



LULU  
Banquet documentation

## **Restaurant and terrace**

*From its huge, buzzing square, to its magnificent boulevard, former Grand Hotel, opera house, theatre, river and beautiful lake – Zurich has that special something the likes of which not even Paris, Vienna or Milan can match.*

*Inside and out, this event space – be it for a party, anniversary, wedding or gala – sweeps both guests and hosts alike off their feet.*

*For groups of 15 or more, we can set up a banquet which is sure to delight from start to finish. The restaurant on the bel étage offers spectacular views of the lake and the square, making any occasion a special one. Particularly in the warmer months, the sprawling terrace is the ideal location to savour some unforgettable dining experiences.*

### **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:**

*Restaurant: 80 seated / 120 standing*

*Terrace: 80 seated / 120 standing*

## **Minimum charge:**

*Minimum charge without exclusive rentals  
entire week: CHF 100.– per person*

*Restaurant: CHF 20'000.–*

*Restaurant & front part of the terrace: CHF 30'000.00*

*Restaurant & whole terrace incl. „Mozartplatz“: CHF 50'000.00*

*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 &amp; 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>Mini cheesecake</i> .....	8.-
<i>Seasonal soup shot</i> .....	5.-
<i>Huîtres Fines de Claires No.2</i> .....	7.50
<i>Fresh oysters - pure sea with vinaigrette and lemon</i>	
<i>Minimum order: 15 of each variety</i>	

## **To share**

<i>Cheese balls with fig mustard (5 pieces)</i> .....	12.-
<i>Parmesan, olives, nuts</i> .....	16.-
<i>Vegetable crudités, lime crème fraîche</i> .....	29.-
<i>Lulu's trinité sophistiquée</i> .....	26.-
<i>Delicious baguette with tasty olive tapenade, finest Stracciatella di Burrata and beef</i>	
<i>Lulu's Vegi trinité sophistiquée</i> .....	24.-
<i>Delicious baguette with tasty olive tapenade, finest Stracciatella di Burrata and Tomato tartare</i>	
<i>Crispy artichokes, aioli</i> .....	18.-

*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>Quinoa salad, Mint, pomegranate, cherry tomatoes</i> .....	7.-
<i>Avocado with shrimp cocktail</i> .....	12.-
<i>Crispy artichokes, aioli</i> .....	9.-
<i>Beef tartare</i> .....	14.-
<i>Capers, shallots, chilli pepper</i>	
<i>Tuna and salmon sashimi</i> .....	14.-
<i>Olive oil, capers, lemon, red onions</i>	
<i>Warm shrimps</i> .....	11.-
<i>Basil, lemon, olive oil</i>	
<i>Fillet of beef with pepper sauce and mashed potatoes</i> .....	18.-
<i>Fillet of sea bass</i> .....	16.-
<i>with salsa verde and seasonal vegetables</i>	
<i>Artichoke ravioli</i> .....	11.-
<i>Dried tomatoes, thyme, straciatella di burrata</i>	
<i>Mushroom risotto</i> .....	11.-
<i>Cream cheese and herbs de Provence</i>	
<i>Maccaroni aux truffes veloutés</i> .....	12.-
<i>Macaroni with truffle sauce and freshly sliced truffle</i>	
<i>Maccaroni à la vodka</i> .....	11.-
<i>Macaroni with tomato, chilli, vodka, cream</i>	

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## **Lulu's sushi of your choice**

*Price per piece*

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

*Minimum order quantity is 12 pieces per variety*

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## Suggested menus

*For groups of 15 or more*

### Starters

<i>Beef tartare, capers, shallots, chilli pepper, butter .....</i>	<b>24.-</b>
<i>Salad niçoise, tuna tataki, egg, potato, beans, tomatoes.....</i>	<b>26.-</b>
<i>Tuna and salmon sashimi, olive oil, capers, lemon, red onions .....</i>	<b>32.-</b>
<i>Warm shrimps, basil, lemon, olive oil .....</i>	<b>19.-</b>
<i>Tomato and burrata, basil, olive oil.....</i>	<b>19.-</b>
<i>Avocado with shrimp cocktail.....</i>	<b>24.50</b>
<i>aus Schweizer Crevetten von Lucky Shrimp</i>	
<i>Artichoke ravioli, dried tomatoes, thyme, straciatella di burrata .....</i>	<b>19.-</b>
<i>Lettuce, vinaigrette, avocado, chives .....</i>	<b>14.50</b>
<i>Selection of Lulu sushi.....</i>	<b>45.-</b>
<i>Seasonal soup.....</i>	<b>14.-</b>
<i>Truffle mortadella, straciatella crème, baguette .....</i>	<b>19.-</b>



*L'art est  
partout*

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or intolerances, please ask our service team.*

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## Main courses

*incl. 1 side dish*

<i>Beef entrecôte with Café de Paris sauce</i> .....	64.-
<i>Fillet of beef with pepper sauce</i> .....	66.-
<i>“Zurich-style” sliced veal with rösti</i> .....	52.-
<i>Coquelet au vin méthode Lulu</i> .....	45.-
<i>Sautéed giant prawns, spring onions, chili, lemon</i> .....	62.-
<i>Fillet of sea bass, rocket salad, cherry tomatoes and salsa verde</i> .....	48.-
<i>Macaroni with truffles</i> .....	34.-
<i>Maccaroni à la vodka</i> .....	25.-
<i>Mushroom risotto, cream cheese and herbs de Provence</i> .....	29.-
<i>Ratatouille noble à la Lulu, olives and basil</i> .....	34.-
<i>Artichoke ravioli, dried tomatoes, thyme, burrata</i> .....	28.-

## Selection of side dishes

*Green vegetables, rösti, mashed potatoes, ratatouille,  
straw potatoes, macaroni in butter, macaroni à la vodka*

## Desserts

<i>Cheesecake, passion fruit</i> .....	11.-
<i>Mousse au chocolat, double cream</i> .....	16.-
<i>Crème brûlée for one / for two</i> .....	11.-/18.-
<i>Tarte tatin à la Lulu with vanilla ice cream</i> .....	16.-
<i>Giant Cremeschnitte (custard cream cake)</i> .....	26.-
<i>Dessert buffet by Marc the confectioner (3 pieces)</i> .....	24.50
<i>Plate fee if you bring your own cake</i> .....	per person 3.50

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or intolerances, please ask our service team.*

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## Tavolata Theater

### Trinité sophistiquée de Lulu

*Delicious baguette with tasty olive tapenade,  
stracciatella de burrata and beef tartare*

### Green salad

*Vinaigrette, avocado, chives*

### Mortadella aux truffes avec stracciatella de burrata

*Thin sliced truffle mortadella, delicious stracciatella cream, baguette*

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

### Emincé de veau à la zurichoise

*"Zurich-style" sliced veal*

### Fillet of sea bass

*Rocket salad, cherry tomatoes, salsa verde*

### Ratatouille noble à la Lulu

*with olives and basil*

### Green vegetables and Rösti

*per person ..... 58.-*

### Mille-feuilles substantiel pour deux

*Beautiful, fluffy, large cream slice with vanilla cream*

*per person ..... 13.-*

### full menu

*per person ..... 95.-*

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or intolerances, please ask our service team.*

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## **Tavolata Lulu**

### **Crevettes tièdes à l'huile d'olive**

*Prawns, lemon juice, basil*

### **Tomate du pays et burrata**

*Fresh tomato, burrata, basil, olive oil*

### **Salade niçoise à la Lulu**

*per person* ..... 26.-

### **Les grosses crevettes plein de goût**

*Large, tasty giant prawns, spring onion, chilli, lemon*

### **Entrecôte gratinée inspirée Café de Paris**

*Inspired by the Café de Paris, Genève, with the great tarragon butter*

### **Maccaroni aux truffes veloutés**

*Macaroni with truffle sauce and freshly sliced truffle*

### **Ratatouille and straw potatoes**

*per person* ..... 64.-

### **Mousse au chocolat si séduisante**

*Pure seduction, made from the best chocolate, with double cream*

### **Crème brûlée pour deux**

*Simple and refined, burnt cream, vanilla for two*

### **Assiette de fruits frais mélangées**

*Fresh fruit platter, depending on the season, simple, healthy, good*

*per person* ..... 17.-

### **full menu**

*per person* ..... 107.-

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## Tavolata Opera

### Green salad

*Vinaigrette, avocado, chives*

### Noble carpaccio de bœuf

*Thinly sliced beef with truffle, walnuts, parmesan and rocket salad*

### Artichauts croustillants

*Baby artichokes, crispy fried, aioli, lemon*

*per person* ..... 28.-

### Filet mignon de bœuf grillé

*Beef fillet with pepper sauce, a delight*

### Maccaroni à la vodka

*Pasta, tomato, chilli, vodka, cream - cheers!*

### Côtelette de veau panée milanaise

*Juicy veal chop in a parmesan coat with rocket and lemon*

### Green vegetables and straw potatoes

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

### Dessert buffet

*from Marthe „Zuckerbäcker“*

*per person* ..... 24.50

### full menu

*per person* ..... 119.50

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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.-

*Aperol, Prosecco, club soda*

Heino..... 18.-

*Champagne, green apple, yuzu, club soda*

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.-

*Hendrick's Gin, Carpano bitter, Antica Formula, orange bitters*

Amaretto Sour ..... 18.-

*Organic Amaretto Mattia Walcher, lemon juice, Gomme syrup, foam, cherry bitters*

Whisky Sour ..... 18.-

*Monkey Shoulder Whisky, bergamot juice, Vanilla Island fruit bitters, barrel-aged whisky bitters*

## SPIRITS

Tanqueray Gin, Koskenkorva Vodka

Brugal Anejo Rum,

Jameson Whiskey.....70cl 180.-  
*incl. mixers*

Hendrick's Gin, Monkey 47 Gin

Elyx Vodka,Havana Club 7 años Rum

Monkey Shoulder Whisky.....70cl 220.-  
*incl. mixers*



## 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 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.*  
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## BLANCS

<b>Pumpstation Riesling-Sylvaner</b> ..... 0.75 l 58.- <b>Turmgut Erlenbach</b> <i>Riesling-Sylvaner</i> <i>Zurich, Switzerland</i>	<b>Riesling Feinherb</b> ..... 0.75 l 66.- <b>Weingut Wegeler</b> <i>Riesling</i> <i>Mosel, Germany</i>
<b>Mönchhof am See, Räuschling</b> ..... 0.75 l 59.- <b>Turmgut Erlenbach</b> <i>Räuschling</i> <i>Zürichsee, Switzerland</i>	<b>Riesling alkoholfrei</b> ..... 0.75 l 55.- <b>Kloster Eberbach</b> <i>Riesling</i> <i>Rheingau, Germany</i>
<b>Blanc du Village Seminar</b> ..... 0.75 l 65.- <b>Weingut Diederik</b> <i>Cabernet Blanc, Sauvignac, Muscaris,</i> <i>Zürichsee, Switzerland</i>	<b>Pinot Grigio</b> ..... 0.75 l 55.- <b>Vini de Lorenzi</b> <i>Pinot Grigio</i> <i>Friaul, Italy</i>
<b>Restaurant Coco Heida</b> ..... 0.75 l 69.- <b>St. Jodern Kellerei</b> <i>Savagnin Blanc</i> <i>Wallis, Switzerland</i>	<b>Sauvignon Blanc</b> ..... 0.75 l 55.- <b>Vini de Lorenzi</b> <i>Sauvignon Blanc</i> <i>Friaul, Italy</i>
<b>Millevolti Bianco di Merlot Riserva</b> ..... 0.75 l 80.- <b>Fumagalli</b> <i>Merlot Bianco</i> <i>Tessin, Switzerland</i>	<b>Nivarius</b> ..... 0.75 l 60.- <b>Nivarius Blancos de Finca</b> <i>Tempranillo Blanco</i> <i>Rioja, Spain</i>
<b>Petit Chablis</b> ..... 0.75 l 66.- <b>Domaine Durup</b> <i>Chardonnay</i> <i>Chablis, France</i>	<b>Chardonnay</b> ..... 0.75 l 39.- <b>Domaine de Castelnaud</b> <i>Chardonnay</i> <i>Languedoc, France</i>
<b>Grüner Veltliner Caractère</b> ..... 0.75 l 58.- <b>Weingut Wetzeli</b> <i>Grüner Veltliner</i> <i>Kamptal, Austria</i>	



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## ROUGES

<b>Schiffstation Pinot Noir</b> ..... 0.75 l 58.-	<b>Treggiaia</b> ..... 0.75 l 66.-
<b>Turmgut Erlenbach</b> <i>Pinot Noir</i> <i>Zürich, Switzerland</i>	<b>Villa Bibbiani</b> <i>Sangiovese, Cabernet Sauvignon</i> <i>Chianti Montalbano, Italy</i>
<b>Bordeaux Blend</b> ..... 0.75 l 66.-	<b>Pulignano</b> ..... 0.75 l 85.-
<b>Klosterkellerei Einsiedeln</b> <i>Merlot, Cabernet Sauvignon, Malbec</i> <i>Zürich, Switzerland</i>	<b>Villa Bibbiani</b> <i>Sangiovese</i> <i>Chianti Montalbano, Italy</i>
<b>Millevolti Rosso Riserva</b> ..... 0.75 l 95.-	<b>Ilatraia</b> ..... 0.75 l 105.-
<b>Fumagalli</b> <i>Merlot</i> <i>Tessin, Switzerland</i>	<b>Brancaia</b> <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i> <i>Maremma, Italy</i>
<b>Bourgogne Rouge</b> ..... 0.75 l 70.-	<b>Contos da Terra</b> ..... 0.75 l 39.-
<b>Arnaud Baillet</b> <i>Pinot Noir</i> <i>Côte de Beaune, France</i>	<b>Quinta do Pôpa</b> <i>Tinta Barroca, Tinta Roriz,</i> <i>Touriga Franca, Touriga Nacional</i> <i>Duoro, Portugal</i>
<b>G' d'Estournel</b> ..... 0.75 l 75.-	
<b>Château Cos d'Estrounel</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Saint Estèphe, France</i>	
<b>Trus Crianza</b> ..... 0.75 l 66.-	
<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*

**PUMPSTATION GASTRO GMBH**  
Hornhaldenstrasse 9,  
8802 Kilchberg  
Phone +41 (0)44 715 60 41  
info@pumpstationgastro.ch  
www.peclard.net