metre	per person	14.50
Apple strudel by the metre with vanilla sauce	per person	13.50
Fruit platter	for 10 people	60.00
Cheesecake with passion fruit		11.00
Ice cream from the Schlattgut farm		6.90
Mini dessert in a glass à la L’O		9.50

You are welcome to bring your own cake.

We will charge CHF 3.50 per person for plates and service.

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 with 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.

TAVOLATA

TAVOLATA PIRAT

L’O’s mixed green salad,
Seasonal soup
CHF 14.50 per person
Crispy battered whitefish,
Grilled chicken thighs with Chimichurri,
Seasonal ravioli,
Grilled vegetables, French fries
CHF 49.50 per person

Ice cream from the Schlattgut farm
CHF 6.90 per person

Full menu CHF 70.90 per person

From 10 people

TAVOLATA SAILOR

Swiss prawn cocktail with avocado, cocktail sauce,
Seasonal soup,
Classic hummus, chickpeas, hot green salsa, pita bread
CHF 21.50 per person

Wiener schnitzel with cranberries and lemon,
Fried fillet of whitefish from Lake Zurich with spinach,
Truffle maccheroni with truffle cream sauce and
sliced black truffle,
Potato salad, French fries
CHF 54.50 per person

L’O mini dessert in a glass
CHF 9.50 per person

Full menu CHF 87.50 per person

From 10 people

TAVOLATA CAPTAIN

Swiss prawn cocktail with avocado, cocktail sauce,
Beef carpaccio with rocket, parmesan, lemon, balsamic vinegar
Hand-cut beef tartare classically served with
capers, onions and gherkins
CHF 26.50 per person

Beef entrecôte from the “Grond” butcher,
Fried fillet of whitefish from Lake Zurich with spinach,
Seasonal ravioli,
White wine risotto, French fries
CHF 59.50 per person

Zuckerbäcker dessert buffet
mini Patisserie
CHF 24.50 per person

Full menu CHF 110.50 per person

From 10 people

SIDE DISHES

Option French fries with truffle flavour +3.00

For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our servers.

Fish, meat, poultry, bread and baked goods are sourced exclusively from Switzerland. Prices in Swiss francs, incl. 8.1 % VAT.









DRINKS

SOFT DRINKS

Sparkling water	1 l	9.50
Still water	1 l	9.50
Home-made iced tea	30 cl	6.50
Coca-Cola	30 cl	5.50
Coca-Cola Zero	30 cl	5.50
Sprite	30 cl	5.50
Apple juice	30 cl	5.50
Apfelschorle (carbonated apple juice)	30 cl	5.50
Orange juice	30 cl	6.50

BEER

Einsiedler lager	33 cl	5.50
Panaché (shandy)	33 cl	5.50
Einsiedler “Maisgold”	33 cl	6.50
Einsiedler white beer	50 cl	9.00
Einsiedler non-alcoholic beer	33 cl	6.50

SPIRITS

Gardener gin, Koskenkorva vodka, Brugal Anejo rum, Jameson whiskey	incl. fillers	75 cl	180.00
Hendrick’s gin, Monkey 47 gin, Elyx vodka, Havana Club 7 años rum, Monkey Shoulder whisky	incl. fillers	75 cl	220.00

COCKTAILS

Aperol Spitz: Aperol, Prosecco, Soda water	13.50
Heino: Champagne, Green Apple, Yuzu, Soda water	18.00

WARME GETRÄNKE

Espresso	5.00
Coffee	5.50
Tea	5.00

WINES

UFNAU WINES X HARALD NAEGELI

Klosterkellerei Einsiedeln		
Insel Ufnau’s Riesling Silvaner	0,75 l	56.00
Insel Ufnau’s Räuschling	0,75 l	59.00
Insel Ufnau’s Federweisser	0,75 l	59.00
Insel Ufnau’s Pinot Noir	0,75 l	59.00
Insel Ufnau’s Bordeaux Blend, Merlot, Cabernet Sauvignon, Malbec	0,75 l	66.00
WHITE		
Switzerland		
Restaurant Pumpstation, Riesling-Sylvaner	0.75 l	59.00
Turmgut Erlenbach, Zurich		
Heida Visperterminen, Kellerei St.Jodern, Valais	0.75 l	69.00
Blanc du Village Seminar, Weingut Diederik, Zurich	0,75 l	65.00
Millevolti Bianco di Merlot Riserva, Fumagalli, Ticino	0,75 l	80.00
Austria		
Grüner Veltliner, Wenzeli, Kamptal	0,75 l	58.00
Grüner Veltliner Smaragd, Emmerich Knoll, Wachau	0,75 l	98.00
Sauvignon Blanc Vulkan, Weingut Neumeister, Steiermark	0,75 l	75.00
Germany		
Riesling Feinherb, Weingut Wegeler, Mosel	0,75 l	66.00
Spain		
Nivarius, Nivarius Blancos de Finca, Tempranillo Blanco, Rioja	0,75 l	60.00
Italy		
Pinot Grigio, Vini de Lorenzi, Friaul	0,75 l	55.00
Perlato del Bosco, Tua Rita, Tuscany	0,75 l	60.00
Roero Arneis, Bruno Giacosa, Piedmont	0,75 l	75.00
France		
Chablis, Samuel Billaud, Chablis	0,75 l	75.00
Bourgogne Chardonnay, Mémoire du Terroir, Joseph Burrier, Côte de Beaune	0,75 l	75.00

ROSÉ

Switzerland		
Fischer’s Fritz, Federweiss, Turmgut Erlenbach, Zurich	0,75 l	58.00
France		
Miraval, Brad Pitt & Marc Perrin, Côtes de Provence	0,75 l	69.00
Whispering Angel, Château D’Esclans, Côtes de Provence	0,75 l	77.00
RED		
Switzerland		
Schiffstation, Pinot Noir, Turmgut Erlenbach, Zurich	0,75 l	58.00
Millevolti Rosso Riserva, Fumagalli, Ticino	0,75 l	95.00
Pinot Noir, Chölle, Markus Ruch, Klettgau	0,75 l	89.00
Italy		
Ilatraia, Brancaia, Maremma	0,75 l	105.00
Treggiaia, Villa Bibbiani, Chianti Montalbano	0,75 l	64.00
Pulignano, Villa Bibbiani, Chianti Montalbano	0,75 l	85.00
Aria di Caiarossa, Cabernet Franc, Merlot, Syrah, Cabernet Sauvignon, Caiarossa, Tuscany	0,75 l	85.00
Monte Brune, Braidà, Piedmont	0,75 l	70.00
Barolo DOCG, Elvio Congo, Piedmont	0,75 l	120.00
Spain		
Tempranillo Reserva, Bodegas Trus, Ribera del Duero	0,75 l	95.00
Sei Solo, Tempranillo, Bodega Sei Solo, Ribera del Duero	0,75 l	138.00
Vendimia Seleccionada, Bodega Emilio Moro, Ribera del Duero	0,75 l	95.00
Laurel, Clos l Terrasses, Priorat	0,75 l	105.00
Remelluri Reserva, Remelluri, Rioja	0,75 l	80.00
France		
G’ d’Estournel, Château Cos d’Estrounel, Saint Estèphe	0,75 l	75.00

SPARKLING WINE/CHAMPAGNE

France

Cuvée Alexandre 1er Cru, Soutiran, Champagne	0,75 l	94.00
Extra Brut Blanc de Blancs N.V., Valentin Leflaive, Champagne	0,75 l	105.00
Petite Fleur de Miraval, Famille Perrin / Pitt, Champagne	0,75 l	150.00
Ruinart Blanc des Blancs N.V., Ruinart Champagne	0,75 l	175.00
Billecart Brut Sous Bois N.V., Billecart – Salmon, Champagne	0,75 l	140.00

Italy

Prosecco Rosé, Furlan, Valdobbiadene	0,75 l	70.00
Prosecco Millesimato, Furlan, Valdobbiadene	0,75 l	66.00
Franciacorta Cuvette Brut, Villa Franciacorta	0,75 l	86.00

USA

Schramsberg Blancs de Noir, Weingut Jacob Schrams, Napa Valley	0,75 l	85.00
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Vintage and prices subject to change. You are also welcome to bring your own wine. A corkage fee of 35 Swiss francs per bottle (0.75l) will be charged for this. Prices in Swiss francs, incl. 8.1 % VAT.

MUSIC

Musical accompaniment adds that special something to many a celebration.

You can give your occasion its own unique sound.

G-SAX – SOULFUL MUSIC

G-SAX (Roland Graf) is one of the most sought-after saxophonists in Switzerland.

Whether unplugged (solo) or as a duo with well-known singers or DJs up to small bands,

G-SAX offers a wide range of musical live concepts, individually tailored to your event.

You can find more information at g-sax.ch

For reservations, call +41 (0)79 234 01 36

G-SAX Solo Act from CHF 1,500.00

G-SAX & Friends by arrangement

DJ

We will also gladly recommend a DJ for you.





MEETING ROOM

L'O isn't just for partying. What about a small seminar, a retreat or a brainstorming session away from the office? Our meeting room offers the perfect setting. The view of the lake will broaden your horizons and give you a whole new perspective.

Up to 7 persons CHF 150.00

Up to 15 persons CHF 250.00



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 is 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.

EVENTS WITH EXTENSION

For events that exceed the official opening hours, we charge an additional 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 from midnight to 4 a.m.

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 / Chef CHF 45 per hour

Auxiliary staff CHF 35 per hour

TERMS OF PAYMENT

The invoice must be paid within 14 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of 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 or the average consumption of CHF 100.00 per person. 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.

OUTDOOR MUSIC STRICTLY ALLOWED ONLY UNTIL 9.55 PM SHARP

The party is in full swing and guests are dancing away. Unfortunately, we are required to have turned off the outdoor music by 10 pm, which is why we have to turn things down promptly at 9.55 pm. Regardless of any coaxing or pleading, we absolutely cannot be swayed on this point. Sorry, but we are forced to take an absolute zero-tolerance stance on this issue. If we don't, thanks to the Swiss sense of punctuality, we will immediately receive noise complaints at 10 pm. And we will then have to charge you CHF 5,000 in subsequent costs. What's more, the authorities will threaten to revoke our operating permit for the outdoor area, and that is something we simply cannot afford. May we suggest that you start your event an hour earlier? Then your guests can request "One More Time" to their heart's content! Thank you for understanding.

SEATING

Generally tables are set for 10 to 12 people.

DECORATIONS

Decorations are not included in the banquet and/or room costs. We would be happy to suggest a few creative ideas. Decorations brought in must be removed after the event. Uncollected decoration material will be disposed of at the organizer's expense.

DAMAGES/LIABILITY

The customer is liable in any case for all damage to rooms, equipment, furniture and surroundings. L'O 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.

Seerestaurant L'O
Bahnhofstrasse 29
8810 Horgen
www.lo-horgen.ch