

# Aperitif and menu suggestions

for groups



Lake Zurich  
Gastronomy

**2024**

# Welcome to Lake Zurich Gastro

**Enjoy a captivating cruise on Lake Zurich – and fine dining in a floating restaurant. Choose from our specialities of the season, regional products and light mediterranean cuisine. We wish you a pleasant trip, and enjoy your meal!**

We would like to provide you with a perfect service on board, so please order your group menu in advance.

## Table reservations

### FOR GROUPS OF LESS THAN 10 GUESTS

We are happy to make a reservation for you, please contact us: [www.zsg.ch](http://www.zsg.ch),  
[info@zuerichsee-gastro.ch](mailto:info@zuerichsee-gastro.ch) or +41 (0)44 487 13 13

### FOR 10 OR MORE GUESTS

Kindly order only one menu for the entire group and place your order at least 14 days prior to your travel date. Be inspired by our suggestions below.

## Allergies or food intolerances?

Please let us know, so we can give you the best possible advice.

## Changes to group size

Please refer to our general terms & conditions included in all our offers and confirmations.

## Children up to 12 years

For our younger guests, we offer smaller portions with a price reduction of CHF 5 per meal.

All prices are in Swiss francs incl. VAT.

Origins of meat, poultry & fish: Beef: Switzerland, Argentina \* / Veal: Switzerland / Pork: Switzerland / Lamb: Australia / Sausage products: Switzerland / Poultry: Switzerland / Fish and seafood: Germany, Switzerland, Vietnam, New Zealand, Norway. \* May have been produced using antibiotics, hormones or antimicrobial agents.

# Our additional services

## Flower arrangements

We can organize the perfect flower decorations for your event on request.

## Tablecloths

White cotton tablecloths and cotton napkins  
per person CHF 5

## Menu cards

We are happy to arrange individual menu cards on request.

Minimum 10 pieces at CHF 4 per piece

## Corkage fee

If you bring your own wine or champagne on board, we charge:

per 50 cl bottle of wine  
CHF 24

per 75 cl bottle of wine  
CHF 34

per 75 cl bottle of Champagne / Prosecco  
CHF 37

# Appetizer cold

## Baguette (one filling only)

White baguette (French bread), multi-grain bread or «rustico» (whole grain bread) available with tuna, grilled vegetables and rocket salad or Swiss style with cheese, grapes and fresh figs	per 50 cm	41.00
dry-cured beef, dry-cured ham, roast beef or salmon	per 50 cm	43.00
with meatloaf, salami, egg or ham	per 50 cm	39.00

## Stone oven bread

(minimum order quantity are 15 pieces) per piece

Assorted party rolls with pretzels, ciabatta, multi-grain or dark wheat bread available with dry-cured beef, dry-cured ham, roast beef, grilled vegetables, brie cheese, tuna and smoked salmon		6.80
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## Pretzel crown

(for 4–6 people, per crown, one filling only) per crown

with brie cheese		34.00
with dry-cured beef		39.00
with dry-cured ham		36.00
with salami		34.00
with salmon		42.00
with grilled vegetables		36.00

## Surprise loaf

(for 8–10 people, 30 pieces) per loaf

Available as brioche or whole grain party bread filled with ham, salami, tuna, egg, salmon		102.00
filled with salmon only		112.00

## Surprise loaf vegetarian

(for 8–10 people, 30 pieces) per bread

Available as brioche or whole grain party bread filled with apple curd, Philadelphia with walnut, peppadew (small paprika) filled with alpine herb cheese, egg, horseradish with Cantadou		92.00
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## Canapés ½ piece

(minimum order quantity per variety 12 pieces) per piece

Chicken curry, salami, tuna, egg, asparagus, celeriac		4.60
salmon, beefsteak tartare, roast beef		4.80

## Snacks on the table

(minimum order quantity 15 portions) per portion

Savoury snacks 50g (crisps/pretzel sticks/nuts) (V)		4.50
Puff pastries from our in-house bakery (50 g)		10.50
Parmesan pieces, «focaccia» bread, olives and spicy peppers (stuffed with cream cheese)		16.50
Seasonal vegetable dips with three tempting sauces (V)		11.50
Green and black olives with artichoke hearts (minimum 5 portions) (V)		9.00

# Appetizer cold

at least 15 pieces  
per variety

<b>Pumpernickel rondelli</b>	per piece
with salmon tartare	6.20
with beefsteak tartare	6.20
with cream cheese form Zurich Oberland	5.20
with beetroot hummus (V)	5.20

<b>Skewers available with</b>	per piece
cherry tomatoes with mozzarella pearls on basil-pesto	3.80
seasonal fruits (V)	8.00
melon pearls with dry-cured ham	9.40
swiss cheese, grapes and slice of fig	8.80
two golden prawns (black tiger prawns)	8.20

<b>Herbal crêpes roulade available with</b>	per piece
chopped walnut, mascarpone and rocket salad filling	5.10
smoked salmon and a hint of horseradish-wasabi foam	6.60
Cantadou (cream cheese), dried tomatoes and spring onions	5.70

# Appetizer warm

at least 15 pieces  
per variety

<b>Original skewers available with</b>	per piece
falafel with hummus, cucumber and olives (V)	3.90
chicken satay in peanut butter sauce	4.00
«Lollipop» vegetarian pizza	4.60
two roast plums wrapped in bacon	5.60

<b>Served on a platter</b>	per piece
Bruschetta with tomatoes, basil and garlic	4.00
Party ham croissant	4.40
Party cheese tartlet, quiche Lorraine, spinach tartlet	4.00
Party vegetable tartlets	4.00
Samosa with vegetable filling and dip	4.30
Mini hamburger	5.60
Mini spring roll with sweet and sour sauce	2.50

# Starters and soups



<b>Lamb's lettuce (seasonal)</b> with free range egg, roasted bacon strips and croutons	18.50
<b>Colorful leaf salad</b> (V)	10.80
<b>Colorful garden salad</b> with fresh vegetable strips and seeds	14.00
<b>Caesar salad bowl</b> with bacon and Parmesan	16.00
<b>Caesar salad bowl</b> with bacon, Parmesan and chicken strips	24.00
<b>Datterini tomato salad</b> with Swiss mountain mozzarella	16.80
<b>Scottish smoked salmon garnished</b> with cream of horseradish, toast and butter	25.50
<b>Beefsteak tartare (mild / medium / hot)</b> with onion rings, capers, toast and butter	25.50
<b>Bouillon</b> with pancake strips or vegetables julienne	11.00
<b>Gazpacho</b>	11.00
<b>Carrot-ginger soup</b>	11.00
<b>Pumpkin cream soup (seasonal)</b>	11.00
<b>Vegetable cream soup</b>	11.00

# Main courses with meat



<b>Farmer's ham</b> (hot served) with mustard, homemade potato salad	29.00
<b>Farmer's platter</b> with ham, salami, cold cuts, meatloaf, bacon and cheese, garnished with egg, tomato, gherkins, bread and butter	25.00
<b>Pork cordon bleu</b> with French fries	37.00
<b>Pork «Piccata Milanese»</b> (escalope coated in egg and parmesan) on tomato spaghetti	31.50
<b>Escalope of pork</b> with mushroom cream sauce garnished with pineapple slices and cream, served with butter noodles	29.00
<b>Escalope of pork</b> with veal	37.50
<b>Medallions of pork fillet «Ticino style»</b> with bacon and sage on strong Merlot gravy, linguine (pasta) and colorful market vegetables	43.00
<b>Sliced veal «Zurich style»</b> (veal strips in a savory cream and mushroom sauce) served with hash browns	37.00
<b>Sliced veal «Zurich style»</b> with pork	30.50
<b>Grilled veal paillard</b> served with chili butter and colorful garden salad	35.00
<b>Cold sliced roast veal shoulder</b> with tartar sauce, French fries or colorful garden salad	33.50
<b>Beef entrecote from the grill</b> with pepper sauce and homemade tagliatelle	44.00
<b>Chicken breast wrapped in dry-cured ham</b> on a creamy red wine sauce, porcini mushroom risotto	30.50

# Main courses with meat



<b>«Swiss style» hot oven meatloaf</b> with mustard, homemade potato salad	26.50
<b>Pork neck roast «Ticino style»</b> with strips of fried bacon, polenta and green beans	32.00
<b>Homemade meatloaf</b> with red wine gravy, mashed potatoes and market vegetables	28.50
<b>Glazed veal shoulder roast</b> with homemade potato gratin and vegetable bouquet	41.00
<b>Osso buco «Cremolata»</b> (braised veal shank with vegetable cubes) with mashed potatoes	34.50
<b>Loin of veal whole roasted in the oven</b> on a Merlot gravy, saffron linguine tossed in butter with colorful market vegetables	61.00
<b>Veal tenderloin whole roasted</b> on mascarpone-morel cream sauce, homemade curd spaetzle and colorful market vegetables	69.00
<b>Brasato al Barolo</b> (larded and braised beef) mashed potatoes with sun-dried tomatoes	40.00
<b>Roastbeef with Béarnaise sauce</b> fried potatoes with herbs and seasonal vegetables	46.00
<b>Beef fillet goulash «Stroganoff»</b> with homemade spaetzle	48.00
<b>Lamb shank braised in Barolo</b> with vegetable cubes, mashed potatoes and vegetables	45.50



# Vegetarian dishes

at least  
10 persons

**Linguine (pasta)** 27.50  
with dried cherry tomatoes, rocket salad and warm spicy peppers  
(stuffed with cream cheese)

**Seasonal risotto** 28.00

**Filled puff pastry** 26.50  
with vegetable-mushroom ragout  
served with butter rice

**Alpine herder's macaroni** 24.50  
with apple compote, potatoes and onions

**Mediterranean sweet potato gnocchi** 30.00  
with mushrooms, zucchini, cherry tomatoes and parmesan cheese

for  
individuals

**Lentil curry** 30.50  
served in a rice ring, garnished with a fruit skewer

**Vegetable tempura** 29.00  
with garden salad and melon slice

# Vegan dishes (V)



<b>Vegan escalope</b> served with French fries and vegetables	28.00
<b>Red Thai curry</b> with bamboo sprouts, oyster mushrooms, coconut milk, eggplants, chili peppers, lemongrass, long beans, chickpeas and sweet potatoes	30.50
<b>Sliced soy «Gyros»</b> (soy, onions, garlic, peperoncini, spices) served with rice	25.50
<b>Quinoa beetroot burger</b> in a sesame bun with tomato, onions, gherkin and burger sauce served with a salad bouquet	27.50
<b>Homemade ravioli</b> with tomato and pine nut filling tossed in a vegan herb pesto served with fresh rocket salad	28.00

# Out of the water



<b>Fillets of perch in beer batter</b> with tartar sauce and boiled potatoes	35.80
<b>Salmon trout from Bremgarten sous vide</b> on an green lentil and vegetable ragout served with a light saffron sauce	36.50
<b>Fried fillets of MSC pike perch «Saltimbocca»</b> with smoked country ham and sage on vegetable straw, saffron risotto	38.00
<b>Grilled MSC salmon steak</b> with lemon butter, dry rice and leaf spinach	39.00

# Menu ideas



## MENU 1

### **Pork fillet medallions**

on a porcini-mushroom cream sauce, noodles and vegetables

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### **Coupe Baileys**

vanilla ice cream, Baileys, coffee topping and whipped cream

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52.00

## MENU 2

### **Veal escalope «Viennese style»**

with original garnishing (half a lemon, anchovy fillet and capers)  
parsley potatoes and vegetables bouquet

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### **Crème caramel**

with whipped cream

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45.00

## MENU 3

### **Datterini tomato salad**

with Swiss mountain mozzarella

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### **Veal fillet medallions on a morel cream sauce**

noodles, glazed carrots and broccoli with almonds

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79.00

# Menu ideas



## MENU 4

### **Fried salmon steak on a bed of vegetables**

on a delicious orange-hollandaise sauce, dry rice with almond sticks

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### **Handmade Vacherin ice cream cake**

with raspberry and vanilla ice cream  
Hotz pastry, Zurich

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45.00

## MENU 5

### **Scottish smoked salmon**

accompanied by shrimp salad and cress  
served with horseradish cream rosette, toast and butter

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### **Pork fillet skewer in a bacon and sage coat**

with refined Dijon mustard sauce, pasta and vegetables

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### **Lemon sorbet**

with Limoncello

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69.00

# Menu ideas



## MENU 6

**Broccoli cream soup**

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**Colorful leaf salad**

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**Butterfly king prawns**

«aglio e olio»

dry rice or seasonal garden salad

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**Apple sorbet**

with Berliner Luft

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66.00

## MENU 7

**Bouillon with vegetable Julienne**

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**Scottish smoked salmon  
with cream of horseradish**

toast and butter

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**Veal steak  
with morel cream sauce**

noodles and vegetables

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**Crème brûlée**

in a Weck jar

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88.00

# Menu ideas



## MENU 8

**Colorful garden salad**  
with fresh vegetable strips and seeds

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**Beef fillet goulash «Stroganoff»**  
homemade spaetzle

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58.00

## MENU 9

**Colorful leaf salad**

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**Spaghetti festival**  
with different sauces:

Tomato-basil (V)  
Bolognese sauce  
Carbonara sauce  
Basil-pesto

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35.00

## MENU 10

**Morel terrine**  
with Cumberland sauce and «Waldorf» salad

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**Lamb shank braised in Barolo**  
with vegetable cubes served with «baker's style» potatoes,  
green beans wrapped in bacon and tomato provençale

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**Original cherry cake (with alcohol)**  
Treichler pastry shop, Zug

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65.00

# A sweet finish

only one dessert can be ordered per group

<b>Coupe Baileys</b> Vanilla ice cream, Baileys, coffee topping and whipped cream	14.50
<b>Banana split</b> Banana, vanilla ice cream chocolate sauce and whipped cream	13.00
<b>Coupe Denmark</b> Vanilla ice cream with chocolate sauce and whipped cream	13.00
<b>Apple sorbet</b> with Berliner Luft	13.00
<b>Lemon sorbet</b> with Limoncello	13.00
<b>Crème caramel</b> with whipped cream	8.80
<b>Panna cotta</b> with wild berries	11.50
<b>Chocolate mousse</b>	12.50
<b>Passionfruit tiramisu</b>	12.50
<b>Original cherry cake (with alcohol)</b> Treichler pastry shop, Zug	9.00
<b>Crème brûlée</b> in a Weck jar	11.00
<b>Handmade Vacherin ice cream cake</b> with raspberry and vanilla ice cream, Hotz pastry shop, Zurich	9.00
<b>Mixed mini patisserie (4 pieces per person)</b>	15.00
<b>Apricot hazelnut cake</b> (V)	9.00
<b>Homemade nut croissant</b>	4.80
<b>Homemade almond croissant</b>	5.10
<b>Cheese platter</b> a selection of soft and hard cheese, garnished with grapes, dried apricots and crunchy walnuts, bread and butter	17.50



# Cakes from our bakery



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## Prices per piece

without alcohol 8.80

with alcohol 9.50

with lettering 11.30

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### **Black Forest gateau**

piecewise/whole available/size: Ø 18/22/26 cm

without alcohol and cherries

whole available/size: Ø 18/22/26 cm

### **Black Forest ice cream cake**

whole available/size: Ø 18/22/26 cm

### **Handmade Vacherin ice cream cake**

with vanilla, chocolate, mocca, raspberry (available with 2 flavours per cake)

whole available/size: Ø 18/26 cm

### **Cherry cake**

piecewise/whole available/size: Ø 14/18/26 cm

### **Cream truffle cake without alcohol**

piecewise/whole available/size: Ø 18/22/26 cm

### **Sacher cake**

piecewise/whole available/size: Ø 18/26 cm

### **Carrot cake**

whole available/size: Ø 18/26 cm

# Cakes from our bakery

## **Princess cake (Sweden cake)**

available with vanilla, chocolate, strawberry (only seasonal) or Champagne flavour  
piecewise/whole available/size: Ø 14/18/22/26 cm

## **Raspberry cake**

with biscuit, vanilla cream and raspberries  
piecewise/whole available/size: Ø 18/22/26 cm

## **Raspberry cream cake**

piecewise/whole available/size: Ø 18/26 cm

## **Strawberry cake**

with biscuit, vanilla cream  
piecewise/whole available/size: Ø 18/22/26 cm

## **Various children cakes**

with different motifs such as clown, elephant, Minions, frog, cat, penguin,  
other subjects on request (available exclusively in the size Ø 22 cm  
based on vanilla or chocolate Swedish style)

## **Homemade special fruit cakes**

(Minimum order quantity 8 pieces per variety)

Apple, apricot or plum cake with whipped cream

per piece

8.50



## CONTACT

Feel free to contact us should you have any specific requests or suggestions, and we'll do our utmost to meet your needs.

**1 January – 28 March 2024**  
**21 October – 31 December 2024**

Monday – Friday: 8 am to 12 noon  
and 1 pm to 5 pm

**29 March – 20 October 2024**

Monday–Friday: 8 am to 12 noon and 1 pm to 5 pm  
Saturday: 8 am to 3 pm  
Sunday: 8 am to 11.30 am



Wir bekennen uns zu einer nachhaltigen Unternehmensführung und entwickeln unseren Betrieb laufend in Richtung Nachhaltigkeit weiter. We are committed to the sustainable management of our business, and strive continuously to achieve sustainability.