

L'0

## A BROADER HORIZON FOR AN UNFORGETTABLE CELEBRATION

L'O – a special name for a unique place. Perfectly situated for a memorable occasion. From every perspective, L'O epitomizes the splendour of Lake Zurich. Outside on the spacious terrace, at the bar or in the restaurant, the maritime atmosphere enfolds you. Guests are cared for by a friendly crew.

Our banquet documentation contains everything you need for planning a perfect celebration. Let yourself be inspired. And if you have questions, give us a ring. We'll be delighted to hear from you.

## A PLACE WHERE DREAMS ARE MADE, A SHORT DISTANCE AWAY

L'O is located directly on the water on a small headland in tranquil Horgen. Here you can celebrate in a wonderful world of your own. Nevertheless, L'O is very well connected:

You can reach L'O from Zurich by rail in just 20 minutes. The local train runs 7x an hour there and back until late at night. The restaurant is a 2-minute walk from Horgen station.

The scheduled boat service offers hourly connections from Zurich Bürkliplatz to Horgen. It's a pleasant hour's ride up the lake.

With advance reservation, we can also take you to L'O anytime aboard the Wakeboard Academy's Mastercraft sport boats in only 30 minutes. It's also possible to arrange a flotilla of several boats.

Of course, you can also get to L'O easily and quickly by car in just about 30 minutes from Zurich Bellevue. Enjoy a drive along the lake and zip right into the Schinzenhof parking garage, just around the corner, without having to wait.

By the Way: L'O is also easily accessible from the other side of the lake. With the Meilen - Horgen ferry, for example. Or with the Mastercraft shredders of the Wakeboard Academy.





## ROOMS WITH A LAKE VIEW

Whether in the maritime-style restaurant, on the secluded terrace under magnificent trees, in the spacious bar area or in the tent set up especially for you – L'O offers you and your guests a wonderful Lake Zurich experience from every perspective for a unique festive occasion.

### THE RESTAURANT

A big, beautiful room with a stunning view of Lake Zurich. With comfortable chairs where you can sit for hours with friends and relatives. A room with space enough that if you can't stay in your seat, you can continue celebrating while dancing. The restaurant also has a well-appointed bar area for a refreshing aperitif before the party or a sophisticated digestif afterwards.

**Number of guests: 100 seated | approx. 150 standing**

#### Minimum consumption for exclusive rental:

May to September:

<b>Restaurant, terrace and Sustgarten</b>	<b>CHF 40,000.00</b>
<b>Restaurant and terrace</b>	<b>CHF 25,000.00</b>
<b>Restaurant and Sustgarten</b>	<b>CHF 20,000.00</b>
<b>Restaurant</b>	<b>CHF 15,000.00</b>

October to April:

<b>Restaurant</b>	<b>CHF 15,000.00</b>
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#### Aperitif\*

**Sunday to Wednesday CHF 60.00 per person**

**Thursday to Saturday CHF 60.00 per person**

\*Aperitif only, without subsequent meal.

### THE TERRACE

Shady old trees, shores, water, stylish furniture – the perfect setting for a summer event or a festive ceremony. Even when the weather refuses to cooperate. Because even with a tent, a terrace rarely offers as much as L'O's.

**Number of guests: 100 seated | approx. 200 standing**

### SUSTGARTEN/BEER GARDEN

For something a touch more down to earth, yet still summery and light, consider the Sustgarten.

In fine weather under the majestic trees. And if it should drizzle a bit, under the large umbrellas.

**Number of guests: 80 seated | approx. 150 standing**

**Price on request**

### THE TENT, YOUR PLAN B

When the weather is unpredictable, or in the sweltering heat of summer, a tent is a great advantage from a purely technical point of view. Our tasteful tent solutions also offer an especially festive and stylish setting for your event. Number of guests:

**Number on request**

**Price on request**





## MENU

The menu features Mediterranean flair and market-fresh, sun-kissed dishes. Specialties include fish from Lake Zurich, grilled delights, sophisticated salad bowls and favourites of our experienced kitchen team. For each starter, main course and side dish, you simply select one item. Like the food, the wine will make you weep with joy. Whether from Zurich's Gold Coast, Lake Geneva or other European shores and regions. Of course, we will also gladly put together a menu to suit your tastes. Just ask us – we will be happy to help you.

## APÉRO SUGGESTIONS

TAPAS STYLE		PRICE PER PIECE
Bruschetta with hand-cut beef tartare		<b>7.50</b>
Polpette with tomato sauce		<b>6.50</b>
Bruschetta with tomato		<b>4.50</b>
Bruschetta with cream cheese		<b>4.50</b>
Smoked salmon on blini with horseradish		<b>7.50</b>
Tomato and mozzarella skewer		<b>5.00</b>
Seasonal soup shot		<b>4.50</b>
Classic hummus, chickpeas, hot green salsa, pita bread	1 portion for 5 people	<b>15.00</b>
Parmesan crumbs, marinated olives, roasted nuts	1 portion for 5 people	<b>16.00</b>

Minimum order for tapas is 15 pieces per selection.

Prices in Swiss francs, incl. 8.1 % VAT.

## MENU SUGGESTIONS

### STARTERS

Seasonal mixed green salad		<b>13.50</b>
Pulpo salad, cherry tomatoes, olives, capers, potato espuma		<b>17.50</b>
Tomato carpaccio, celery, basil, straccatella, olives		<b>14.50</b>
Classic hummus, chickpeas, hot green salsa, pita bread		<b>15.00</b>
Medium rare roast beef with garlic confit, mixed pepper and pressed tomato		<b>23.00</b>
Hand-cut beef tartare with nuts atop onion crème fraiche		<b>23.00</b>
Whitefish Ceviche from lake Zurich, red onions, pepper, cilantro		<b>24.00</b>
Seasonal soup		<b>10.50</b>

### MAIN DISHES

Beef entrecôte from the "Grond" butcher	250g	<b>52.00</b>
Beef tenderloin from the "Grond" butcher	160g/220g	<b>48.00/56.00</b>
Spare-ribs, sweet-chili marinade	500g	<b>32.00</b>
Grilled chicken thighs with zucchetti tzatziki, mint, herbs		<b>32.00</b>
Seasonal ravioli		<b>32.00</b>
Fried fillet of whitefish from Lake Zurich with spinach		<b>34.50</b>
L'O's vegetable variation		<b>29.00</b>
Roasted cauliflower, skordalia cream sauce, roasted almonds		<b>18.00</b>

### SIDES

Seasonal grilled vegetables		<b>14.50</b>
White wine risotto		<b>9.50</b>
Market-fresh green salad		<b>7.50</b>
Potato salad		<b>8.00</b>
French fries		<b>7.50</b>
French fries with truffle flavour		<b>14.50</b>
Mashed crispy potatoes, garlic cream and jus		<b>13.50</b>

## KIDS

Crispy battered fish with French fries		<b>17.50</b>
Wiener schnitzel with French fries		<b>21.50</b>
Chicken nuggets with French fries		<b>17.50</b>
Sausage with French fries		<b>16.00</b>
Spaghetti with tomato sauce		<b>15.00</b>

## DESSERT

“Cremeschnitte” by the metre	per person	<b>14.50</b>
Apple strudel by the metre with vanilla sauce	per person	<b>13.50</b>
Fruit platter	for 10 people	<b>60.00</b>
Cheesecake with passion fruit		<b>11.00</b>
Ice cream from the Schlattgut farm		<b>6.90</b>
Mini dessert in a glass à la L’O		<b>9.50</b>

You are welcome to bring your own cake.

We will charge CHF 3.50 per person for plates and service.

**// There is hardly a more convivial way to enjoy life than with a tavolata. We serve a wonderful variety of small plates and large platters with everything the heart and appetite desire. Guests help themselves, passing the plates to each other, tasting here, snacking there and taking as much and whatever they like. That’s why all we need for your tavolata is your taste preferences. We’ll take care of the rest. //**

# TAVOLATA

## TAVOLATA PIRAT

L’O’s mixed green salad,  
Seasonal soup  
**CHF 14.50 per person**

Crispy battered whitefish,  
Grilled chicken thighs with zucchetti tzatziki, mint, herbs,  
Seasonal ravioli,  
Grilled vegetables, French fries  
**CHF 49.50 per person**

Ice cream from the Schlattgut farm  
**CHF 6.90 per person**

**Full menu CHF 70.90 per person**  
**From 10 people**

## TAVOLATA SAILOR

Pulpo salad, cherry tomatoes, olives, capers, potato espuma,  
Seasonal soup,  
Classic hummus, chickpeas, hot green salsa, pita bread  
**CHF 21.50 per person**

Wiener schnitzel with cranberries and lemon,  
Fried fillet of whitefish from Lake Zurich with spinach,  
Roasted cauliflower, skordalia cream sauce with  
roasted almonds,  
Potato salad, French fries  
**CHF 54.50 per person**

L’O mini dessert in a glass  
**CHF 9.50 per person**

**Full menu CHF 87.50 per person**  
**From 10 people**

## TAVOLATA CAPTAIN

Pulpo salad, cherry tomatoes, olives, capers, potato espuma,  
Rare roast beef with garlic confit, mixed pepper  
and pressed tomato,  
Hand-cut beef tartare with nuts atop  
onion crème fraiche  
**CHF 26.50 per person**

Beef entrecôte from the “Grond” butcher,  
Fried fillet of whitefish from Lake Zurich with spinach,  
Seasonal ravioli,  
White wine risotto, French fries  
**CHF 59.50 per person**

Zuckerbäcker dessert buffet  
mini Patisserie  
**CHF 24.50 per person**

**Full menu CHF 110.50 per person**  
**From 10 people**

## SIDE DISHES

Option French fries with truffle flavour **+3.00**

For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our servers. Fish, meat and poultry are sourced exclusively from Switzerland. Prices in Swiss francs, incl. 8.1 % VAT.











## DRINKS

### SOFT DRINKS

Sparkling water	1 l	9.50
Still water	1 l	9.50
Home-made iced tea	30 cl	6.50
Coca-Cola	30 cl	5.50
Coca-Cola Zero	30 cl	5.50
Sprite	30 cl	5.50
Apple juice	30 cl	5.50
Apfelschorle (carbonated apple juice)	30 cl	5.50
Orange juice	30 cl	6.50

### BEER

Einsiedler lager	33 cl	5.50
Panaché (shandy)	33 cl	5.50
Einsiedler "Maisgold"	33 cl	6.50
Einsiedler white beer	50 cl	9.00
Einsiedler non-alcoholic beer	33 cl	6.50

### SPIRITS

Tanqueray gin, Koskenkorva vodka, Brugal Anejo rum, Jameson whiskey	incl. fillers	75 cl	180.00
Hendrick's gin, Monkey 47 gin, Elyx vodka, Havana Club 7 años rum, Monkey Shoulder whiskey	incl. fillers	75 cl	220.00

### COCKTAILS

Aperol Spitz: Aperol, Prosecco, Soda water	13.50
Heino: Champagne, Green Apple, Yuzu, Soda water	18.00

### WARME GETRÄNKE

Espresso	5.00
Coffee	5.50
Tea	5.00

# WINES

## UFNAU WINES X HARALD NAEGELI

### Klosterkellerei Einsiedeln

Insel Ufnau's Riesling Silvaner	0,75 l	56.00
Insel Ufnau's Räschling	0,75 l	59.00
Insel Ufnau's Federweisser	0,75 l	59.00
Insel Ufnau's Pinot Noir	0,75 l	59.00
Insel Ufnau's Bordeaux Blend, Merlot, Cabernet Sauvignon, Malbec	0,75 l	66.00

### WHITE

#### Switzerland

Restaurant Pumpstation, Riesling-Sylvaner	0,75 l	59.00
Turmgut Erlenbach, Zurich		
Heida Visperterminen, Kellerei St.Jodern, Valais	0,75 l	69.00
Ribex, Sauvignon Blanc, Louis Bovard, Lavaux	0,75 l	75.00
Roncaia Bianco di Merlot, Vinattieri Ticinesi, Ticino	0,75 l	79.00

#### Austria

Grüner Veltliner, Wetzeli, Kamptal	0,75 l	58.00
Grüner Veltliner Smaragd, Emmerich Knoll, Ried Kreutles, Wachau	0,75 l	98.00
Sauvignon Blanc Vulkan, Weingut Neumeister, Steiermark	0,75 l	75.00

#### Germany

Riesling vom Schiefer, Gut Hermannsberg, Nahe	0,75 l	70.00
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#### Spain

Sympathy for the Devil, Verdejo, Wines N' Roses, Castilla	0,75 l	49.00
Nivarius, Nivarius Blancos de Finca, Tempranillo Blanco, Rioja	0,75 l	60.00

#### Italy

Pinot Grigio, Vini de Lorenzi, Friaul	0,75 l	55.00
Felix Anton Bianco Cuvée, Baron Longo, Dolomites	0,75 l	60.00
Roero Arneis, Bruno Giacosa, Piedmont	0,75 l	75.00

#### France

Chablis, Samuel Billaud, Chablis	0,75 l	75.00
Bourgogne Chardonnay, Mémoire du Terroir, Joseph Burrier, Côte de Beaune	0,75 l	75.00

### ROSÉ

#### Switzerland

Fischer's Fritz, Federweiss, Turmgut Erlenbach, Zurich	0,75 l	58.00
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#### France

Miraval, Brad Pitt & Marc Perrin, Côtes de Provence	0,75 l	69.00
Whispering Angel, Château D'Esclans, Côtes de Provence	0,75 l	77.00

### RED

#### Switzerland

Schiffstation, Pinot Noir, Turmgut Erlenbach, Zurich	0,75 l	58.00
Pinot Noir, Gantenbein, Grisons	0,75 l	290.00
Pinot Noir, Chölle, Markus Ruch, Klettgau	0,75 l	89.00

#### Italy

Ampeleia Maremma Toscana, Cabernet Franc, Ampeleia, Tuscany	0,75 l	86.00
Treggiaia, Villa Bibbiani, Chianti Montalbano	0,75 l	64.00
Pulignano, Villa Bibbiani, Chianti Montalbano	0,75 l	85.00
Aria di Caiarossa, Cabernet Franc, Merlot, Syrah,	0,75 l	85.00
Cabernet Sauvignon, Caiarossa, Tuscany		
Monte Brune, Braida, Piedmont	0,75 l	70.00
Barolo DOCG, Elvio Congo, Piedmont	0,75 l	120.00

#### Spain

Tempranillo Reserva, Bodegas Trus, Ribera del Duero	0,75 l	95.00
Sei Solo, Tempranillo, Bodega Sei Solo, Ribera del Duero	0,75 l	138.00
Aalto Ps, Tempranillo, Aalto, Ribera del Duero	0,75 l	180.00
Mauro VS, Tempranillo, Mauro, Castilla y Leon	0,75 l	180.00
Remelluri Reserva, Remelluri, Rioja	0,75 l	80.00

#### France

G' d'Estournel, Château Cos d'Estrounel, Saint Estèphe	0,75 l	75.00
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## SPARKLING WINE/CHAMPAGNE

### France

Cuvée Alexandre 1er Cru, Soutiran, Champagne	0,75 l	94.00
Dom Pérignon, Dom Pérignon, Champagne	0,75 l	290.00
Louis Roederer Cristal Brut, Louis Roederer, Champagne	0,75 l	320.00
Louis Roederer Collection, Louis Roederer, Champagne	0,75 l	135.00
Ruinart Blanc des Blancs N.V., Ruinart Champagne	0,75 l	175.00
Billecart Brut Sous Bois N.V., Billecart – Salmon, Champagne	0,75 l	140.00

### Italy

Prosecco Rosé, Furlan, Valdobbiadene	0,75 l	70.00
Prosecco Millesimato, Furlan, Valdobbiadene	0,75 l	66.00
Franciacorta Cuvette Brut, Villa Franciacorta	0,75 l	86.00

Vintage and prices subject to change. You are also welcome to bring your own wine. A corkage fee of 35 Swiss francs per bottle (0.75l) will be charged for this. Prices in Swiss francs, incl. 8.1 % VAT.

## MUSIC

Musical accompaniment adds that special something to many a celebration.  
You can give your occasion its own unique sound.

### **G-SAX – SOULFUL MUSIC**

G-SAX (Roland Graf) is one of the most sought-after saxophonists in Switzerland.  
Whether unplugged (solo) or as a duo with well-known singers or DJs up to small bands,  
G-SAX offers a wide range of musical live concepts, individually tailored to your event.

You can find more information at [g-sax.ch](http://g-sax.ch)  
For reservations, call +41 (0)79 234 01 36

**G-SAX Solo Act from CHF 1,500.00**

**G-SAX & Friends by arrangement**

### **DJ**

We will also gladly recommend a DJ for you.





## MEETING ROOM

L'O isn't just for partying. What about a small seminar, a retreat or a brainstorming session away from the office? Our meeting room offers the perfect setting. The view of the lake will broaden your horizons and give you a whole new perspective.

**Up to 7 persons CHF 150.00**

**Up to 15 persons CHF 250.00**



# THE LARGE PRINT

We are no fans of small print on the last page. To ensure a smooth process, we ask you to observe the following points:

## **BASIS OF THE CONTRACT**

The reservation/order confirmation or the offer signed by the customer is the basis.

## **NUMBER OF PERSONS**

The customer is obliged to inform us of the binding number of persons as early as possible, but no later than 72 hours before the start of the event. This number of persons is the basis for invoicing. Any deviations from this number must be agreed upon and confirmed by us in writing.

## **EVENTS WITH EXTENSION**

For events that exceed the official opening hours, we charge an additional overtime permit in the form of a basic fee of CHF 100 and an additional fee of CHF 25 per hour of extension. Extensions are only possible inside the restaurant from midnight to 4 a.m.

## **HOURLY RATES/OVERTIME**

For events that exceed the official opening hours, or for waiting times, we charge the following hourly rates:

Chef de Service / Chef de Cuisine CHF 65 per hour

Service staff / Chef CHF 45 per hour

Auxiliary staff CHF 35 per hour

## **TERMS OF PAYMENT**

The invoice must be paid within 14 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of the final amount.

## **CANCELLATIONS**

Cancellations or significant changes must be communicated to us as early as possible and in writing by the customer. For cancellations less than 30 days prior to the event, we reserve the right to charge 50% of the quote or the average consumption of CHF 100.00 per person.

For cancellations within 48 hours of the event, we will charge 100% of the prospective services.

## **MUSIC/PERFORMANCES**

Music is part of a lively party. We understand this completely. Unfortunately, the neighbours, authorities and police see things somewhat differently.

Normally, the night-time quiet hours are to be observed starting at 10 p.m. or the location will only allow music without amplification. And oftentimes music is only possible when the entire restaurant is rented for a party.

We therefore ask you to contact us in advance, so that we can incorporate your musical wishes into the planning. Or, perhaps you can simply switch to one of our other restaurants, where there is more of a possibility to play music on loudspeakers.

## **OUTDOOR MUSIC STRICTLY ALLOWED ONLY UNTIL 9.55 PM SHARP**

The party is in full swing and guests are dancing away. Unfortunately, we are required to have turned off the outdoor music by 10 pm, which is why we have to turn things down promptly at 9.55 pm. Regardless of any coaxing or pleading, we absolutely cannot be swayed on this point. Sorry, but we are forced to take an absolute zero-tolerance stance on this issue. If we don't, thanks to the Swiss sense of punctuality, we will immediately receive noise complaints at 10 pm. And we will then have to charge you CHF 5,000 in subsequent costs. What's more, the authorities will threaten to revoke our operating permit for the outdoor area, and that is something we simply cannot afford. May we suggest that you start your event an hour earlier? Then your guests can request "One More Time" to their heart's content! Thank you for understanding.

## **SEATING**

Generally tables are set for 10 to 12 people.

## **DECORATIONS**

Decorations are not included in the banquet and/or room costs. We would be happy to suggest a few creative ideas. Decorations brought in must be removed after the event. Uncollected decoration material will be disposed of at the organizer's expense.

## **DAMAGES/LIABILITY**

The customer is liable in any case for all damage to rooms, equipment, furniture and surroundings. L'O accepts no liability for loss or damage to items brought to the event.

## **CLEANING/WASTE**

If, as a result of extraordinary soiling, special cleaning and additional refuse collections have to be carried out, the customer will be charged for the additional expenditure.



Seerestaurant L'O  
Bahnhofstrasse 29  
8810 Horgen  
[www.lo-horgen.ch](http://www.lo-horgen.ch)