



LouLou

Restaurant & Bar

BANQUETS



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Weinkarte



All prices in Swiss francs, including VAT.





SELECTION OF APÉRO BITES





APÉRO RICHE

SMALL

48.00

COLD

- Parmesan bites & olives
- Pumpernickel with cream cheese
- Egg plant caviar on tomato chutney

WARM

- Pumkin risotto with balsamic vinegar
- Chicken ragout on vegetable caponata

SWEET

- Crème brûlée with meringue
- Cheesecake cubes with caramel





APÉRO RICHE

MEDIUM

68.00

COLD

- Bruschette topped with egg, tuna, salami, tomato, asparagus
- Salty panna cotta LouLou
- Salmon mousse with chives
- Quinoa-Salat with crunchy vegetables

WARM

- Seasonal soup with cream topping & pumpkin seed oil
- Creamy polenta in a glass with mushrooms & tomatoes
- Lake of Zurich fish crisps with tartare sauce

SWEET

- Tiramisu in a glass
- Crème brûlée with meringue
- Fresh fruit salad

SUPPLEMENTS

- | | | |
|---|------------|------|
| · Cheese quiche with leek & apple | per person | 6.00 |
| · Focaccia mit Roastbeef & LouLou Aioli | per person | 9.00 |





APÉRO RICHE

LARGE

98.00

COLD

- Savoury muffins
- Small croissants filled with vegetables
- Savoury macarons
- Blinis with salmon & horseradish
- Paillassini-bread & cinnamon cream with delicate fillings
- Salade Nicoise in a glass

WARM

- Tomato soup with crostini
- Zurich-style sliced veal in cream sauce with rösti galettes
- Freshly sliced entrecôte on rustic smoked bread
- Hearty vegetarian mince with Hörnli pasta

SWEET

- Miniature French pastries
- Chocolate mousse in a glass with meringue
- Apple cake with cinnamon crème fraîche

SUPPLEMENTS

- | | |
|------------------------|----------------|
| · Selection of canapés | per piece 3.90 |
| · Mini hot dog | per piece 6.50 |





APÉRO À LA CARTE

CANAPES

«The Home» nut mix with smoked almonds	3.50
Parmesan cubes	4.50
Marinated Olives	2.00
Crostini topped with:	
· Tomatoes, oliven paste, dry-cured ham, camembert	4.50
· Goat cheese & fig chutney	5.00
· Beef tartar	6.50
Mini-Croissants with various fillings (price per piece):	
· Spinach and ricotta, cheese, seeds & tomato-mozzarella	5.50
Mini blinis with crème fraîche & smoked salmon	3.50
Polenta slices with truffle aioli	5.50
Cold artichoke soup with “Bündlerfleisch”	5.50
Pumpernickel with cheese & chives	3.00
Cheese quiche with leek & apple	5.00
Salty panna cotta LouLou	4.50
Classic canapés with (price per piece):	
· Egg, cucumber, cheese, tuna, ham, salami	5.00
· Asparagus	5.50
· Tatare, salmon	6.00





APÉRO À LA CARTE

SERVED IN A GLASS

Mango and poultry salad	7.50
Salmon mousse with chives	6.50
Char tartare with cucumber & ginger	6.50
Beef tartare with quail egg	9.00
Gazpacho	5.00
Eggplant caviar on tomato chutney	6.00
Avocado mousse with diced tomatoes	6.00
Celery salat with nuts	5.00
Quinoa salat with crunchy vegetables	6.00





APÉRO À LA CARTE

HOT

Pumkin risotto with balsamic dressing	8.00
Chicken ragout, vegetable-caponata	9.50
Chrispy fish bites & tartar sauce	7.50
Creamy polenta with mushroom ragout & herbs	8.50
Seared scalopps on cucumber poppy seed salat	9.00
Lentil ragout with diced vegetables & milk foam	7.50
Oriental couscous-salat with herbs	5.50
Focaccia with roast beef & Loulou Aioli	8.00
Creamy polenta in a glas with mushroomsn & tomatoes	7.50
Lentil salat root Vegetables & balsamic dressing	6.00





APÉRO À LA CARTE

DESSERT

Tiramisu in a glass	5.50
Mini brownies	1.00
Mini lime tartlets	3.00
Mini crumbles (seasonal)	2.50
Crème brûlée with meringue	4.50





STANDING LUNCH OPTIONS





STANDING LUNCH

LOULOU

46.00

Oriental salat buffet with lentils, eggplant, tabbouleh,
tomato bread salad, leaf salad, honey dressing

.

Seasonal soup

.

Sandwich buffet presented with love

4 different breads with 4 different fillings

Meat / fisch / vegetable / chees

.

Mini Tartlets & fruit basket





STANDING LUNCH

TRADITIONAL

58.00

Colorful salad buffet with vegetables, bread basket, dressings

.

Seasonal soup

.

Minced meat with macaroni & apple sauce

Vegetable quiche (vegetarian)

Rösti gratin with cheese & bacon

.

Mini vanilla mille-feuille & fresh fruit salad





STANDING LUNCH

THE HOME

79.00

Colorful salad bowl with leafy greens, vegetables,
bread basted, dressings

.

Seasonal soup

.

Entrecôte roasted whole with Café de Paris

Zurich meat loaf with rich gravy

Vegetarian vegetable strudel

Pasta with chef's own pesto

Potato gratin, vegetable, rice

.

Apple crumble cake with whipped cream

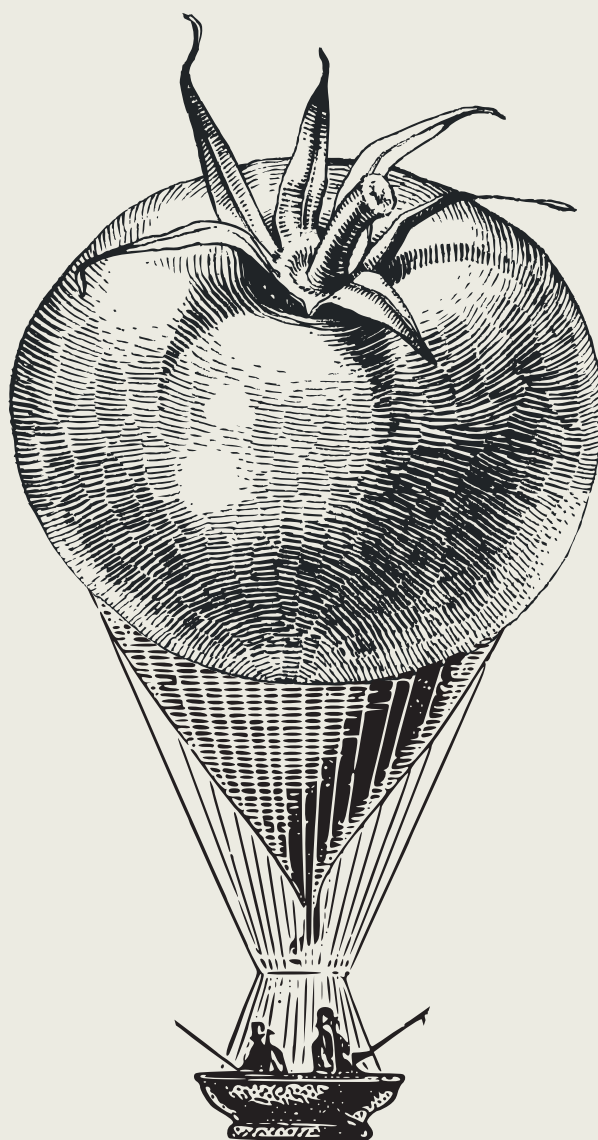
Crème brûlée with pretzel

Chocolate brownies with mixed berry compote





MENU





MENU

SUGGESTIONS

LOULOU

68.00

Mille-Feuille of pear and potatoe with chive-infused cream

•

Pumpkin and ginger cappuccino with honey foam

•

Grilled corn-fed chicken breast, mushroom, dumplings, vegetables

•

Warm plum crumble with cinnamon & vanilla sour cream

TRADITIONAL

75.00

Seasonal salat, beetroot, roasted seeds,
buttermilk apple dressing

•

Small cream of leek soup with Parmesan

•

Boeuf Bourguignon with julienne vegetable &
mashed potatoes

•

Appel crumble with vanilla ice cream





MENU

SUGGESTIONS

GRAND MÈRE

69.00

Iceberg lettuce with croutons & bacon

•

Roast veal shoulder, thyme sauce, seasonal vegetable,
creamy polenta

•

Mini patries, Mini Berliners & fruit compote

ESCALOPE AU CITRON

74.00

Chicory salad with apple & walnuts in a
red wine and raspberry vinaigrette

•

Veal escalope with lemon, butter sauce, capers,
saffron-risotto, seasonal vegetables

•

Chocolate cake with berry compote & crème fraîche





MENU

SUGGESTIONS

ROASTBEEF

82.00

Pumpkin soupe with cream topping

•

Rosted whole entrecôte served medium rare,
Béarnaise sauce, potato gratin, seasonal vegetables

•

Baba au Rhum with vanilla ice cream

TASTE OF SEASON MENU

98.00

Vegetable terrine on apple and fennel salad

•

Whole roasted beef tenderloin cooked medium,
Café de Paris sauce, pepper sauce, rosemary potatoes,
seasonal vegetable

•

Black Forest cake with lots of cream





BUFFET CREATIONS





BUFFET

NO. 1

74.00

Various leaf salads

Various marinated salads

Marinated salmon with horseradish & crème fraîche

Quinoa salad with crunchy vegetables

Mozzarella

.

Chicken breast with fresh mountain herbs

Pike-perch fillet with lemons sauce

Zucchini with mint

Roasted potatoes

Jasmin rice

Penne all'arrabbiata

.

Various desserts:

Tiramisù, Panna cotta, Schokoladen-Mousse,

Crème Caramel oder Roter Früchte-Kompott





BUFFET

NO. 2

85.00

Various leaf salads

Various marinated salads

Iceberg lettuce with bacon, parmesan & croutons

Cold roast beef with tartar sauce

.

Roasted veal shoulder with fresh mountain herbs

Salomon steak in white wine sauce on fennel vegetables

Belgian endive with apple cider vinegar

Seasonal vegetable

Gnocchi with sage butter

Potato gratin

Wild rice

.

Various desserts -choose three:

Tiramisù, panna cotta, chocolate mousse,

crème caramel, red fruit jelly, chocolate brownies,

fresh fruit salad





BUFFET

NO. 3

98.00

Various leaf salads

Various marinated salads

Shrimp cocktail

Caesar salad

Vitello tonnato

Bulgur salat with vegetables & coriander

Marinated salmon with horseradish

.

Entrecôte of Zurich beef with Café de Paris

Sea bass filet Côte d'Azur

Eggplant roulade with spicy tomato sauce

Saffron risotto

Lyonnaisse potatoes

Seasonal vegetables

.

Various desserts - choose three:

Tiramisù, panna cotta, chocolate mousse,

crème caramel, red fruit jelly, chocolate brownies,

fresh fruit salad





À LA CARTE





À LA CARTE

SUGGESTIONS

FISH

Dill-marinated char with celeriac cream, appel & walnut oil	21.00
Salmon carpaccio with fennel salad & roasted pine nuts	24.00
Smoked trout with beetroot cream, sour cream, roasted pine nuts	22.00
Orange-marinated pink shrimps Crudo with sprout salad	24.00
Oktopus-carpaccio with tarragon & pink pepper with safron mayonnaise	25.00
Cod fillet with confit tomatoes, lemons, olives and dill dressing	24.00
Gratinated oysters, hollandaise foam, spicy broccoli salat, lime	26.00

MEAT

Veal tartare with truffel aroma & quail eggs with croutons	28.00
Roast beef with arugual, balsamico & pickeled tomatoes	25.00
Boiled beef with horseradish crust & warm potato-cucumber salad	24.00





À LA CARTE

SUGGESTIONS

VEGETARIAN

Mozzarella di Bufala with confit tomatoes, arugula & parsley oil	21.00
Cucumber gazpacho & Greek yoghurt	14.00
Cherry gazpacho with Mozzarella di Bufala, mint oil	15.00
Kumato tomato carpaccio with Burratina & Thai basil sprouts	19.00
Chèvre Chaud with thyme honey, garden salad, chicory, orange zest	16.00

SALADS

The Home salad with shaved vegetables, seeds & French dressing	14.00
Salad with dried fruits, warm goat cheese & honey	17.00
Arugula salad with parmesan shavings, dried tomatoes & olives	16.00





À LA CARTE

MAIN COURSES

FISH

Sea bass fillet Nice style with tomato couscous	38.00
Salmon fillet with braised chicory, sauce velouté & new potatoes	41.00
Pike-perch fillet in butter & sage with seasonal vegetables & wild rice	39.00

MEAT

Roasted veal shoulder, mushroom sauce, honey carrots, mashed potatoes	46.00
Veal medaillons with hollandaise sauce, vegetables, rosemary potatoes	48.00
Sliced veal Zurich style with rösti potatoes	45.00
Alpstein chicken breast with Alpine herbs, vegetable cassoulet, polenta slices	37.00
Medium-rare beef entrecôte with Café de Paris, vegetables, potato gratin	53.00
Whole-cut oven-roasted beef tenderloin medium rare, morel sauce, potato gratin, vegetables	59.00





À LA CARTE

MAIN COURSES

VEGETARIAN

Poached egg from free-range hens on polenta, mushrooms, herbs, roasted pumpkin seeds	34.00
Feta cheese en Papillote with eggplant vegetables & salsa verde	29.00
Baby salad braised in juniper with parmesan shavings & olive oil	31.00
Oven-baked cauliflower, vegetables taboulé & sesame sauce	32.00





À LA CARTE

DESSERTS

Chocolate mousse with fruit compote & meringue	14.00
Chocolate cake with fruit garnish	15.00
Apple crumble with cream & vanilla ice cream	14.00
Mille-feuille with cream	12.00
Crème Brûlée	14.00
Shortbread-style Breton sablé with berries & vanilla ice cream	15.00
Mini tiramisu in a glass	8.00
Fondant au Chocolat with caramel sauce	16.00
Panna Cotta with berry compote	13.00
Pavlova with fruit salad	14.00





COFFEE BREAKS





COFFEE BREAKS

INCL. COFFEE, TEA, ORANGE JUICE

THE HOME COFFEE BREAK	16.00
Fresh croissants, pain au Chocolat, fruit basket	
HEALTHY BREAK	18.00
2x smoothies, nut mix, dried fruits, Muesli bars, fruit basket	
FRENCH PASTRY BREAK	24.00
Eclairs, macarons, madeleines	
SWISS CHOCOLATE BREAK	28.00
Swiss pralines, chocolate fondue with fruits, hot chocolate	
EXPRESS BREAK	21.00
Sweet & salty mini bagels, fruit skewers, fruit basket	
VEGAN DELIGHT	19.00
Vegan cakes, energy balls, plant-based milk alternatives for coffee	
SEASONAL BREAK	22.00
Regional & seasonal products, fruit basket	
RUSTIC BREAK	24.00
Fresh bread, cheese selection, cold sliced roast, fruit basket	



Loulou

Restaurant & Bar

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