

EVENTS AND BANQUETS at Terrasse

Limmatquai 3, 8001 Zürich, +41 44 251 10 74, info@terrasse-zuerich.ch, terrasse-zuerich.ch

TERRASSE AND ITS HISTORY

The building

The Terrasse house is one of the most impressive buildings in the city of Zurich. It stands in a prime location on the lively Bellevue Square, between the Limmat and Limmatquai. Built in 1858 by the architect Leonhard Zeugherr from Zurich, the building was used as a Grand Hotel for a long time. Then, at the end of the 19th century, the Café Terrasse completed the ensemble.

After the Second World War, when tourism had collapsed, the Grand Hotel was converted for other purposes, A cinema and stores moved in. Since 2000, the former Café Terrasse is once again a restaurant, which is run by the Bindella Group.

The restaurant

The Terrasse is one of the most beautiful guest rooms in the city on the Limmat and offers a unique panoramic view with its floor-to-ceiling windows. The concept and furnishings reflect a contemporary interpretation of Belle Epoque traditions – a room for everyone, everything, at any time..

At Terrasse we cherish the Italian-Mediterranean cuisine with daily freshly prepared pasta, homemade patisserie and a high quality wine selection from Italy, Spain, France and South America.

Celebrate with us seven days a week. The Terrasse offers 148 seats in the restaurant, 160 in the bar, 190 in the garden, 60 boulevard seats and 26 seats under the arcade.

The statues

Statues by sculptor Rolf Brem characterize the ambience in the restaurant and bars. The Central Swiss artist (1926-2014) studied at the School of Applied Arts in Lucerne between 1945 and 1948 and then worked in the studio of the Zurich sculptor Karl Geiser.

He continued his education at art schools in Paris, London, Florence and became a member of the Istituto Svizzero in Rome. From 1957 he worked in his studios in Meggen, Lucerne and Morbio Superiore in the canton of Ticino.

Brem found inspiration for his works in everyday situations. Characteristic for his style are the closeness to life and the naturalness with which the sculptor presents his figures. 1977 Brem received the Art Prize of the City of Lucerne, 1992, 136 of his portraits were exhibited at the World Exhibition in Seville.



Image source: Baugeschichtliches Archiv der Stadt Zürich, photographer unknown

YOUR EVENT AT TERRASSE

*Whether family celebrations, corporate events or weddings:
our premises provide the perfect setting for your event. In the restaurant, in the garden or
in one of the bars, we are sure to create the right ambience for you.*

*With us you will also find a wide range of wines and spirits. We support you
in planning your tasting in an exclusive circle – tell us about your plans and wishes!
We will be happy to provide you with more detailed information on conditions and general terms.*

+41 44 251 10 74 or info@terrasse-zuerich.ch

Our partners for your event

You are welcome to bring your own suppliers for technology and decoration.

But of course you can also rely on our long-standing partners:

Technics

FantasyLight Veranstaltungstechnik GmbH

Samuel Käch

+41 41 282 01 01

skaech@fantasylight.ch

Decoration/Florist

Blütenfabrik

Tabea Vanessa Siegrist

+41 79 267 15 27

tabeasiegrist@bluetenfabrik.ch

Security

Supreme Security AG

+41 43 535 90 39

info@supreme-security.ch

Logistics/Furniture storage

Gobe Service GmbH

+41 56 634 25 72

info@gobe.ch

DJ

We will be happy to provide you with our contacts if interested.



Restaurant

Classic columns and lots of light – perhaps the most beautiful restaurant in the whole city. The Italian-Mediterranean cuisine combined with local classics.

Seating capacity

Banquet seating: 150 persons

Standing room: 300 persons

Opening hours

Monday to Thursday: 11:30 – 23:00

Friday and Saturday: 11:30 – 24:00

*Sunday: 09:00 – 23:00
(until 14:00 only brunch)*



Hyde Bar

Whether morning coffee, a snack in between or the round-off of a working day with a glass of sparkling wine: the niches of the Hyde Bar invite you to linger – and keep secrets.

Seating capacity

Standing room: 70 persons

Opening hours

Monday to Wednesday: 11:30 – 24:00

Thursday: 11:30 – 01:00

Friday and Saturday: 11:30 – 02:00

Sunday: 09:00 – 24:00



River Bar

For festive moments of enjoyment: The River Bar is an artful place of artistic well-being and encounters – until late at night.

In addition to fine wines, the menu includes our signature drinks and sparkling mocktails.

Seating capacity

Banquet seating: 40 persons

Standing room: 70 persons

Standing room in the arcade: 20 persons

Opening hours

Monday to Wednesday: 15:00 – 24:00

Thursday: 15:00 – 01:00

Friday and Saturday: 15:00 – 02:00

Sunday: 09:00 – 24:00



Garden

*Our green oasis in the middle of lively Zurich.
The cozy garden with its large trees invites you
in the warm seasons to celebrate and enjoy...*

Seating capacity

Banquet seating: 120 persons

Standing room: 300 persons

Opening hours

Monday to Thursday: 11:30 – 23:00

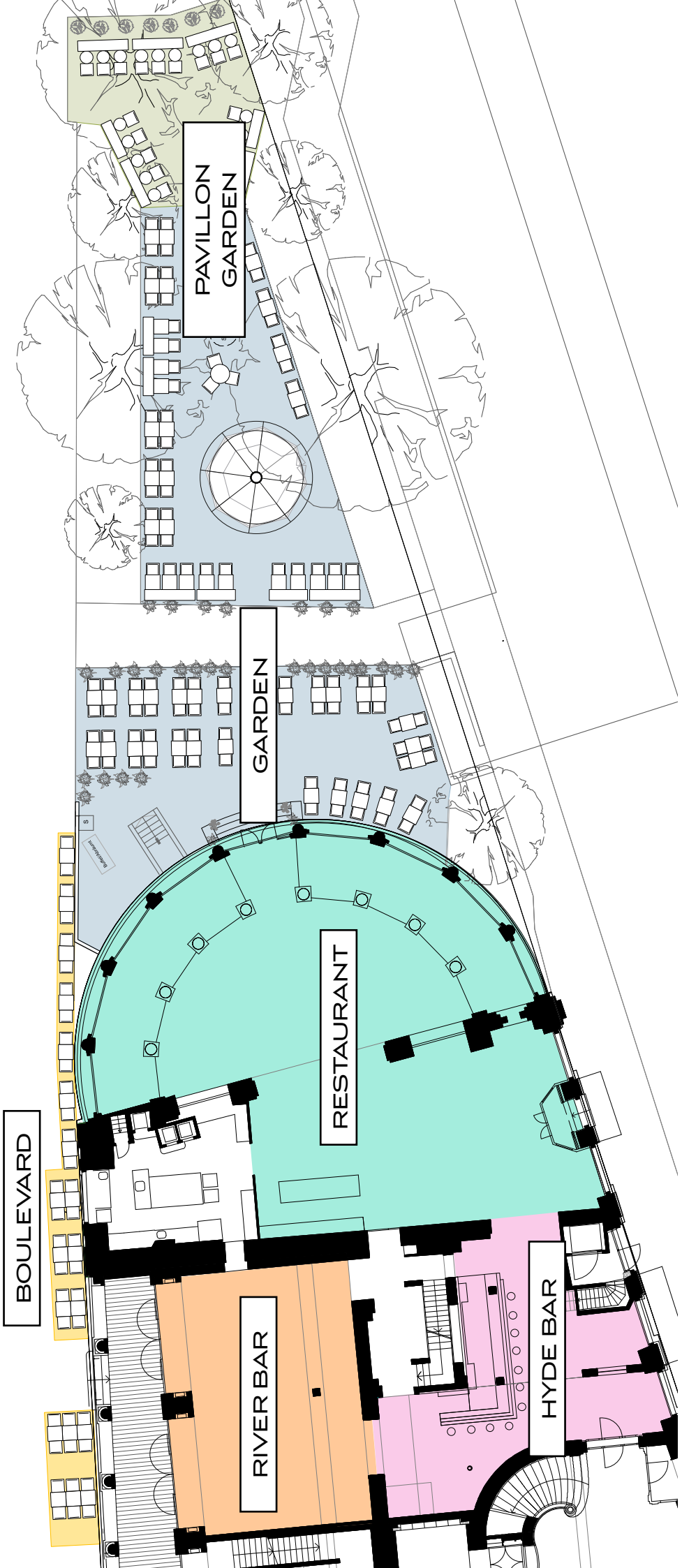
Friday and Saturday: 11:30 – 24:00

*Sunday: 09:00 – 23:00
(until 14:00 only brunch)*

ROOM LAYOUT

Various indoor and outdoor spaces offer the perfect ambience for your occasion. Come by for a tour and tell us about your wishes. We will be happy to help you choose the right room and organize everything else for you. Of course, you can also book our beautiful location on the banks of the Limmat exclusively – for an unforgettable experience for you and your guests!





FLYING DINNER

SPRING - MARCH/APRIL/MAY

Prices in CHF incl. VAT

Soups in small cups

Minimum 10 servings

Tomato soup «Terrasse» ^{V+}	4	Cauliflower-saffron soup ^{V+}	5
Sparkling wine soup «Terrasse» ^V	6	Cream soup of white asparagus and wild garlic oil ^V	5
Carrot-ginger soup with curry foam ^V	5	Pea-mint soup with bacon	5
Red Thai curry soup ^V	5	Garden cress soup with smoked salmon	5

Salads and starters

Melon-tomato salad with smoked burrata ^V	7	Swiss salmon ceviche, raw asparagus salad and turmeric aioli	11
Grilled vegetables salad with feta ^V	6	Asparagus-wild garlic mousse with smoked Alpstein duck breast	10
Marinated, raw cauliflower salad with green asparagus ^{V+}	6	Veal carpaccio with truffle and saffron foam	12
Pulpo salad with chorizo	10	Beef tartare with wild garlic, strawberries and Belper Knolle	12
Falafel with couscous salad and turmeric aioli ^{V+}	9	Tuna sashimi with carrot-yuzu emulsion	10
Taboulé with smoked lamb	10	Beef carpaccio-roll with tuna sauce	11

Main courses

Minimum 10 servings

Veal meatloaf «terrasse»	14	Grilled monkfish on asparagus with wild garlic pesto	16
Sliced beef entrecôte with asparagus and balsamic jus	16	Cauliflower with tahini sauce and tomato salsa ^{V+}	12
Quail breast saltimbocca with asparagus-risotto and tomato coulis	15	Asparagus-risotto with glazed morels and Belper Knolle ^V	13
Baked perch fillets with spinach and tartar sauce	14	Eggplant-hummus mezzeluna with pesto ^{V+}	11
King prawn with saffron-risotto, Parma ham-chip	15	Veal-ravioli «terrasse»	12
Poached Swiss salmon cubes on wild rice with herbs-cream sauce	14	Rigatoni with asparagus pesto and pecorino cheese ^V	11
		Orecchiette with tomato sauce and stracciatella-burrata ^V	11

Mini desserts from our house patisserie

Custard slice	7	Blondie ^V	7
Tiramisù ^V	7	Fruit tartlet ^V	7
Dark chocolate mousse ^V	7	Cannolo with coffee cream	7
White chocolate mousse ^V	7	Tarte Limone	7
Black Forest tartlet	7	Crumble cake ^V	7
Brownie ^V	7	White coffee Panna-Cotta	7

V: vegetarian / V+: vegan

FLYING DINNER

SUMMER - JUNE/JULY/AUGUST

Prices in CHF incl. VAT

Soups in small cups

Minimum 10 servings

Tomato soup «Terrasse» ^{V+}	4	Cauliflower-saffron soup ^{V+}	5
Sparkling wine soup «Terrasse» ^V	6	White Gazpacho with crayfishes	5
Carrot-ginger soup with curry foam ^V	5	Cold melon soup with mint ^{V+}	5
Red Thai curry soup ^V	5		

Salads and starters

Date tomatoes with smoked burrata ^V	7	Swiss salmon ceviche with turmeric aioli	10
Grilled vegetables salad with avocado ^{V+}	6	Peas-wasabi mousse with	
Marinated, raw cauliflower salad mit Seitan ^{V+}	6	smoked Alpstein duck breast	12
Pulpo salad with chorizo	10	Veal carpaccio with truffle and saffron foam	12
Falafel with couscous salad and turmeric aioli ^{V+}	9	Beef tartare with whisky, apricots and Belper Knolle	12
Taboulé with smoked lamb	10	Tuna sashimi with carrot-yuzu emulsion	10
		Beef carpaccio-roll with tuna sauce	11

Main courses

Minimum 10 servings

Veal meatloaf «terrasse»	14	Grilled monkfish on hummus	
Sliced beef entrecôte		with spicy bell pepper cream	16
with rocket and tomatoes and balsamic jus	16	Cauliflower with tahini sauce and tomato salsa ^{V+}	12
Quail breast saltimbocca with saffron-risotto		Pea-risotto with glazed morels and Belper Knolle ^V	13
and tomato coulis	15	Eggplant-hummus mezzeluna with pesto ^{V+}	11
Rosy duck breast with orange sauce on ratatouille	14	Veal-ravioli «terrasse»	12
Baked perch fillets with spinach and tartar sauce	15	Fregola Sarda with olives, capers, tomatoes,	
King prawn with saffron-risotto, Parma ham-chip	15	and zucchini-piccata ^V	11
Poached Swiss salmon cubes on wild rice		Orecchiette with tomato sauce	
with dill cream sauce	14	and stracciatella-burrata ^V	11

Mini desserts from our house patisserie

Custard slice	7	Blondie ^V	7
Tiramisù ^V	7	Fruit tartlet ^V	7
Dark chocolate mousse ^V	7	Cannolo with coffee cream	7
White chocolate mousse ^V	7	Tarte Limone	7
Black Forest tartlet	7	Crumble cake ^V	7
Brownie ^V	7	White coffee Panna-Cotta	7

V: vegetarian / V+: vegan

FLYING DINNER

AUTUMN – SEPTEMBER/OCTOBER/NOVEMBER

Prices in CHF incl. VAT

Soups in small cups

Minimum 10 servings

Tomato soup «Terrasse» ^{V+}	4	Cauliflower-saffron soup ^{V+}	5
Sparkling wine soup «Terrasse» ^V	6	Pumpkin soup with seeds and pumpkin seed oil ^{V+}	5
Carrot-ginger soup with curry foam ^V	5	Brussels sprouts soup with crispy bacon	5
Red Thai curry soup ^V	5	Spinach soup with mascrapone ^V	5

Salads and starters

Marinated figs with smoked burrata ^V	7	Ceviche of Belper char with celery salad and pears	11
Grilled vegetables salad with pecorino cheese ^V	6	Smoked Alpstein duck breast with red cabbage salad	10
Marinated, raw red cabbage with oranges and walnuts ^{V+}	6	Veal carpaccio with truffle and saffron foam	12
Pantelleria-salad with mackerels and potatoes	9	Beef tartare with Calvados, apples and Belper Knolle	12
Falafel with couscous salad and turmeric aioli ^{V+}	9	Tuna sashimi with carrot-yuzu emulsion	10
Taboulé with smoked lamb	10	Beef carpaccio-roll with tuna sauce	11

Main courses

Minimum 10 servings

Veal meatloaf «terrasse»	14	Grilled monkfish on hummus with spicy bell pepper cream	16
Beef entrecôte with parsnip puree and Barolo jus	16	Cauliflower with tahini sauce and tomato salsa ^{V+}	12
Quail breast saltimbocca with merlot-risotto and saffron foam	15	Pumpkin-risotto with glazed morels and Belper Knolle ^V	13
Rosy duck breast with spice jus on red cabbage with chestnuts	14	Eggplant-hummus mezzeluna with pesto ^{V+}	11
Baked pike perch fillets on leek potato vegetables	14	Veal-ravioli «terrasse»	12
King prawn with lemon-risotto, Parma ham-chip	15	Fregola Sarda with olives, capers, tomatoes, and zucchini-piccata ^V	11
Poached Swiss salmon cubes on pilaw-saffron rice with lemon cream sauce	14	Orecchiette with tomato sauce and stracciatella-burrata ^V	11

Mini desserts from our house patisserie

Custard slice	7	Blondie ^V	7
Tiramisù ^V	7	Fruit tartlet ^V	7
Dark chocolate mousse ^V	7	Cannolo with coffee cream	7
White chocolate mousse ^V	7	Tarte Limone	7
Black Forest tartlet	7	Crumble cake ^V	7
Brownie ^V	7	White orange Panna-Cotta	7

V: vegetarian / V+: vegan

FLYING DINNER

WINTER – DECEMBER/JANUARY/FEBRUARY

Prices in CHF incl. VAT

Soups in small cups

Minimum 10 servings

Tomato soup «Terrasse» ^{V+}	4	Cauliflower-saffron soup ^{V+}	5
Sparkling wine soup «Terrasse» ^V	6	Beetroot soup with horseradish ^{V+}	5
Carrot-ginger soup with curry foam ^V	5	Pumpkin soup with seeds and pumpkin seed oil ^{V+}	5
Red Thai curry soup ^V	5	Boletus soup with truffle oil ^V	7

Salads and starters

Marinated pumpkin with walnuts and burrata ^V	7	Ceviche of Belper char with celery salad and pears	11
Grilled vegetables salad with pecorino cheese ^V	6	Smoked Alpstein duck breast with red cabbage salad	10
Marinated, raw red cabbage with fresh figs and hazelnuts ^V	6	Veal carpaccio with truffle and saffron foam	12
Anchovies «Alice» with oregano, lemon, tomatoes and cucumber	9	Beef tartare with Williams, pears and Belper Knolle	12
Beetroot falafel with couscous salad and turmeric aioli ^{V+}	9	Tuna sashimi with carrot-yuzu emulsion	10
Taboulé with smoked lamb	10	Beef carpaccio-roll with tuna sauce	11

Main courses

Minimum 10 servings

Veal meatloaf «terrasse»	14	Grilled monkfish on hummus with spicy bell pepper cream	16
Beef entrecôte with sweet potato puree and Barolo jus	16	Cauliflower with tahini sauce and tomato salsa ^{V+}	12
Quail breast saltimbocca with merlot-risotto and saffron foam	15	Beetroot-risotto with rocket and feta ^V	13
Rosy duck breast with spice jus on red cabbage with chestnuts	14	Eggplant-hummus mezzeluna with pesto ^{V+}	11
Baked pike perch fillets on leek potato vegetables	14	Veal-ravioli «terrasse»	12
King prawn with lemon-risotto, Parma ham-chip	15	Rigatoni with olives, capers, tomatoes and pesto ^V	11
Poached Swiss salmon cubes on pilaw-saffron rice with lemon cream sauce	14	Orecchiette with tomato sauce and stracciatella-burrata ^V	11

Mini desserts from our house patisserie

Custard slice	7	Blondie ^V	7
Tiramisù ^V	7	Fruit tartlet ^V	7
Dark chocolate mousse ^V	7	Cannolo with coffee cream	7
White chocolate mousse ^V	7	Tarte Limone	7
Black Forest tartlet	7	Crumble cake ^V	7
Brownie ^V	7	White coffee Panna-Cotta	7

V: vegetarian / V+: vegan

MENU SUGGESTIONS

SPRING – MARCH/APRIL/MAY

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 1

Price per person: CHF 65.00

Shaved fennel [✓]

Portulaca, Parmesan, avocado, yuzu-dressing

Alpstein corn poulard breast

Marjoram fried potatoes, green asparagus, merlot sauce

Vanilla-Panna-Cotta [✓]

Pineapple-carpaccio, grenadine, sesame-cracker

MENU 2

Price per person: CHF 70.00

Tomato soup «Terrasse» ^{✓+}

Ricotta-olives crostini, smoked oil

Grilled monkfish

*San Daniele raw ham, wild garlic foam,
saffron-risotto, white asparagus*

Strawberry tartlet [✓]

Vanilla cream, rhubarb ice cream

MENU 3

vegetarian

Price per person: CHF 59.00

Shaved fennel [✓]

Portulaca, Parmesan, avocado, yuzu-dressing

Roasted cauliflower ^{✓+}

Tahini sauce, lemon, tomato salsa, herbs

Strawberry tartlet [✓]

Vanilla cream, rhubarb ice cream

MENU SUGGESTIONS

SPRING - MARCH/APRIL/MAY

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 4

Price per person: CHF 96.00

Tuna Sashimi

Carrot-yuzu emulsion, tarragon, blueberries

Wild garlic soup [✓]

Sweet potato, pink pepper

Whole veal fillet cooked in the oven

Truffled mashed potatoes, asparagus, port wine sauce

Homemade profiteroles [✓]

Vanilla ice cream, chocolate sauce

MENU 6

Price per person: CHF 135.00

Beef tartare «terrasse»

Asparagus, wild garlic cream, Belper Knolle, marrow-bone

Colored tomato-carpaccio [✓]

Smoked burrata, pesto, olives, pine nuts

Morel soup [✓]

Leek strips

Lemon sorbet ^{✓+}

Spumante Ferrari

US beef fillet broiled in one piece

Truffel jus, Pommes Dauphine, spring spinach

Tiramisù

in white chocolate coating [✓]

Capuccino sauce, almond brittle, cassis sorbet

MENU 5

Price per person: CHF 110.00

Swiss veal-carpaccio

Truffle, asparagus, Belper Knolle, herbs

Bouillabaise «Chef Style»

Saffron, sauce roullie, shrimps, pikeperch, moules

Rhubarb sorbet ^{✓+}

Strawberry liqueur

Sous-Vide cooked

Irish beef entrecôte

Sweet potato mash, marsala jus, broccoli, almonds

Warm chocolate cake [✓]

White chocolate bowl, warm raspberry sauce

MENU SUGGESTIONS

SUMMER – JUNE/JULY/AUGUST

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 1

Price per person: CHF 65.00

Grilled watermelon [✓]

Mint, feta, avocado, lemon-dressing

Alpstein corn poulard breast

Baked Potato, sour cream, sweet corn, herb-butter

Mango-coconut Panna-Cotta [✓]

Chocolate ice cream, banana

MENU 2

Price per person: CHF 72.00

Tomato soup «Terrasse» ^{✓+}

Ricotta-olives crostini, smoked oil

Grilled monkfish

*San Daniele raw ham, white wine foam,
saffron-risotto, broccoli*

Raspberry-tartlets [✓]

White chocolate sauce, pistachio ice cream

MENU 3

vegetarian

Price per person: CHF 59.00

Grilled watermelon [✓]

Mint, feta, avocado, lemon-dressing

Roasted cauliflower ^{✓+}

Tahini sauce, lemon, tomato salsa, herbs

Mango-coconut Panna-Cotta [✓]

Chocolate ice cream, banana

MENU SUGGESTIONS

SUMMER – JUNE/JULY/AUGUST

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 4

Price per person: CHF 82.00

House marinated Graved Swiss Lachs

*Lime sour cream, Pumpernickel crumble,
pink pepper, herb salad*

Tomato-mango soup ^{V+}

Gin, coriander

Fried pikeperch

Dill-lemon sauce, boiled potatoes, tender ratatouille

Wild berries cheesecake ^V

MENU 6

Price per person: CHF 135.00

Beef tartare «terrasse»

*Pickled vegetables, artichoke cream,
Belper Knolle, marrow-bone*

Colored tomato-carpaccio ^V

Smoked burrata, pesto, olives, pine nuts

Lobster bisque

Lobster, dill foam

Lemon sorbet ^{V+}

Spumante Ferrari

US beef fillet broiled in one piece

Truffel jus, Pommes Dauphine, romanesco

Tiramisù

in white chocolate coating ^V

Capuccino sauce, almond brittle, cassis sorbet

MENU 5

Price per person: CHF 110.00

Swiss veal-carpaccio

Truffle, corn cream, Belper Knolle, popcorn, herbs

Bouillabaise «Chef Style»

Saffron, sauce roullie, shrimps, pikeperch, moules

Cucumber-gin sorbet ^{V+}

Tonic water, pink pepper

Sous-Vide cooked

Irish beef entrecôte

Sweet potato mash, marsala jus, broccoli, almonds

Warm chocolate cake ^V

White chocolate bowl, warm raspberry sauce

MENU SUGGESTIONS

AUTUMN – SEPTEMBER/OCTOBER/NOVEMBER

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 1

Price per person: CHF 65.00

Lamb's lettuce [✓]

*Wild mushrooms, Parmesan cheese,
grapes, raspberry dressing*

Alpstein corn poulard breast

Marjoram fried potatoes, leaf spinach, merlot sauce

Pumpkin-Panna-Cotta [✓]

Apple-carpaccio, grenadine, walnut cracker

MENU 2

Price per person: CHF 70.00

Tomato soup «Terrasse» ^{✓+}

Ricotta-olives crostini, smoked oil

Roasted turbot

*San Daniele raw ham, white wine foam,
pumpkin-risotto, grilled leek*

Apple tarte-rose [✓]

Vanilla sauce, yogurt ice cream

MENU 3

vegetarian

Price per person: CHF 59.00

Lamb's lettuce [✓]

*Wild mushrooms, Parmesan cheese,
grapes, raspberry dressing*

Roasted cauliflower ^{✓+}

Tahini sauce, lemon, tomato salsa, herbs

Vanilla-Panna-Cotta [✓]

Apple-carpaccio, grenadine, walnut cracker

MENU SUGGESTIONS

AUTUMN – SEPTEMBER/OCTOBER/NOVEMBER

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 4

Price per person: CHF 96.00

Tuna Tatar

Grilled vegetables, parsley essence, olives

Chanterelle cream soup [✓]

Leek strips, truffle oil

Whole veal fillet cooked in the oven

*Figs-port wine sauce, potato puree,
red cabbage, chestnuts*

Homemade profiteroles [✓]

Vanilla ice cream, chocolate sauce

MENU 6

Price per person: CHF 135.00

Beef tartare «terrasse»

*Pickled vegetables, artichoke cream,
Belper Knolle, marrow-bone*

Pumpkin-carpaccio [✓]

Smoked burrata, pumpkinseed pesto, pomegranate

Lobster bisque

Lobster, dill foam

Grape sorbet ^{✓+}

Spumante Ferrari

US beef fillet broiled in one piece

Truffel jus, Pommes Dauphine, red cabbage

Tiramisù

in white chocolate coating [✓]

Capuccino sauce, almond brittle, cassis sorbet

MENU 5

Price per person: CHF 110.00

Swiss veal-carpaccio

Truffle, corn cream, Belper Knolle, popcorn, herbs

Bouillabaise «Chef Style»

Saffron, sauce roullie, shrimps, pikeperch, moules

Plum sorbet ^{✓+}

Port wine

Sous-Vide cooked

Irish beef entrecôte

Purple potatoes, star anise jus, pumpkin, macadamia nut

Warm chocolate cake [✓]

white chocolate bowl, warm raspberry sauce

MENU SUGGESTIONS

WINTER – DECEMBER/JANUARY/FEBRUARY

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 1

Price per person: CHF 70.00

Tomato soup «Terrasse»^{✓+}
Ricotta-olives crostini, smoked oil

Roasted turbot
*San Daniele raw ham, white wine foam
morel-risotto, grilled leek*

Apple tarte-rose[✓]
Vanilla sauce, yogurt ice cream

MENU 2

vegetarian

Price per person: CHF 59.00

Lamb's lettuce[✓]
Wild mushrooms, Parmesan, grapes, raspberry-dressing

Roasted cauliflower^{✓+}
Tahini sauce, lemon, tomato salsa, herbs

Apple tarte-rose[✓]
Vanilla sauce, yogurt ice cream

MENU 3

Price per person: CHF 82.00

House marinated Graved Swiss Lachs
*Lime sour cream, Pumpernickel crumble,
pink pepper, lamb's lettuce*

Pumpkin soup[✓]
Pumpkin seed oil, pumpkin seed bar

Fried pikeperch
Dill-lemon sauce, saffron-pilaw rice, glazed beetroot

Chestnut cheesecake[✓]

MENU SUGGESTIONS

WINTER – DECEMBER/JANUARY/FEBRUARY

*All menus at least 10 servings
Prices in CHF incl. VAT*

MENU 4

Price per person: CHF 96.00

Tuna Tatar

Grilled vegetables, parsley essence, olives

Chanterelle cream soup [✓]

Leek strips, truffle oil

Whole veal fillet cooked in the oven

*Figs-port wine sauce, potato puree,
red cabbage, chestnuts*

Homemade profiteroles [✓]

Vanilla ice cream, chocolate sauce

MENU 6

Price per person: CHF 135.00

Beef tartare «terrasse»

*Pickled vegetables, artichoke cream,
Belper Knolle, marrow-bone*

Pumpkin-carpaccio [✓]

Smoked burrata, pumpkin seed pesto, pomegranate

Veal ravioli

Tomato, basil

Cassis sorbet ^{✓+}

Spumante Ferrari

US beef fillet broiled in one piece

Truffel jus, Pommes Dauphine, parsnips, saffron

Tiramisù

in white chocolate coating [✓]

Capuccino sauce, almond brittle, cassis sorbet

MENU 5

Price per person: CHF 110.00

Swiss veal-carpaccio

*Truffle, parsnip cream, Belper Knolle,
chickpeas, herbs*

Bouillabaise «Chef Style»

Saffron, sauce roullie, shrimps, pikeperch, moules

Blood orange sorbet^{✓+}

Campari

Sous-Vide cooked

Irish beef entrecôte

Purple potatoes, star anise jus, broccoli, almonds

Warm chocolate cake [✓]

White chocolate bowl, warm raspberry sauce

DIRECTIONS

The Terrasse is located in the middle of the city of Zurich at Bellevueplatz, where the Limmat River flows out of Lake Zurich.

*If you are arriving by public transport: You can reach
the Terrasse with tram numbers 2 / 4 / 5 / 8 / 9 / 11 / 15 to the «Bellevue» station.*

The parking garages «Hohe Promenade» and «Opernhaus» are only 2 minutes away from us on foot.

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8001 Zürich
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info@terrasse-zuerich.ch
terrasse-zuerich.ch*



GENERAL TERMS AND CONDITIONS:

Restaurant Terrasse Bindella terra vite vita SA

Parties and contract conclusion

Restaurant Terrasse, hereinafter referred to as the service provider, provides banquet and catering services for events of any kind for its customers, hereinafter referred to as the event organizer, in accordance with the terms of the individually concluded detailed contract. The contract comes into effect with the signing of the detailed contract.

Damages

The organizer is liable in any case for all damage caused to rooms, equipment, furniture and grounds. In case of damage or loss of rented equipment, the organizer is liable. The Terrasse declines any liability.

Pricing

Prices are subject to change due to inflation. All prices are listed in CHF and include VAT at the statutory rate.

Number of persons

The definitive number of persons must be reported at the latest 72 hours before the event; it is used as the basis for invoicing.

From 2 working days before the event, we charge the selected menu at 100% of the last reported number of persons.

Opening hours and employee effort

If your event lasts longer than the regular opening hours, we charge a night surcharge of CHF 45/h per employee and hour. It is imperative to comply with the officially imposed closing time of 03.30 (in this case, the end of service of the employees is at 04.30) The determination of the number of employees is the responsibility of the terrace; it will be adapted to the needs.

Surveillance / security service

In the case of a private company, the use of a security service is a prerequisite. This is for reasons of personal security, object protection, fire protection and the associated security arrangements in case of emergency. The external company Swiss Protection Service AG is trained at the object and offers the above mentioned protection without any gaps. Other security companies must be approved by us. For events with up to 200 people, at least 2 security staff are required, and for assignments of more than 5 hours, an additional person is required for the legal break solution. For events with more than 200 people, at least 3 security personnel are required. Costs per hour: CHF 65.-/person (excl. VAT); it is settled in 1/4 hours.

Fire police permit

In the case of stage and large events, this is sometimes necessary ex officio. The costs for this will be charged to the organizer at cost. It is mandatory to keep the emergency exits free.

Deposit

The Terrasse reserves the right to request an advance payment of up to one third of the expected turnover upon conclusion of the contract. In this case, the reservation is binding only after receipt of payment.

Cancellation policy

Standard event

Basis in % of the agreed budget.

If the organizer withdraws from the contract, applies:

up to 2 months before event	no costs
up to 1 month before event	30 %
up to 14 days before event	60 %
less than 14 days before event	100 %

Private company

In the case of exclusive rental of parts of the Terrasse, the following rates apply (basis in % of the minimum sales guarantee):

up to 3 months before event	no costs
up to 2 months before event	50 %
up to 1 month before event	80 %
up to 14 days before event	100 %

Corkage fee

As a company of the Bindella Group including independent wine production, wines brought by the organizer are generally not served.

Payment

An invoice is issued for each event, which must be paid within the granted payment period. The payment term is 30 days.

For payments by credit card a commission of 3 % is reserved.

Individual collection is possible up to group sizes of 15 persons. For groups with more than 15 persons we ask for payment by invoice.

We send invoices only to Swiss billing addresses.

We ask companies based abroad to pay on the spot.

Place of jurisdiction

These general terms and conditions as well as the contracts concluded on their basis are subject to Swiss law. Zurich is agreed as the place of performance and jurisdiction.

Thank you for your interest in our house!