

Aperitif and menu suggestions

for groups



Lake Zurich
Gastronomy

2026

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, 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: Switzerland, Scotland, Vietnam / Bread: Switzerland.

* 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

Bread choice: White baguette (French bread), multi-grain bread or «rustico» (whole grain bread)

with one filling of your choice: available with tuna, grilled vegetables and rocket salad or Swiss style with cheese, grapes and fresh figs

dry-cured beef, dry-cured ham, roast beef or salmon per 50 cm 41.00

with meatloaf, salami, egg or ham per 50 cm 43.00

per 50 cm 39.00

Stone oven bread

(minimum order quantity are 15 pieces)

per piece

Assorted party rolls mixed 6.80

available with dry-cured beef, roast beef, grilled vegetables, brie cheese or smoked salmon

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 and 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, 92.00

peppadew (small paprika) filled with alpine herb cheese, egg and horseradish with Cantadou

Canapés $\frac{1}{2}$ 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

Pumpernickel rondelli	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
Skewers available with	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
Herbal crêpes roulade available with	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

Original skewers available with	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
Served on a platter	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

Menu ideas



MENU 1

Pork fillet medallions

on a porcini-mushroom cream sauce, noodles and vegetables

Coupe Denmark

vanilla ice cream, chocolate sauce, almonds and whipped cream

52.00

MENU 2

Veal escalope «Viennese style»

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

Chocolate mousse

48.00

MENU 3

Cucumber carpaccio

with marinated feta and croutons

Veal fillet medallions on a morel cream sauce

noodles, glazed carrots and broccoli with almonds

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

Handmade Vacherin ice cream cake

with passion fruit and vanilla ice cream
Hotz pastry, Zurich

46.00

MENU 5

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 Limoncello

69.00

Menu ideas



MENU 6

Broccoli cream soup

Colorful leaf salad

Butterfly king prawns

«aglio e olio»

dry rice or seasonal garden salad

Mango sorbet

with cointreau

68.00

MENU 7

Bouillon with vegetable Julienne

**Scottish smoked salmon
with cream of horseradish**

toast and butter

**Veal steak
with morel cream sauce**

noodles and vegetables

Crème brûlée

in a Weck jar

88.00

Menu ideas



MENU 8

Colorful garden salad
with vegetable strips, seeds and nuts

Beef fillet goulash «Stroganoff»
homemade spaetzle

58.00

MENU 9

Colorful leaf salad

Spaghetti festival
with different sauces:

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

35.00

MENU 10

Morel terrine
with Cumberland sauce and «Waldorf» salad

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

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

66.00

Starters and soups



Lamb's lettuce (seasonal) with free range egg, roasted bacon strips and croutons	20.00
Colorful leaf salad (V)	10.80
Colorful garden salad with vegetable strips, seeds and nuts	14.00
Caesar salad bowl with bacon, Parmesan and croutons	17.00
Caesar salad bowl with bacon, Parmesan, croutons and chicken strips	25.00
Melon with dry-cured ham	21.50
Scottish smoked salmon garnished with cream of horseradish, toast and butter	25.50
Beefsteak tartare (mild / medium / hot) with onion rings, capers, toast and butter	26.50
Bouillon with pancake strips or vegetables julienne	11.00
Gazpacho	11.00
Carrot-ginger soup	11.00
Pumpkin cream soup (seasonal)	11.00
Vegetable cream soup	11.00

Main courses with meat



Farmer's ham (hot served) with mustard, homemade potato salad	29.00
Farmer's platter with ham, salami, cold cuts, meatloaf, bacon and cheese, garnished with egg, tomato, gherkins, bread and butter	25.00
Pork cordon bleu with French fries	37.00
Pork «Piccata Milanese» (escalope coated in egg and parmesan) on tomato spaghetti	31.50
Escalope of pork with mushroom cream sauce garnished with pineapple slices and cream, served with butter noodles	29.00
Escalope of pork with veal	37.50
Medallions of pork fillet «Ticino style» with bacon and sage on strong Merlot gravy, linguine (pasta) and colorful market vegetables	43.00
Sliced veal «Zurich style» (veal strips in a savory cream and mushroom sauce) served with spaetzle	40.00
Sliced veal «Zurich style» with sliced pork meat	32.50
Beef entrecote from the grill served with Café de Paris and white wine risotto	46.00
Chicken breast wrapped in dry-cured ham on a creamy red wine sauce, porcini mushroom risotto	30.50

Main courses with meat



«Swiss style» hot oven meatloaf with mustard, homemade potato salad	26.50
Pork neck roast «Ticino style» with strips of fried bacon, polenta and green beans	32.00
Homemade meatloaf with red wine gravy, mashed potatoes and market vegetables	28.50
Glazed veal shoulder roast with homemade potato gratin and vegetable bouquet	41.00
Cold sliced roast veal shoulder with tartar sauce, French fries or colorful garden salad	33.50
Osso buco «Cremolata» (braised veal shank with vegetable cubes) with mashed potatoes	34.50
Loin of veal whole roasted in the oven on a Merlot gravy, saffron linguine tossed in butter with colorful market vegetables	61.00
Veal tenderloin whole roasted on mascarpone-morel cream sauce, homemade curd spaetzle and colorful market vegetables	69.00
Brasato al Barolo (larded and braised beef) mashed potatoes with sun-dried tomatoes	40.00
Roastbeef with Béarnaise sauce fried potatoes with herbs and seasonal vegetables	46.00
Beef fillet goulash «Stroganoff» with homemade spaetzle	48.00
Lamb shank braised in Barolo with vegetable cubes, mashed potatoes and vegetables	45.50

Vegetarian dishes



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

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



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

Tagliatelle alla Norma 26.50
with eggplant, tomatoes, basil, chili peppers and ricotta

Vegan dishes (V)



Vegan escalope served with French fries and vegetables	28.00
Red Thai curry with bamboo sprouts, oyster mushrooms, coconut milk, eggplants, chili peppers, lemongrass, long beans and chickpeas served with rice	30.50
Sliced soy «Gyros» (soy, onions, garlic, peperoncini, spices) served with rice	25.50
Mushroom Stroganoff with bell pepper, pickles and florasplint served in a rice ring	28.50

Out of the water



Fillets of perch in beer batter with tartar sauce and boiled potatoes	37.80
MSC pike perch fillet cooked sous vide served with a lemon-dill sauce and steamed rice	36.50
Fried fillets of MSC pike perch «Saltimbocca» with smoked country ham and sage on vegetable straw, saffron risotto	38.00
Grilled MSC salmon steak with lemon butter, dry rice and leaf spinach	39.00

A sweet finish

only one dessert can be ordered per group

Lake Zurich iced coffee with strong espresso, vanilla ice cream, caramel crunch and whipped cream	13.50
Coupe Denmark vanilla ice cream with chocolate sauce and whipped cream	13.00
Mango sorbet with Cointreau	13.00
Crème caramel «Grandmother's style»	11.00
Panna cotta with wild berries	11.50
Chocolate mousse	12.50
Crème brûlée in a Weck jar	11.00
Cassata with whipped cream	9.00
Original cherry cake (with alcohol) Treichler pastry shop, Zug	9.30
Handmade Vacherin ice cream cake (April-Sept.) with passion fruit and vanilla ice cream, Hotz pastry shop, Dübendorf	9.30
Handmade Vacherin ice cream cake (Oct.-March) with mandarin and vanilla ice cream, Hotz pastry shop, Dübendorf	9.30
Mixed mini patisserie (4 pieces per person)	15.00
Apricot hazelnut cake (V)	9.00
Homemade nut croissant	4.80
Homemade almond croissant	5.10
Cheese platter a selection of soft and hard cheese, garnished with grapes, dried apricots and crunchy walnuts, bread and butter	17.50

Cakes from our bakery



Prices per piece

without alcohol 8.80

with alcohol 9.50

with lettering 11.30

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.

1st January 2026 – 2nd April 2026

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

3rd April 2026 – 18th October 2026

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

19th October 2026 – 31st December 2026

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



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.