

WIRTSSTUBE



MÜNSTER  
HÖFLI

EST. 2020  
ZURICH OLD TOWN

BANQUET DOCUMENTATION



WIRTSSTUBE MÜNSTERHÖFLI

# GASTRONOMIC TRADITION SINCE 2020

## Your event in Zurich's oldest restaurant

The Münsterhöfli is located on the beautiful open Münsterhof square. It's been there since the Middle Ages. The elegant restaurant is the oldest continuously operating restaurant in the city of Zurich. As proof of this, the mural "Der Lustgarten" (The Pleasure Garden) from the 14th century presides over the upper storey and sets the mood. The stylish ambience is reason enough to choose the Münsterhöfli to stage your special event. Whether keeping things down-to-earth on the ground floor, relishing the delights upstairs or enjoying the spacious terrace – or all three – the Münsterhöfli is your go-to location on Zurich's most beautiful old town square.

## Location, number of guests and prices

Upstairs	Downstairs	Terrace	Upstairs and downstairs
40 seated 50 standing	30 seated 40 standing	120 seated 140 standing	70 seated 90 standing
Minimum spend: CHF 4000.–	Minimum spend: CHF 3000.–	Price on request	Minimum spend: CHF 7000.–

## Aperitif\*

**Sunday to Wednesday**  
CHF 60.– per person

**Thursday to Saturday**  
CHF 100.– per person

\* Aperitif only, without subsequent meal

UPSTAIRS

# CLASSIC, STYLISH, ELEGANT.

## Dedicated hosts

On the upper floor, hospitality is writ large. Guests are welcomed by charming and experienced hosts and can lean back in a stylish setting to savour the delights on offer. Whether it's a business lunch, wedding reception or other celebratory event, our kitchen team knows how to serve up the perfect combination of traditional gastronomy with innovative cuisine. Backed by some 700 years of fine gastronomic tradition and hospitality at the Münsterhof, the Münsterhöfli banquet team are sure to create the ideal backdrop for your event.





## DOWNSTAIRS

# DOWN-TO-EARTH, RUSTIC, SWISS TO A TEE

### Tavern culture at its finest

On the ground floor in the tavern – the “Chnellä” – hearty, rustic pleasure comes alive. Here the chairs creak, while in the kitchen, dishes just like those cooked in the homes of Zurich residents sizzle in the pans. You too will feel like a local when visiting the Münsterhöfli. Coziness, conviviality and good taste are key. Needless to say, we are happy to give your celebration a more sophisticated and elegant feel if you wish.



OUTSIDE

# SEE AND BE SEEN

## Quite a space for a quite a party

The Münsterhof is probably the most spacious square in Zurich's old town and remains off limits to vehicles. And from the Münsterhöfli terrace you can enjoy a beautiful view. Right next to the fountain you have a wonderful sight of the Fraumünster church, Wasserkirche church, the Grossmünster towers and the Zunfthaus zur Meisen palace. The stage is set for your event!



## FOOD

# APPETISER BITES

### Canapés

Egg tartare	6.50
Beef tartare	7.50
Salmon tartare with cucumber and pumpnickel	8.50
Brie and fig mustard	7.50

### Bruschetta

Tomatoes	5.50
Olives	5.50
Avocado	6.50
“Bündnerfleisch” beef with cream cheese	8.50

*Minimum order for each kind: 15*

### Bites

Meatballs with tomato sauce	7.50
Parmesan chunks, olives, roasted nuts (1 portion for 5 persons)	17.00
Soup shot	7.00
Dates wrapped in bacon (1 portion for 5 persons)	16.00
Falafel with yoghurt sauce (1 portion for 5 persons)	29.50



## FOOD

# STARTERS

Zurich market salad	<b>13.50</b>
Hand-cut beef tartare	
with basil emulsion and parmesan crisps	<b>26.00 / 38.00</b>
Mini cheese fondue from the Gstaad Palace with “Bürli” bread rolls	<b>18.00</b>
Soup of the season	<b>13.00</b>
Münsterhof platter – selection of Swiss specialities	<b>39.50</b>
Swiss smoked salmon on blinis	
with sour cream, capers and herb salad	<b>26.00</b>
Seasonal salad with egg	<b>15.50</b>

## FOOD

# MAIN COURSES

Seasonal Ravioli	<b>32.00</b>
Home-made gnocchi with cherry tomatoes, mozzarella and basil	<b>29.00</b>
Beef sirloin steak Café de Paris and vegetables	<b>64.00</b>
Wädischwiler roast chicken with rosemary and garlic	<b>38.50</b>
Fillet of perch caught by our fisherman Adrian Gerny	
on spinach with almonds and lemon butter	<b>48.00</b>
Fried organic trout farmed by the Glauser family in Bachs (Zurich)	<b>39.50</b>
Fillet of sole with lemon dill butter and sautéed leaf spinach	<b>59.00</b>
“Zurich-style” sliced veal with rösti	<b>48.00</b>
Meat loaf with mashed potatoes and vegetables	<b>42.00</b>
Giant vol-au-vent with veal ragout “Zurich-style”	<b>48.00</b>
Rösti with cheese and fried egg	<b>24.00</b>

## Sides

Rösti	<b>9.50</b>
Cervo fries with truffel flavour	<b>14.50</b>
Vegetables from Bürkliplatz Market	<b>9.50</b>
Leaf spinach	<b>8.00</b>
Mashed potatoes	<b>7.50</b>
French Fries	<b>8.00</b>
Salad from Bürkliplatz Market	<b>7.50</b>

*Fish, meat, poultry, bread and baked goods are exclusively sourced in Switzerland. Fillet of sole from Holland.  
For more details about our fishery and information about allergies or intolerances, please ask our service team.  
All prices are in Swiss francs and include VAT.*

FOOD

DESSERT

Home-made cream slice for two	26.00
Chocolate cake in an espresso cup with sour cream ice cream and whipped cream	16.00
Apple strudel by the metre with vanilla sauce	16.00
Selection of cheeses with fig mustard and fruit loaf	17.00
Crème brûlée with ice cream of the season	16.00
Passion fruit cheesecake	11.00
Ice cream cup from the Schlattgut farm	6.90





## FOOD

# TAVOLATA

### Tavolata Kleinmünster

Zurich market salad

Münsterhof platter – selection of Swiss specialities

**per person**

**20.50**

Wädischwiler roast chicken with rosemary and garlic

Home-made gnocchi with cherry tomatoes, mozzarella and basil

“Zurich-style” sliced veal with rösti

**per person**

**52.00**

Ice cream cup from the Schlattgut farm

Chocolate cake in an espresso cup

**per person**

**17.00**

**Menu per person**

**89.50**

SPEISEN

# TAVOLATA

## Tavolata Fraumünster

Seasonal soup  
Seasonal salad with egg  
**per person 17.50**

Original Wiener schnitzel with french fries and cranberries  
Fillet of perch caught by our fisherman Adrian Gerny  
served on spinach with almonds and lemon butter  
Meat loaf with mashed potatoes and vegetables  
**per person 59.50**

Home-made cream slice  
**per person 13.00**

**Menu per person 90.00**

## Tavolata Grossmünster

Hand-cut beef tartare with basil emulsion and parmesan crisps  
Zurich market salad  
**per person 28.00**

Beef sirloin steak Café de Paris with vegetables and french fries  
Seasonal Ravioli  
Fillet of sole with lemon dill butter and sautéed spinach leaves  
**per person 78.00**

Ice cream cup from the Schlattgut farm  
Apple strudel by the metre with vanilla sauce  
**per person 19.50**

**Menu per person 125.50**

*Come and talk to us any time about other menu options. The sky's (almost) the limit!*

BANQUETT

# BEVERAGES

## Soft drinks

Water, still / sparkling	0.75 l	<b>9.50</b>
Various soft drinks	30 cl	<b>5.00</b>
	33 cl	<b>5.50</b>

## Aperitifs

Prosecco punch with berries	1 l	<b>85.00</b>
Non-alcoholic punch with berries	1 l	<b>29.50</b>

## Beers

Einsiedler Maisgold	33 cl	<b>6.50</b>
Einsiedler weath beer	50 cl	<b>9.00</b>
Einsiedler (alcohol-free)	33 cl	<b>6.50</b>

## Hot drinks

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

## Spirits

Tanqueray Gin, Koskenkorva Vodka, Havana Club Anejo Especial Rum, Jameson Whiskey <i>incl. mixers</i>	0.7 l	<b>210.00</b>
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The Gardener French Riviera Gin by Brad Pitt, Monkey Gin, Elyx Vodka, Havana Club 7 años Rum, Monkey Shoulder Whisky <i>incl. mixers</i>	0.7 l	<b>260.00</b>
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Luxardo Limoncello	1 l	<b>130.00</b>
Züri Wind peppermint liqueur	0.7 l	<b>110.00</b>

Prices are in Swiss Francs and include 8.1% VAT.

## INSEL UFNÄU

# COLLECTION

	0.75l
<b>Vivus Rosé Brut</b>	<b>74.00</b>
Klosterkellerei Einsiedeln, Lake Zurich (CH)	
<i>Pinot Noir, Chardonnay</i>	
<b>Insel Ufnau's Riesling Sylvaner</b>	<b>58.00</b>
Klosterkellerei Einsiedeln, Lake Zurich (CH)	
<i>Riesling Sylvaner</i>	
<b>Insel Ufnau's Federweisser</b>	<b>59.00</b>
Klosterkellerei Einsiedeln, Lake Zurich (CH)	
<i>Pinot Noir</i>	
<b>Insel Ufnau's Pinot Noir</b>	<b>59.00</b>
Klosterkellerei Einsiedeln, Lake Zurich (CH)	
<i>Pinot Noir</i>	
<b>Insel Ufnau's Bordeaux Blend</b>	<b>66.00</b>
Klosterkellerei Einsiedeln, Lake Zurich (CH)	
<i>Merlot, Cabernet Sauvignon, Malbec</i>	

## WINE

# SPARKLING

	0.75l
<b>Emozione Unica</b>	<b>89.00</b>
Villa Franciacorta, Lombardy (I)	
<i>Chardonnay, Pinot Noir</i>	
<b>Rosé Brut</b>	<b>90.00</b>
Weingut Obrecht, Graubünden (CH)	
<i>Pinot Noir</i>	
<b>Blanc de Blancs</b>	<b>175.00</b>
Ruinart, Champagne (F)	
<i>Chardonnay</i>	
<b>Cuvée Alexandre</b>	<b>110.00</b>
Soutiran, 1 <sup>er</sup> Cru, Champagne (F)	
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>	
<b>Prosecco Millesimato</b>	<b>69.00</b>
Furlan, Valdobbiadene (I)	
<i>Glera</i>	

*Vintages according to the restaurant's current wine offering. Feel free 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.*

## WINE

# WHITE

<b>Restaurant Coco Heida</b> St. Jodern Kellerei, Wallis (CH) <i>Savagnin Blanc</i>	0.75l <b>69.00</b>	<b>Petit Chablis</b> Domaine Durup, Chablis (F) <i>Chardonnay</i>	0.75l <b>66.00</b>
<b>Räuschling</b> Weingut Turmgut, Erlenbach (CH) <i>Räuschling</i>	<b>59.00</b>	<b>Sancerre Comte Lafond</b> Domaine de Ladoucette, Loire (F) <i>Sauvignon Blanc</i>	<b>75.00</b>
<b>Riesling-Sylvaner</b> Weingut Turmgut, Erlenbach (CH) <i>Riesling-Sylvaner</i>	<b>58.00</b>	<b>Le fabuleux Pinot Grigio de Lulu</b> Vini de Lorenzi, Friaul (I) <i>Pinot Grigo</i>	<b>52.00</b>
<b>Blanc de Noir</b> Weingut Obrecht, Graubünden (CH) <i>Pinot Noir</i>	<b>70.00</b>	<b>Le fabuleux Sauvignon Blanc de Lulu</b> Vini de Lorenzi, Friaul (I) <i>Sauvignon Blanc</i>	<b>52.00</b>
<b>Bianco Rovere</b> Guido Brivio, Tessin (CH) <i>Merlot Blanc</i>	<b>75.00</b>	<b>Roero Arneis</b> Giacosa, Piemonte (I) <i>Roero Arneis</i>	<b>75.00</b>
<b>Grüner Veltliner Caractère</b> Weingut Weszeli, Kamptal (A) <i>Grüner Veltliner</i>	<b>58.00</b>	<b>Nivarius</b> Nivarius Blancos de Finca, Rioja (E) <i>Tempranillo Blanco</i>	<b>60.00</b>
<b>Sauvignon Blanc Vulkan</b> Weingut Neumeister, Steiermark (A) <i>Sauvignon Blanc</i>	<b>75.00</b>	<b>Sympathy of the Devil</b> Wines and Roses, Rueda (E) <i>Verdejo</i>	<b>49.00</b>
<b>Riesling Feinherb</b> Weingut Wegeler, Mosel (D) <i>Riesling</i>	<b>63.00</b>		

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## WEINE

# ROSÉ

<b>Fischer's Fritz Federweisser</b>	0.75l	<b>58.00</b>
Fischer's Fritz, Weingut Turmgut, Erlenbach (CH)		
<i>Pinot Noir</i>		
<b>Miraval</b>		<b>69.00</b>
Brad Pitt & Marc Perrin, Provence (F)		
<i>Syrah, Grenache, Cinsault</i>		
<b>Whispering Angel</b>		<b>77.00</b>
Chateau d'Eclans, Provence (F)		
<i>Grenach, Cinsault, Vermentino</i>		

## WINE

# ALCOHOL-FREE

<b>Sparkling Tea Bla</b>	0.75l	<b>65.00</b>
Copenhagen Company, Copenhagen (DNK)		
<i>Jasmin, White Tea, Darjeeling</i>		
<b>Achtsam Riesling</b>		<b>55.00</b>
Kloster Eberbach, Rheingau (D)		
<i>Riesling</i>		

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## WINE

# RED

<b>Schiffstation Pinot Noir</b> Schiffstation, Weingut Turmgut, Erlenbach (CH) <i>Pinot Noir</i>	0.75l <b>58.00</b>	<b>Mauro</b> Bodega Mauro, Ribera del Duero (E) <i>Tempranillo</i>	0.75l <b>105.00</b>
<b>Les Cailloutis Pinot Noir</b> Domaine des Landions, Neuchâtel (CH) <i>Pinot Noir</i>	<b>85.00</b>	<b>Treggiaia</b> Villa Bibbiani, Chianti Montalbano (I) <i>Sangiovese, Cabernet Sauvignon</i>	<b>66.00</b>
<b>Millevolti Rosso Riserva</b> Fumagalli, Tessin (CH) <i>Merlot</i>	<b>95.00</b>	<b>Pulignano</b> Villa Bibbiani, Chianti Montalbano (I) <i>Sangiovese</i>	<b>85.00</b>
<b>Hautes Côtes de Beaune sous la Roche</b> Domaine Jean Chartron, Côte de Beaune (F) <i>Pinot Noir</i>	<b>70.00</b>	<b>Ilatraia</b> Brancaia, Maremma (I) <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i>	<b>105.00</b>
<b>G' d'Estournel</b> Château Cos d'Estournel, Saint-Estèphe (F) <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	<b>75.00</b>	<b>Il Pino</b> Tenuta di Biserno, Tuscany (I) <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	<b>110.00</b>
<b>Remelluri Reserva</b> Remelluri, Rioja (E) <i>Tempranillo, Garnacha Negra, Graciano</i>	<b>80.00</b>		
<b>Laurel</b> Clos I Terrasses, Priorat (E) <i>Cabernet Sauvignon, Garnacha Negra, Syrah</i>	<b>105.00</b>		
<b>Trus Reserva</b> Bodega Trus, Ribera del Duero (E) <i>Tempranillo</i>	<b>90.00</b>		

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## TERMS AND CONDITIONS

# 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.

### **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 restau-

rant 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.

### **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.

### **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. Restaurant Lulu 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.

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