



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: 60 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>	7.-
<i>Baguette salmon tartare</i>	7.-
<i>Baguette aubergine & sun-dried tomatoes</i>	5.-
<i>Baguette shrimp cocktail</i>	7.-
<i>Baguette cream cheese with truffle</i>	5.-
<i>Mini quiche Lorraine</i>	6.-
<i>Mini vegetable quiche</i>	6.-
<i>Ham croissant</i>	8.-
<i>Mini cheesecake</i>	8.-
<i>Miso soup</i>	5.-

Minimum order: 15 of each variety

To share

<i>Cheese balls with fig mustard (5 pieces)</i>	12.-
<i>Parmesan, olives, nuts</i>	16.-
<i>Steak tartare</i>	24.-
<i>Best beef, gherkins, baguette</i>	
<i>Vegetable crudités, anchovy mayonnaise</i>	29.-
<i>Tarte flambée l'alsacienne</i>	21.-
<i>Bacon, onions</i>	
<i>Tarte flambée méditerranéenne</i>	19.-
<i>Mediterranean vegetables</i>	
<i>Tarte flambée au saumon fumée</i>	21.-
<i>Capers, red onions, dill</i>	
<i>Tarte flambée au truffe d'été</i>	26.-
<i>Truffle cream, rocket salad, fresh truffle</i>	
<i>Edamame</i>	7.-
<i>15 pièces Sashimi assortis au choix du chef</i>	42.-
<i>Sashimi Chef's Choice, rice, seaweed salad</i>	
<i>Déjeuner de Sushi</i>	34.-
<i>4 pcs. Uramaki, 6 pcs. Hosomaki, 3 pcs. Nigiri, 3 pcs. Sashimi, seaweed salad</i>	
<i>Déjeuner de sushi et de sashimi</i>	34.-
<i>6 pcs. Sashimi, 4 pcs. Nigiri, 3 pcs. Hosomaki, seaweed salad</i>	
<i>9 pièces Nigiri assortis au choix du chef</i>	36.-
<i>9 pcs. Nigiri Chef's Choice, miso soup</i>	

For details of our meat, poultry, fish and fishery and information about allergies or intolerances, please ask our service team.

Prices are in Swiss Francs and include 8.1% VAT.

Flying buffet

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

Lulu's sushi of your choice

Price per piece

<i>Bluefin Tuna Nigiri</i>	7.-
<i>Salmon Nigiri</i>	5.-
<i>Shrimp Nigiri</i>	5.-
<i>Tuna Maki</i>	3.-
<i>Salmon Maki</i>	3.-
<i>Cucumber Maki</i>	2.-
<i>Avocado Maki</i>	2.-
<i>Vegi Maki</i>	2.-
<i>California Roll</i>	4.-
<i>Shrimp Tempura Roll</i>	4.-
<i>Spicy Tuna Roll</i>	4.-
<i>Tuna Avocado Roll</i>	4.-
<i>Salmon Avocado Roll</i>	4.-

Minimum order quantity is 12 pieces per variety

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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 tatar **24.-**

Best beef, gherkins, baguette



*L'art est
partout*

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Main courses

<i>Salade de Lulu: Quinoa, pomegranate, vinaigrette</i>	
<i>with avocado</i>	23.50
<i>with chicken slices</i>	29.50
<i>with brewer's sliced meat</i>	29.-
<i>Steak tatar</i>	38.-
<i>Best beef, gherkins, baguette</i>	
<i>Tarte flambée l'alsacienne</i>	21.-
<i>Bacon, onion</i>	
<i>Tarte flambée méditerranéenne</i>	19.-
<i>Mediterranean vegetables</i>	
<i>Tarte flambée au saumon fumée</i>	21.-
<i>Capers, red onions, dill</i>	
<i>Tarte flambée au truffe d'été</i>	26.-
<i>Truffle cream, rocket salad, fresh truffle</i>	
<i>Takkadon – Bol avec thon</i>	29.-
<i>Tuna sashimi, rice, onsen egg, poke sauce</i>	
<i>Sakedon – Bol avec saumon</i>	29.-
<i>Salmon sashimi, rice, onsen egg, poke sauce</i>	
<i>Bol de poisson mixte</i>	32.-
<i>Salmon, tuna and kingfish sashimi, rice, onsen egg, poke sauce</i>	
<i>Yasai don – Bol avec légumes</i>	27.-
<i>Various vegetables, rice, onsen egg, poke sauce</i>	
<i>Maccaroni aux truffes veloutés</i>	34.-
<i>Macaroni with truffle sauce and freshly sliced truffle</i>	
<i>Maccaroni à la vodka</i>	25.-
<i>Macaroni, tomato, chilli, vodka, cream</i>	

Desserts

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

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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

Edamame, Miso Soup, Seaweed salad

per person **14.-**

Yasai don – Bol avec légumes

Various vegetables, rice, onsen egg, poke sauce

Déjeuner de sushi et de sashimi

6 pcs. Sashimi, 4 pcs. Nigiri, 3 pcs. Hosomaki, seaweed salad

9 pièces Nigiri assortis au choix du chef

9 pcs. Nigiri Chef's Choice

per person **49.-**

Tarte au citron meringue

Tarte truffée chocolat avec crème chantilly

per person **13.50**

full menu

per person **76.50**

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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>Hendrick's 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>		
Hendrick's Gin, Monkey 47 Gin		
Elyx Vodka, Havana Club 7 años Rum		
Monkey Shoulder Whisky	70 cl	220.-
<i>incl. mixers</i>		

VINS MOUSSEUX

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

Glera
Valdobbiadene, Italy

Cuvée Alexandre, N.V...... 0.75 l 105.-
Soutiran, 1^{er} 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 Mosaïque 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.-
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 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 58.- Turmgut Erlenbach <i>Riesling-Sylvaner</i> <i>Zurich, Switzerland</i>	Riesling Feinherb 0.75 l 66.- Weingut Wegeler <i>Riesling</i> <i>Mosel, Germany</i>
Mönchhof am See, Räuschling 0.75 l 59.- Turmgut Erlenbach <i>Räuschling</i> <i>Zürichsee, Switzerland</i>	Riesling alkoholfrei 0.75 l 55.- Kloster Eberbach <i>Riesling</i> <i>Rheingau, Germany</i>
Blanc du Village Seminar 0.75 l 65.- Weingut Diederik <i>Cabernet Blanc, Sauvignac, Muscaris,</i> <i>Zürichsee, Switzerland</i>	Pinot Grigio 0.75 l 55.- 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>	Sauvignon Blanc 0.75 l 55.- 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 39.- Domaine de Castelnaud <i>Chardonnay</i> <i>Languedoc, France</i>
Grüner Veltliner Caractère 0.75 l 58.- Weingut Wetzeli <i>Grüner Veltliner</i> <i>Kamptal, Austria</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.-	Contos da Terra 0.75 l 39.-
Arnaud Baillet <i>Pinot Noir</i> <i>Côte de Beaune, France</i>	Quinta do Pôpa <i>Tinta Barroca, Tinta Roriz,</i> <i>Touriga Franca, Touriga Nacional</i> <i>Duoro, Portugal</i>
G' d'Estournel 0.75 l 75.-	
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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