

Aperitif and menu suggestions

for groups



Lake Zurich
Gastronomy

2025

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

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

per piece

(minimum order quantity are 15 pieces)

Assorted party rolls mixed

6.80

available with dry-cured beef,

roast beef, grilled vegetables, brie cheese

or smoked salmon

Pretzel crown

per crown

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

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

per loaf

(for 8–10 people, 30 pieces)

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

per bread

(for 8–10 people, 30 pieces)

Available as brioche or whole grain party bread

92.00

filled with apple curd, Philadelphia with walnut,

peppadew (small paprika) filled with alpine herb cheese,

egg and horseradish with Cantadou

Canapés $\frac{1}{2}$ piece

per piece

(minimum order quantity per variety 12 pieces)

Chicken curry, salami, tuna, egg, asparagus, celeriac

4.60

salmon, beefsteak tartare, roast beef

4.80

Snacks on the table

per portion

(minimum order quantity 15 portions)

Savoury snacks 50g (crisps/pretzel sticks/nuts) (Y)

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 (Y)

11.50

Green and black olives with artichoke hearts (minimum 5 portions) (Y)

9.00

Appetizer cold



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



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

Baked cheesecake

with lime

48.00

MENU 3

Cucumber carpaccio

with marinated feta, pomegranate 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 raspberry 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

Ginger-bergamot sorbet

with vodka

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

Wild berries 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
Cucumber carpaccio with marinated feta, pomegranate and croutons	18.50
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) 29.00
with mustard, homemade potato salad

Farmer's platter 25.00
with ham, salami, cold cuts, meatloaf, bacon and cheese,
garnished with egg, tomato, gherkins, bread and butter

Pork cordon bleu 37.00
with French fries

Pork «Piccata Milanese» 31.50
(escalope coated in egg and parmesan)
on tomato spaghetti

Escalope of pork 29.00
with mushroom cream sauce garnished with pineapple slices
and cream, served with butter noodles
with veal 37.50

Medallions of pork fillet «Ticino style» 43.00
with bacon and sage on strong Merlot gravy, linguine (pasta)
and colorful market vegetables

Sliced veal «Zurich style» 40.00
(veal strips in a savory cream and mushroom sauce)
served with spaetzle
with sliced pork meat 32.50

Beef entrecote from the grill 46.00
served with Café de Paris and white wine risotto

Chicken breast wrapped in dry-cured ham 30.50
on a creamy red wine sauce, porcini mushroom risotto

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) with dried cherry tomatoes, rocket salad and warm spicy peppers (stuffed with cream cheese)	27.50
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Filled puff pastry with vegetable-mushroom ragout served with butter rice	26.50
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Alpine herder's macaroni with apple compote, potatoes and onions	24.50
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Mediterranean sweet potato gnocchi with mushrooms, zucchini, cherry tomatoes and parmesan cheese	30.00
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Lentil curry served in a rice ring, garnished with a fruit skewer	30.50
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Creamy beetroot risotto with goat cheese and beetroot chips	26.50
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Vegan dishes ⑦



Vegan escalope 28.00
served with French fries and vegetables

Red Thai curry 30.50
with bamboo sprouts, oyster mushrooms, coconut milk,
eggplants, chili peppers, lemongrass, long beans and
chickpeas served with rice

Sliced soy «Gyros» 25.50
(soy, onions, garlic, peperoncini, spices)
served with rice

Vegan „quinoa burger“ 28.50
in a sesame bun with tomatoes, onions, gherkins, rocket salad
and burger sauce, served with French fries

Out of the water



Fillets of perch in beer batter with tartar sauce and boiled potatoes	37.80
Pan-fried trout from Bremgarten with white wine risotto and seasonal roasted vegetables	39.50
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
Ginger-bergamot sorbet with vodka	13.00
Crème caramel «Grandmother's style»	11.00
Panna cotta with wild berries	11.50
Chocolate mousse	12.50
Wild berries crème brûlée in a Weck jar	11.00
Baked cheesecake with lime	11.00
Original cherry cake (with alcohol) Treichler pastry shop, Zug	9.30
Handmade Vacherin ice cream cake (April-Sept.) with raspberry 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 ⑦	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.

20th October 2025 – 3rd April 2026

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

6th April 2025 – 19th October 2025

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.

