



LULU  
Banquet documentation Café

## Café

*The Café is centred on the most magnificent square in Switzerland and guarantees a great performance by location alone.*

*The two levels, the bar and the terrace make Café Lulu the perfect place for uncomplicated aperitifs or events with flying service. Of course, we can also cater for your guests with a seated dinner or lunch.*

*The café offers countless possibilities for unique events. For groups of 15 or more, we can set up a banquet which is sure to delight from start to finish.*

### **On the menu: a touch of the Med**

*Mediterranean cuisine harmonises so perfectly with opera and ballet: cultured, nimble, passionate, dramatic, a feast for the senses that brings tears of joy and laughter. All this goes down well too with the open-air ambience on the square, the sunny terrace and the view across the lake from inside the restaurant.*

*We'll be more than happy to create a menu which caters to your needs. Mediterranean at heart, always fresh, locally sourced and sustainable. We'd be delighted to help you host a truly fabulous, second-to-none event.*

*Sincerely,  
Your Lulu team*



## **Spaces:**

*Café: 50 seated / 80 standing*

*Terrace: 60 seated / 80 standing*

## **Minimum charge:**

*Aperitif without subsequent meal, during main service times*

*from Monday to Wednesday: CHF 40.– per person*

*from Thursday to Sunday: CHF 60.– per person*

*Indoor area Café: CHF 5'000.–*

*Exclusive booking of the restaurant is possible only on request.*



## Bites

<i>Baguette beef tartare .....</i>	<b>7.-</b>
<i>Baguette smoked salmon .....</i>	<b>7.-</b>
<i>Baguette aubergine &amp; sun-dried tomatoes .....</i>	<b>5.-</b>
<i>Baguette shrimp cocktail .....</i>	<b>7.-</b>
<i>Baguette cream cheese with truffle .....</i>	<b>5.-</b>
<i>Mini quiche Lorraine.....</i>	<b>6.-</b>
<i>Mini vegetable quiche.....</i>	<b>6.-</b>
<i>Ham croissant .....</i>	<b>8.-</b>
<i>Mini cheesecake.....</i>	<b>8.-</b>
<i>Seasonal soup.....</i>	<b>5.-</b>

*Minimum order: 15 of each variety*

## To share

<i>Cheese balls with fig mustard (5 pieces).....</i>	<b>12.-</b>
<i>Parmesan, olives, nuts.....</i>	<b>16.-</b>
<i>Steak tartare .....</i>	<b>24.-</b>
<i>Best beef, gherkins, baguette</i>	
<i>Vegetable crudités, anchovy mayonnaise .....</i>	<b>29.-</b>
<i>Tarte flambée l'alsacienne .....</i>	<b>21.-</b>
<i>Bacon, onions</i>	
<i>Tarte flambée méditerranéenne .....</i>	<b>19.-</b>
<i>Mediterranean vegetables</i>	
<i>Tarte flambée au saumon fumée .....</i>	<b>21.-</b>
<i>Capers, red onions, dill</i>	
<i>Tarte flambée au truffe d'été .....</i>	<b>26.-</b>
<i>Truffle cream, rocket salad, fresh truffle</i>	
<i>Edamame.....</i>	<b>7.-</b>

*Fish, meat and poultry are sourced exclusively from Switzerland, except smoked salmon. Bread and baked goods from Swiss production. For detailed information on fishing as well as allergies and intolerances, please ask our service team.*

*Professional fisherman Adrian Gerny vouches for freshwater fish: züriseefisch.ch  
Salmob: Swiss Alpine Fish AG; Prawns: Lucky Shrimp AG; Smoked salmon: Bianchi Norwegen Zucht*

*Prices are in Swiss Francs and include 8.1% VAT.*

## Flying buffet

<i>Salade de Lulu.....</i>	<b>7.-</b>
<i>Quinoa salad, mint, pomegranate, cherry tomatoes</i>	
<i>Avocado with shrimp cocktail.....</i>	<b>12.-</b>
<i>Crispy artichokes, aioli .....</i>	<b>9.-</b>
<i>Beef tartare.....</i>	<b>14.-</b>
<i>Capers, shallots, chilli pepper</i>	

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## Suggested menus

*For groups of 15 or more*

### Starters

*Salade de Lulu.....* **19.50**

*Quinoa, mint, pomegranate, cherry tomatoes, vinaigrette*

*Salade avec vinaigrette .....* **14.50**

*Green salad, vinaigrette, avocado, chives*

*Salade de saucisse et de fromage .....* **22.-**

*Cervelat, gherkins, radishes*

*Steak tartare .....* **24.-**

*Best beef, gherkins, baguette*



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## Main courses

<i>Salade de Lulu: Quinoa, pomegranate, vinaigrette</i>	
with avocado .....	<b>23.50</b>
with chicken slices.....	<b>29.50</b>
with brewer's sliced meat.....	<b>29.-</b>
<i>Steak tartare .....</i>	<b>38.-</b>
<i>Best beef, gherkins, baguette</i>	
<i>Tarte flambée l'alsacienne .....</i>	<b>21.-</b>
<i>Bacon, onion</i>	
<i>Tarte flambée méditerranéenne .....</i>	<b>19.-</b>
<i>Mediterranean vegetables</i>	
<i>Tarte flambée au saumon fumée .....</i>	<b>21.-</b>
<i>Capers, red onions, dill</i>	
<i>Tarte flambée au truffe d'été .....</i>	<b>26.-</b>
<i>Truffle cream, rocket salad, fresh truffle</i>	
<i>Maccaroni aux truffes veloutés.....</i>	<b>34.-</b>
<i>Macaroni with truffle sauce and freshly sliced truffle</i>	
<i>Maccaroni à la vodka .....</i>	<b>25.-</b>
<i>Macaroni, tomato, chilli, vodka, cream</i>	

## Desserts

<i>Cheesecake fruit de la passion .....</i>	<b>11.-</b>
<i>Tarte au citron meringue .....</i>	<b>9.50</b>
<i>Tarte truffée chocolat.....</i>	<b>9.90</b>
<i>Carac .....</i>	<b>9.50</b>
<i>Bundt cake.....</i>	<b>8.50</b>
<i>Gateau aux Pommes .....</i>	<b>9.90</b>

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## Tavolata Theater

### Salade de Lulu

*Quinoa, mint, pomegranate, cherry tomatoes, vegetable vinaigrette*

### Salade avec vinaigrette

*Lettuce, avocado, chives*

*per person .....* **19.50**

### Tarte flambée l'alsacienne

*Bacon, onion*

### Tarte flambée méditerranéenne

*Mediterranean vegetables*

### Tarte flambée au saumon fumée

*Capers, red onions, dill*

*per person .....* **24.-**

### Bundt cake, Carac, Gateau aux Pommes

*per person .....* **11.-**

### full menu

*per person .....* **54.50**

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## Tavolata Lulu

### **Steak tartare**

*Best beef, cornichons, radishes*

### **Salade de saucisse et de fromage**

*Cervelat sausage, Cornichons, radishes*

*per person .....* **24.-**

### **Ailes de poulet au panier**

*Chicken wings*

### **Knusperli de poisson avec sauce tartare**

*Fried fish from Lake Zurich, tartar sauce*

*pro Person .....* **29.50**

### **Tarte au citron meringue**

### **Tarte truffée chocolat avec crème chantilly**

*per person .....* **13.50**

### **full menu**

*per person .....* **67.-**

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## 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		
Brugal Anejo Rum,		
Jameson Whiskey.....	70 cl	180.-
<i>incl. mixers</i>		

The Gardener French Riviera Gin,		
Monkey 47 Gin, Elyx Vodka,		
Havana Club 7 años Rum,		
Monkey Shoulder Whisky.....	70 cl	220.-
<i>incl. mixers</i>		

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## VINS MOUSSEUX

**Prosecco Millesimato N.V.** ..... 0.75 l **69.-**

**Furlan**

*Glera*

*Valdobbiadene, Italy*

**Cuvée Alexandre, N.V.** ..... 0.75 l **105.-**

**Soutiran, 1<sup>er</sup> Cru**

*Pinot Noir, Chardonnay, Pinot Meunier*

*Champagne, France*

**Franciacorta Brut** ..... 0.75 l **86.-**

**Villa Franciacorta**

*Chardonnay, Pinot Noir, Pinot Bianco*

*Lombardei, Italy*

**Jacquart Brut Mosaique** ..... 0.75 l **120.-**

**Maison Jacquart**

*Chardonnay, Pinot Noir, Pinot Meunier*

*Champagne, France*

**Blanc de Blancs N.V.** ..... 0.75 l **175.-**

**Ruinart**

*Chardonnay*

*Champagne, France*

**Billecart-Salmon Rosé N.V.** ..... 1.5 l **250.-**

**Billecart-Salmon**

*Chardonnay, Pinot Noir, Pinot Meunier*

*Champagne, France*

## ROSÉS

**Fischer's Fritz, Federweisser** ..... 0.75 l **58.-**

**Turmgt 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 according to the restaurant's current wine offering.*

*Feel free to bring your own wine.*

*A corkage fee of 35 Francs per bottle (0.75 l) will be charged.*

*Prices are in Swiss Francs and include 8.1% VAT.*



# BLANCS

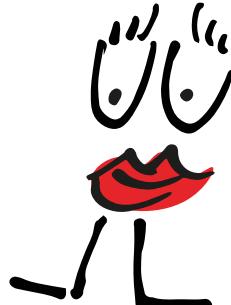
Pumpstation, Riesling-Sylvaner ..... 0.75 l	<b>58.-</b>	Riesling Feinherb ..... 0.75 l	<b>66.-</b>
<b>Turmgut Erlenbach</b> <i>Riesling-Sylvaner</i> Zurich, Switzerland		<b>Weingut Wegeler</b> <i>Riesling</i> Mosel, Germany	
Mönchhof am See, Räuschling ..... 0.75 l	<b>59.-</b>	Riesling alkoholfrei ..... 0.75 l	<b>55.-</b>
<b>Turmgut Erlenbach</b> <i>Räuschling</i> Zürichsee, Switzerland		<b>Kloster Eberbach</b> <i>Riesling</i> Rheingau, Germany	
Blanc du Village Seminar ..... 0.75 l	<b>65.-</b>	Pinot Grigio ..... 0.75 l	<b>55.-</b>
<b>Weingut Diederik</b> <i>Cabernet Blanc, Sauvignac, Muscaris</i> Zürichsee, Switzerland		<b>Vini de Lorenzi</b> <i>Pinot Grigo</i> Friaul, Italy	
Restaurant Coco, Heida ..... 0.75 l	<b>69.-</b>	Sauvignon Blanc ..... 0.75 l	<b>55.-</b>
<b>St. Jodern Kellerei</b> <i>Savagnin Blanc</i> Wallis, Switzerland		<b>Vini de Lorenzi</b> <i>Sauvignon Blanc</i> Friaul, Italy	
Millevolti Bianco di Merlot Riserva ..... 0.75 l	<b>80.-</b>	Nivarius ..... 0.75 l	<b>60.-</b>
<b>Fumagalli</b> <i>Merlot Bianco</i> Tessin, Switzerland		<b>Nivarius Blancos de Finca</b> <i>Tempranillo Blanco</i> Rioja, Spain	
Petit Chablis ..... 0.75 l	<b>66.-</b>	Chardonnay ..... 0.75 l	<b>45.-</b>
<b>Domaine Durup</b> <i>Chardonnay</i> Chablis, France		<b>Domaine de Castelnau</b> <i>Chardonnay</i> Languedoc, France	
Grüner Veltliner Caractère ..... 0.75 l	<b>58.-</b>		
<b>Weingut Weszeli</b> <i>Grüner Veltliner</i> Kamptal, Austria			



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# ROUGES

<b>Schiffstation, Pinot Noir</b> ..... 0.75 l	<b>58.-</b>	<b>Treggiaia</b> ..... 0.75 l	<b>66.-</b>
<b>Turmgut Erlenbach</b>		<b>Villa Bibbiani</b>	
<i>Pinot Noir</i>		<i>Sangiovese, Cabernet Sauvignon</i>	
<i>Zürich, Switzerland</i>		<i>Chianti Montalbano, Italy</i>	
<b>Bordeaux Blend</b> ..... 0.75 l	<b>66.-</b>	<b>Pulignano</b> ..... 0.75 l	<b>85.-</b>
<b>Klosterkellerei Einsiedeln</b>		<b>Villa Bibbiani</b>	
<i>Merlot, Cabernet Sauvignon, Malbec</i>		<i>Sangiovese</i>	
<i>Zürich, Switzerland</i>		<i>Chianti Montalbano, Italy</i>	
<b>Millevolti Rosso Riserva</b> ..... 0.75 l	<b>95.-</b>	<b>Ilatraia</b> ..... 0.75 l	<b>105.-</b>
<b>Fumagalli</b>		<b>Brancaia</b>	
<i>Merlot</i>		<i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i>	
<i>Tessin, Switzerland</i>		<i>Maremma, Italy</i>	
<b>Bourgogne Rouge</b> ..... 0.75 l	<b>70.-</b>	<b>Cabernet Sauvignon</b> ..... 0.75 l	<b>45.-</b>
<b>Arnaud Baillot</b>		<b>Vini di Lorenzi</b>	
<i>Pinot Noir</i>		<i>Cabernet Sauvignon</i>	
<i>Côte de Beaune, France</i>		<i>Friaul, Italy</i>	
<b>G' d'Estournel</b> ..... 0.75 l	<b>75.-</b>		
<b>Château Cos d'Estroumel</b>			
<i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>			
<i>Saint Estèphe, France</i>			
<b>Trus Crianza</b> ..... 0.75 l	<b>66.-</b>		
<b>Bodega Trus</b>			
<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

*Pumpstation Gastro GmbH*

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