

*Aperitif and menu suggestions
for groups*



Welcome to Zürichsee Gastro

Enjoy a captivating cruise on Lake Zurich – and fine dining in a floating restaurant. Select 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, info@zuerichsee-gastro.ch or +41 (0)44 487 13 13

Table reservations 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 5.00 per meal.



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 **5.00**

Menu cards

We are happy to arrange individual menu cards on request.

Minimum 10 pieces piece à **4.00**

Corkage fee

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

per 50cl bottle of Wine **24.00**

per 75cl bottle of Wine **34.00**

per 75cl bottle of Champagne / Prosecco **37.00**



Appetizer cold

Flûte Parisette (only one stuffing)

White Parisette (French bread), multi-grain bread or «rustico» (whole grain bread) available with dry-cured beef, dry-cured ham, roast beef, tuna, salmon, grilled vegetables and rocket salad or Swiss style with cheese, grapes and fresh figs	per 50cm	39.00
with meatloaf, salami, egg or ham	per 50cm	36.00

Stone oven bread (minimum order quantity are 15 pieces)

Assorted party rolls with pretzel, olives, 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	per piece	5.80
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Pretzel crown (for 4-6 persons, per crown only one stuffing)

with brie cheese	per crown	30.00
with dry-cured beef	per crown	35.00
with dry-cured ham	per crown	32.00
with salami	per crown	30.00
with salmon	per crown	38.00
with grilled vegetables	per crown	32.00

Prices in Swiss Francs, VAT included.

Bread surprise (for 8-10 persons, 30 pieces)

Available as brioche or whole grain party bread filled with ham, salami, tuna, egg, salmon	per bread	85.00
only filled with salmon	per bread	95.00

Bread surprise vegetarian (for 8-10 persons, 30 pieces)

Available as brioche or whole grain party bread filled with apple curd, Philadelphia with walnut, peppadew (small paprika) filled with alps herb cheese, egg, horseradish with Cantadou	per bread	76.00
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Canapés ½ piece (minimum order quantity per variety are 12 pieces)

Chicken-curry, salami, tuna, egg, asparagus, celeriac	per piece	3.80
Salmon, beefsteak tartare, roast beef	per piece	4.00

Snacks on the table (minimum order quantity 15 portions)

Savoury snacks (crisps/pretzel sticks/nuts, 50g)	per portion	3.80
Puff pastries from our house bakery (50g)	per portion	8.50
Parmesan pieces, «Focaccia» bread, olives and spicy peppers (stuffed with cream cheese)	per portion	10.50
Seasonal vegetable dips with three tempting sauces	per portion	9.50
Green and black olives with artichoke hearts (minimum 5 portions)	per portion	6.50



(Following items are available from 15 pieces per variety)

Crostini available with

beefsteak or salmon tartare	per piece	5.40
tuna or ham mousse	per piece	4.90

Skewers available with

cherry tomatoes with mozzarella pearls on basil-pesto	per piece	3.20
seasonal fruits	per piece	6.50
melon pearls with dry-cured ham	per piece	8.50
Swiss cheese, grapes and slice of fig	per piece	7.50
roast beef with remoulade sauce	per piece	8.50
smoked salmon with lemon slice and apple capers	per piece	8.50

Herbal crêpes roulade available with

chopped walnuts-mascarpone- rocket salad stuffing	per piece	4.20
smoked salmon and a hint of horseradish-wasabi foam	per piece	5.70
Cantadou (cream cheese), dried tomatoes and spring onions	per piece	4.80



Appetizer warm

(The following items are available from 15 pieces per variety)

Original skewers

Meatballs with mustard-dill sauce	per piece	5.50
Chicken satay with peanut butter sauce	per piece	3.80
Pizza «Lolli Pop»	per piece	4.50
Two plums wrapped in bacon (fried)	per piece	6.00
Huli Huli (chicken fillet with pineapple and limes)	per piece	12.50
Beef rumpsteak with paprika and onions	per piece	15.50
Bio king prawns with zucchini	per piece	13.50
Halloumi cheese marinated with herbs and curry	per piece	8.50
Veal saltimbocca (escalope) with dry-cured ham and sage	per piece	16.50

Served on a platter

Party ham croissant	per piece	4.20
Party cheese tartlet, Quiche Lorraine, spinach tartlet	per piece	3.80
Party vegetables tartlet	per piece	3.80
Bruschetta with tomatoes, basil and garlic	per piece	3.80
Mini spring rolls with sweet-chili sauce (6 pieces)	per portion	14.50
Chicken wings with BBQ sauce (8 pieces)	per portion	16.60

Starters and Soups

(The following soups and starters are available from 10 persons)

Lamb's lettuce with chopped egg, roasted bacon strips and croutons (seasonal)	14.50
Leaf salad	9.80
Seasonal garden salad	12.00
Caesar salad bowl with bacon and Parmesan	15.50
Caesar salad bowl with bacon, Parmesan and chicken strips	23.00
Caesar salad bowl with bacon, Parmesan and smoked salmon strips	27.50
Tomato Mozzarella salad	13.50
Scottish smoked salmon garnished with cream of horseradish, toast and butter	23.00
Beefsteak tartare (mild/medium/hot) with onion rings, capers, toast and butter	23.50



Prices in Swiss Francs, VAT included.



Bouillon with Flädli (pancake strips) or vegetables julienne	10.50
Tomato cream soup with cream on top and fresh basil	11.50
Carrot-ginger soup	10.50
Pumpkin cream soup	10.50
Vegetable cream soup	10.50
Soup of the day on request	6.00



Main courses with meat



(Available from 10 persons)

Farmer's ham (hot served) with mustard, homemade potato salad	28.00
Farmer's platter with ham, salami, cold cuts, meatloaf, bacon and cheese, garnished with egg, tomato, gherkins, bread and butter	24.00
Pork cordon bleu with French fries	31.50
Pork «Piccata Milanese» (escalope coated in egg and parmesan) on tomato spaghetti	30.50
Pork escalope with mushroom cream sauce garnished with pineapple slices and cream, served with butter noodles	28.00
with veal	35.50
Medaillons of pork fillet «Ticino style» with bacon and sage on strong Merlot gravy, linguine (pasta) and colourful market vegetables	39.00
Sliced veal «Zurich style» (veal strips in a savory cream and mushroom sauce) served with hash browns	34.00
with pork	29.50
Grandmas meat patty on a mushroom cream sauce served with spinach noodles	25.50
Minced beef and pasta served with apple puree	19.50
Beef entrecote from the grill with herb butter, French fries and seasonal vegetables	41.50
Chicken breast wrapped in dry-cured ham on a creamy red wine sauce, porcini mushroom risotto	29.50
Rack of lamb whole roasted with alpine-herb crust on a fresh rosemary gravy, Lyonnaise potatoes, green beans with bacon wrapping and cherry tomatoes	46.00

(Available from 20 persons)

«Swiss style» hot oven meatloaf with mustard, homemade potato salad	24.50
Pork neck roast «Ticino style» with strips of fried bacon, polenta and green beans	31.00
Homemade meatloaf with red wine gravy, mashed potatoes and market vegetables	26.50
Glazed veal shoulder roast , homemade potato gratin and vegetables bouquet	37.00
Osso Bucco «Cremolata» (braised veal shank with vegetable cubes) with porcini mushroom risotto	33.00
Loin of veal whole roasted in the oven on a Merlot gravy, saffron linguine privoted in butter with colourful market vegetables	54.00
Crown of veal whole roasted in the oven on Barolo-Marsala gravy with fresh garden herbs, pear-shaped potatoes (Williams) and colourful market vegetables	61.00
Veal tenderloin whole roasted on mascarpone-morel cream sauce, homemade curd spaetzle and colourful market vegetables	62.00
Larded braised beef with porcini mushrooms on delicious Barolo gravy, mashed potatoes and seasonal vegetables	36.00
Brasato al Barolo (larded and braised beef) mashed potatoes with sun-dried tomatoes and glazed artichoke hearts	39.00
Nasi Goreng Indonesian rice dish with vegetables, sprouts and chicken strips	30.50
Lamb shank braised in Barolo with vegetable cubes, mashed potatoes and vegetables	44.50



Out of the water

(Available from 10 persons)

Fillets of perch in beer batter
with tartar sauce and boiled potatoes **33.00**

Fried fillets of perch on a dill cream sauce,
dry rice and leaf spinach **34.50**

Fried fillets of perch «Saltimbocca»
with smoked country ham and sage
on vegetable straw, saffron risotto **37.00**

Grilled salmon steak with lemon butter,
dry rice and leaf spinach **36.00**



Prices in Swiss Francs, VAT included.

Multi-course menu

(Available from 10 persons)

Pork fillet medallions on a porcini-mushroom cream sauce,
noodles and vegetables

Hot love Warm raspberries
with vanilla ice cream and cream **52.00**

Veal escalope «Viennese style» with original garnishing
(half a lemon, anchovy fillet and capers)
parsley potatoes and vegetables bouquet

Crème caramel with cream **43.50**

Tomato Mozzarella salad

Veal fillet medallions on a morel cream sauce
noodles, glazed carrots and broccoli with almonds **72.00**

Fried salmon steak on vegetable bed
on a delicious orange-hollandaise sauce,
dry rice with almond sticks

Sacher cake **41.50**



(Available from 10 persons)

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

Pork fillet skewer in a bacon and sage coat with refined Dijon mustard sauce, pasta and vegetables

Lemon sorbet with Vodka

64.00

Broccoli cream soup

Leaf salad

Butterfly king prawns «aglio e olio»

dry rice or seasonal garden salad

Mango sorbet with Cointreau (orange liqueur)

61.00

Bouillon with vegetable julienne

Scottish smoked salmon with cream of horseradish, toast and butter

Veal steak with morel cream sauce, noodles and vegetables

Coupe Lake Zurich Vanilla ice cream, half a peach, strawberry topping and cream

83.00



(Available from 20 persons)

Leaf salad

Beef fillet goulash «Stroganoff»

homemade spaetzle

49.00

Leaf salad

Spaghetti festival with different sauces:

mediterranean tomato sauce

bolognese

carbonara

basil pesto

32.00

Morel terrine with sauce Cumberland and «Waldorf» salad

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

Original Cherry cake (with alcohol)

Treichler pastry shop, Zug

62.00

Vegetarian dishes

(Available from 10 persons)

Linguine with dried cherry tomatoes, rocket salad and warm spicy peppers (stuffed with cream cheese) **26.50**

Porcini mushroom risotto with sorrel and braised cherry tomatoes **30.50**

Puff pastry stuffed with vegetable-mushroom ragout served with butter rice **25.50**

Alpine herder's macaroni with apple compote potatoes and onions **23.50**

(Available for individuals)

Lentil curry served in a rice ring, garnished with fruit skewer **29.50**

Rustico Tortelli stuffed with tomato and mozzarella, pivoted in basil pesto **26.00**

(Available for individuals, side dishes freely selectable from our menu)

Vegetables-Cevapcici on paprika foam (eggplants, pepperoni, onions, peperoncini, soy, spices) **24.00**

Sliced soy «Gyros» (soy, onions, garlic, peperoncini, spices) **24.00**

Vegetarian escalope (soy, wheat, herbs, spices) **24.00**

Vegan dishes

(Available for individuals)

Sliced soy on red pepper sauce served with rice and broccoli **26.50**

Soy-eggplants burger on zucchini-tomato ragout with delicious roast potatoes **28.50**

Nasi Goreng Indonesian rice dish with vegetables and sprouts **24.00**

Beyond meat burger in black bun with tomato, gherkin and burger sauce served with a salad bouquet **25.50**



Prices in Swiss Francs, VAT included.



A sweet finish

(only one dessert can be ordered per group)

Hot love warm raspberries
with vanilla ice cream and cream **13.50**

Chocolate bomb Chocolate ice cream
with chocolate sauce and cream **12.50**

Coupe Lake Zurich Vanilla ice cream, half a peach,
strawberry topping and cream **12.50**

Coupe Denmark Vanilla ice cream
with chocolate sauce and cream **12.50**

Mango sorbet with Cointreau (orange liqueur) **12.50**



Crème caramel with cream	8.80
Panna cotta with wild berries	11.50
Crème brûlée Grandma's style	10.50
Chocolate mousse	13.50
Tiramisu with berries	11.00



Original Cherry cake (with alcohol)
Treichler pastry shop, Zug **8.80**

Sacher cake **8.50**

Vacherin ice cream cake with raspberry
and vanilla ice cream, Hotz pastry shop, Zurich **8.80**

Mixed mini patisserie (4 pieces per person) **14.50**

Apple tartelette with vanilla ice cream **12.50**

Homemade nut croissant **4.50**

Almond croissant **4.80**

Cheese platter A selection of soft and hard cheese,
garnished with grapes, dried apricots
and crunchy walnuts, bread and butter **16.50**

Cakes from our bakery

Black Forest cherries cake with alcohol and cherries
(piecewise/whole available 22/26cm Ø diameter)

without alcohol and cherries
(whole available 18/22/26 cm Ø diameter)

Black Forest ice cream cake
(whole available 18/22/26cm Ø diameter)

Vacherin ice cream cake with vanilla, chocolate, mocca, raspberry, mango (available with 2 flavours per cake, whole available 18/26cm Ø diameter)

Cherry cake
(piecewise/whole available 14/18/26cm Ø diameter)

Cream truffles cake without alcohol
(piecewise/whole available 18/22/26cm Ø diameter)

Sacher cake
(piecewise/whole available 18/26cm Ø diameter)

Carrot cake
(whole available 18/26cm Ø diameter)

Covered apple cake
(piecewise/whole available 18/26cm Ø diameter)

Princess cake (Sweden cake) available with vanilla, choco, strawberry (only seasonal) or champagne flavour
(piecewise/whole available 14/18/22/26cm Ø diameter)

Raspberry cake with biscuit, vanilla cream and raspberries
(piecewise/whole available 18/22/26cm Ø diameter)

Raspberry cream cake
(piecewise/whole available 18/26cm Ø diameter)

Strawberry cake with biscuit, vanilla cream
(piecewise/whole available 18/22/26cm Ø diameter)

(piecewise available, or whole with 18/22/26cm Ø diameter)

Prices in Swiss Francs, VAT included.



Various children's cake with different motifs such as clown, elephant, minion, frog, cat, penguin, other subjects on request.
(Exclusively available in the size 22cm Ø diameter based on vanilla or chocolate Swedish style)

Sizes

14cm Ø diameter for 4 people
18cm Ø diameter for 6 people
22cm Ø diameter for 8-10 people
26cm Ø diameter for 12 people

Prices

without alcohol	per piece	8.50
with alcohol	per piece	8.80
with lettering	per piece	10.30

Homemade special fruit cakes

Minimum order quantity 8 pieces per variety)
Apple, apricot or plum cake with cream per piece **8.00**

Special cakes as individual birthday or wedding cakes on request.
Ask for our detailed cake documentation

Origins of meat, poultry & fish

Beef: Switzerland / Australia *

Veal: Switzerland

Pork: Switzerland *

Lamb: New Zealand

Sausage products: Switzerland

Poultry: Switzerland / Poland *

Fish and seafood: Germany / Poland

* it could be, that these are generated with antibiotic, hormones or other anti microbial doping



Prices in Swiss Francs, VAT included.



Contact

Feel free to contact us should you have any specific requests or suggestions, or if you require any further information.

1st March – 1st April 2021

Monday - Friday: 09:00 to 12:00 and 13:00 to 15:00

2nd April – 24th October 2021

Monday - Friday: 08:00 to 12:00 and 13:00 to 17:00

Saturday: 08:00 to 15:00

Sunday: 08:00 to 11:30

25th October 2021 – 2nd April 2022

Monday - Friday: 08:00 to 12:00 and 13:00 to 17:00

We look forward to welcoming you!

Your Zürichsee Gastro

Roland Thalmann and Team