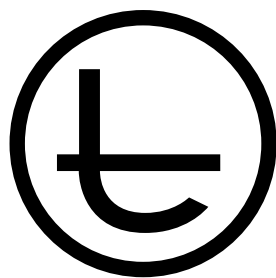


Limmatblick



EVENTS AND BANQUETS

at terrasse

Classic, timeless, cozy.

THE TERRASSE AND ITS HISTORY

The terrasse in the flow of time

The terrasse, perhaps the city's most beautiful freestanding building, has always been a place for meeting, lingering, and enjoying. But it is also a place of constant change. Since its construction in 1858, it has taken on many forms: once a grand hotel, later a stylish café, a lively cinema, and a modern shopping center — always evolving to meet the needs of its time.

The restaurant

In the kitchen, Italian-Mediterranean dining culture blends with international influences to create a harmonious fusion, masterfully crafted by Chef Jean-Luc Boutilly. Classics such as Entrecôte Café de Paris, veal meatloaf, and Wiener schnitzel have become well-established favorites, perfectly complementing the menu.

The exterior architectural language continues seamlessly inside, with spaces flowing into one another. This creates a unique atmosphere that allows time to simply drift away.



YOUR EVENT AT TERRASSE

Family celebrations, corporate events or weddings. The terrace provides the ideal setting for any occasion. Whether in the restaurant, the garden, the bar, or the new LimmatBlick event space, we support you in bringing your vision to life and ensure your event will be unforgettable.

In addition to a select range of wines and spirits, you also have the opportunity to arrange an exclusive tasting in an intimate setting.

Allow us to offer our expertise, and together we will turn your ideas into reality.

+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:

Technology

FantasyLight Veranstaltungstechnik GmbH

Samuel Käch

+41 41 282 01 01

skaech@fantasylight.ch

Decoration/Florist

Dejan alencar GmbH

+41 44 730 33 00

info@dejan-alencar.com

Bahnhofstrasse 13, 8952 Schlieren

dejan-alencar.com

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

*Classical columns and plenty of light – a space that captivates.
Classically traditional in style, inspired by Mediterranean dining
culture with international additions.
To complement this: the diverse wine list.*

Number of Seats

*Banquet seating: 160 people
Standing room: 200 people*

Opening Hours

*Monday to Thursday: 11:30 AM to 11:00 PM
Friday and Saturday: 11:30 AM to 12:00 PM
Sunday: 10:00 AM to 11:00 PM
(Brunch until 2:00 PM)*



terrasse Bar

The terrasse Bar invites you to linger in the afternoon or to wind down after an exciting day.

*A homely atmosphere—elegant and cozy.
Contemporary art as a quiet, nourishing, and soothing presence.*

Number of Standing Spaces

Standing room: 70 people

Opening Hours

Monday to Thursday: 11:30 AM to 12:00 PM

Friday and Saturday: 11:30 AM to 01:00 AM

Sunday: 10:00 AM to 11:00 PM



Event Space LimmatBlick

For celebratory moments of enjoyment: LimmatBlick is an artful space for relaxation and connection—lasting late into the night. True to its name, it offers the best views of the Limmat River.

Number of Seats

Banquet seating: 60 people

Standing room: 100 people

Standing room in the arcade: 20 people



Garden

*A green oasis in the heart of vibrant Zurich,
the garden exudes a unique charm.*

*With its large, shade-giving trees and well-tended flower beds
blooming in soft hues.*

Number of Seats

Banquet seating: 160 people

Standing room: 300 people

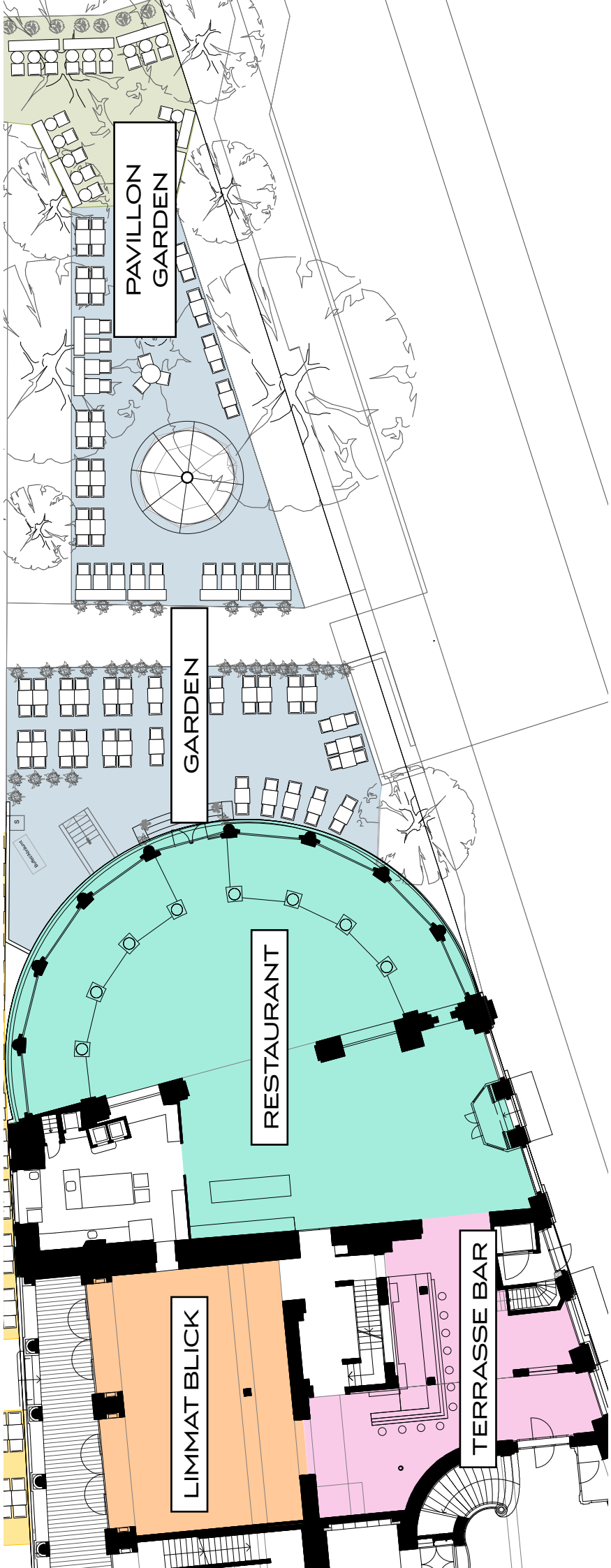
Opening Hours

Monday to Thursday: 11:30 AM to 11:00 PM

Friday and Saturday: 11:30 AM to 12:00 AM

Sunday: 10:00 AM to 11:00 PM

(Brunch until 2:00 PM)



PAVILLON
GARDEN

GARDEN

RESTAURANT

LIMMAT BLICK

TERRASSE BAR

FLYING DINNER

MARCH/APRIL/MAY

Prices per piece in CHF including VAT

Soups in an espresso cup

Tomato soup «terrasse» ^{V+}	4	Cauliflower-Vanilla soup ^{V+}	5
Sparkling wine soup «Ferrari» ^V	6	Cream of white asparagus soup with 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 Appetizers

Date tomatoes with burrata and basil ^V	7	Ceviche of swiss salmon with raw asparagus salad and turmeric aioli	12
Grilled vegetable salad with feta ^V	6	Beef carpaccio with black truffle	13
Marinated raw cauliflower salad with green asparagus ^{V+}	6	Beef tartare with wild garlic, strawberries, and belper knolle	13
Octopus salad with tomatoes, olives, potatoes, and red onions	12	Tuna Sashimi with carrot yuzu emulsion	12
Falafel with couscous salad and turmeric aioli ^{V+Ⓞ}		Vitello tonnato – Veal with tuna sauce, capers and onions	13
Tabbouleh with smoked lamb	10		

Main Courses

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
Fried perch fillets with spinach and tartar sauce ¹⁴		Eggplant hummus mezzeluna with pesto ^{V+}	11
King prawn with lemon risotto	16	Veal Ravioli «terrasse»	12
Poached salmon cube on wild Rice with wild garlic cream	14	Rigatoni with asparagus pesto and pecorino ^V	11
		Orecchiette with tomato sauce and stracciatella burrata ^V	11

Mini-Desserts from our In-House Patisserie

Cream 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	Lemon tart	7
Black forest tartlet	7	Crème Brûlée, meringues ^V	7
Brownie ^V	7	White coffee panna cotta	7

V: vegetarian / V+: vegan

FLYING DINNER

JUNE/JULY/AUGUST

Prices per piece in CHF including VAT

Soups in an espresso cup

Tomato soup «terrasse» ^{V+}	4	Parmesan soup with black truffle ^V	8
Sparkling wine soup «Ferrari» ^V	6	Gazpacho with vegetable garnish ^{V+}	5
Chilled cucumber soup with gin ^V	5	Chilled melon soup with mint ^{V+}	5

Salads and Appetizers

Date tomatoes with burrata and basil ^V	7	Swiss salmon ceviche with turmeric aioli	10
Grilled vegetable salad with avocado ^{V+}	6	Beef carpaccio with black truffle	13
Marinated raw cauliflower salad with seitan ^{V+}	6	Beef tartare with whisky, apricots and belper knolle	13
Octopus salad with tomatoes, olives, potatoes, and red onions	12	Tuna Sashimi with carrot yuzu emulsion	12
Tuna Tataki with cucumber, Mango and Coriander	13	Vitello tonnato – Veal with tuna sauce, capers and onions	13
Falafel with couscous salad and turmeric aioli ^{V+9}			
Tabbouleh with smoked lamb	10		

Main Courses

Veal meatloaf	14	Grilled monkfish on hummus with spicy pepper cream	16
Sliced beef entrecôte with arugula and tomatoes, balsamic jus	16	Cauliflower with tahini sauce and tomato salsa ^{V+12}	
Breaded veal schnitzel strips on chanterelles	18	Pea risotto with glazed morels and belper knolle ^V	13
Pink duck breast with orange sauce on ratatouille	14	Pea risotto with chanterelles and belper knolle ^{V+13}	
Fried perch fillets with spinach and tartar sauce	15	Veal ravioli «terrasse»	12
King prawn with lemon risotto	16	Fregola Sarda with olives, capers, tomatoes and zucchini piccata ^V	11
Poached salmon cube on wild Rice with wild garlic cream	14	Orecchiette with tomato sauce and stracciatella burrata ^V	11

Mini-Desserts from our In-House Patisserie

Cream 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	Lemon tart	7
Raspberry mousse with chocolate brittle	7	Crème Brûlée, meringues ^V	7
Brownie ^V	7	White coffee panna cotta	7

V: vegetarian / V+: vegan

FLYING DINNER

SEPTEMBER/OCTOBER/NOVEMBER

Prices per piece in CHF including VAT

Soups in an espresso cup

Tomato soup «terrasse» ^{V+}	4	Wild mushroom soup ^{V+}	5
Sparkling wine soup «Ferrari» ^V	6	Pumpkin soup with seeds and pumpkin seed oil ^{V+}	5
Carrot and ginger soup with curry foam ^V	5	Spinach soup with mascarpone ^V	5

Salads and Appetizers

Marinated pumpkin, apple chutney and burrata ^V	7	Ceviche of Belper Arctic char with celery salad and pears	11
Grilled vegetable salad with pecorino ^V	6	Smoked Alpstein duck breast on pumpkin salad	10
Marinated raw celery salad with vanilla and walnuts ^{V+}	6	Veal carpaccio with black truffle	14
Porcini tiramisu with belper knolle	9	Beef tartare with Calvados, apples and belper knolle	13
Falafel with couscous salad and turmeric aioli ^{V+9}		Tuna sashimi with carrot-yuzu emulsion	12
Taboulé with smoked lamb	10		

Main Courses

Veal meatloaf «terrasse»	14	Grilled scallops with Brussels sprout cream and onion confit	16
Beef entrecôte with parsnip purée and Barolo jus	16	Cauliflower with hummus and chimichurri ^{V+}	12
Pink duck breast with orange sauce and pak choi	15	Pumpkin risotto with glazed morels and belper knolle ^V	13
Baked pike-perch fillets on leek and potato vegetables	14	Veal ravioli «terrasse»	12
King prawn with lemon risotto	16	Fregola Sarda with olives, capers, tomatoes and zucchini piccata ^V	11
Poached salmon cube on pilaf saffron rice with lemon cream sauce	14	Orecchiette with tomato sauce and stracciatella burrata ^V	11

Mini-Desserts from our In-House Patisserie

Cream 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	Lemon tart	7
Black forest tartlet	7	Crème Brûlée, meringues ^V	7
Brownie ^V	7	White orange panna cotta	7

V: vegetarian / V+: vegan

FLYING DINNER NOVEMBER/DECEMBER

Prices per piece in CHF including VAT

Soups in an espresso cup

Tomato soup «terrasse» ^{V+}	5	Lobster bisque	8
Porcini mushroom soup ^{V+}	7	Spinach soup with mascarpone ^V	5
Sparkling wine soup «Ferrari» with black truffle ^V 8		Parsnip soup with caviar	8

Salads and Appetizers

Marinated pumpkin, apple chutney and burrata ^V	7	Ceviche of Belper Arctic char with celery salad and pear	11
Grilled vegetable salad with pecorino ^V	6	Smoked Alpstein duck breast on pumpkin salad ¹⁰	
Oysters with shallot vinaigrette	8	Veal carpaccio with black truffle	14
Porcini tiramisu with belper knolle	9	Beef tartare with black truffle	13
Falafel with couscous salad and turmeric aioli ^{V+} 9		Tuna sashimi with carrot-yuzu emulsion	12
Taboulé with smoked lamb	10	Beef carpaccio with black truffle	13
Blini with caviar and sour cream	15		

Main Courses

Veal meatloaf «terrasse»	14	Grilled scallops with Brussels sprout cream and onion confit	16
Beef entrecôte with sweet potato purée and Barolo jus	16	Cauliflower with hummus and chimichurri ^{V+}	12
Pink duck breast with orange sauce and pak choi ¹⁵		Pumpkin risotto with glazed morels and belper knolle ^V	13
Baked pike-perch fillets on leek-potato vegetable ¹⁴		Veal ravioli «terrasse»	12
King prawn with lemon risotto	16	White wine risotto with black truffle	14
Poached salmon cubes on pilaf saffron rice with lemon cream sauce	14	Orecchiette with tomato sauce and stracciatella burrata ^V	11
Gnocchi in truffle cream sauce with black truffle	14		

Mini-Desserts from our In-House Patisserie

Cream slice	7	Blondie ^V	7
Tiramisu ^V	7	Fruit tartlet ^V	7
Dark chocolate mousse ^V	7	Cannolo with coffee cream	7
White chocolate mousse ^V	7	Lemon tart	7
Black forest tartlet	7	Crème Brûlée, meringues ^V	7
Brownie ^V	7	White coffee panna cotta	7

V: vegetarian / V+: vegan

If you would like white truffles, the daily prices apply.

FLYING DINNER JANUARY/FEBRUARY

Prices per piece in CHF including VAT

Soups in an espresso cup

Tomato soup «terrasse» ^{V+}	4	Parsnip soup with smoked salmon	7
Sparkling wine soup «Ferrari» ^V	6	Spicy coconut wasabi soup ^{V+}	5
Carrot and ginger soup with curry foam ^V	5	Pumpkin soup with seeds and pumpkin seed oil ^{V+}	5
		Porcini mushroom soup with truffle oil ^V	7

Salads and Appetizers

Marinated pumpkin with walnuts and burrata ^V	7	Ceviche of Belper Arctic char with celery salad and pears	11
Grilled vegetable salad with pecorino ^V	6	Smoked Alpstein duck breast on red cabbage salad	10
Marinated raw celery salad with vanilla and walnuts ^{V+}	6	Veal carpaccio with black truffle	14
Porcini tiramisu with belper knolle ^V	9	Beef tartare with Williams pear, pears and belper knolle	13
Beetroot falafel with couscous salad and turmeric aioli ^{V+}	9	Tuna sashimi with carrot-yuzu emulsion	12
Taboulé with smoked lamb	10		

Main Courses

Veal meatloaf «terrasse»	14	Grilled scallops with Brussels sprout cream and onion confit	16
Beef entrecôte with sweet potato purée and Barolo jus	16	Cauliflower with hummus and chimichurri ^{V+}	12
Pink duck breast with orange sauce and pak choi	15	White wine risotto with black truffle ^V	14
Baked pike-perch fillets on leek potato vegetable	14	Veal ravioli «terrasse»	12
King prawn with lemon risotto	16	Rigatoni with olives, capers, tomatoes, and pesto ^V	11
Poached salmon cubes on pilaf saffron rice with wasabi sauce	14	Orecchiette with tomato sauce and stracciatella burrata ^V	11

Mini-Desserts from our In-House Patisserie

Cream 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	Lemon tart	7
Black forest tartlet	7	Crème Brûlée, meringues ^V	7
Brownie ^V	7	White coffee panna cotta	7

V: vegetarian / V+: vegan

ARRIVAL

*The terrasse is located in the heart of Zurich at Bellevue Square, where the Limmat flows out of Lake Zurich.
If you are traveling by public transport: You can reach terrasse via tram numbers 2 / 4 / 5 / 8 / 9 / 11 / 15 getting off
at the «Bellevue» stop.*

The parking garages «Hohe Promenade» and «Opernhaus» are only a 2-minute walk from us.

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



TERMS AND CONDITIONS

Restaurant terrasse SA

Basis

The signed reservation/order confirmation or the contract serves as the basis for all agreements.

Provisional Reservations

Provisional reservations are held for a maximum of 10 days. After this period, we reserve the right to release the reservation.

Selection of Offer

The choice of food and wine must be confirmed no later than 14 working days before the event. If no confirmation is received within this period, we will be pleased to suggest an alternative.

Number of Guests

The final number of guests must be confirmed no later than 48 hours before the start of the event. This number serves as the basis for invoicing.

From 3 working days prior to the event, we will charge the selected menu for 100% of the last confirmed number of guests. Any deviations require our agreement and written confirmation.

Payment Terms

Price changes due to inflation remain reserved. All prices are listed in CHF and include statutory VAT.

For larger events, we reserve the right to request a deposit of up to one third of the expected revenue. In such cases, the reservation becomes binding only after receipt of payment.

An invoice will be issued for each event. This must be settled within the specified payment period.

Individual payment is possible for groups up to 10 people. For groups larger than 20 people, we kindly request payment by invoice. Invoices from CHF 500 are only sent to Swiss billing addresses. Companies based abroad are requested to pay on site.

Additional Staff

If the event extends beyond regular opening hours, a night surcharge of CHF 40 per staff member and hour (or part thereof) will be charged.

The legally mandated closing time must be strictly observed. Staff service ends one hour after closing.

The number of staff is determined by us and adjusted to meet the needs of the event.

Damages

The customer is liable for any damages to rooms, facilities, furniture, and outdoor areas. We do not assume liability for any loss or damage to items brought in by the customer.

Cleaning / Waste

If extraordinary soiling requires special cleaning or additional waste disposal, we reserve the right to charge for the extra effort.

Ticketing for Events

Tickets for events in our restaurant are available either via Eventfrog or directly at the restaurant, depending on the event.

By purchasing a ticket, the buyer acquires a one-time right to attend the event, including the services listed on the ticket, at the specified date and time.

Tickets are non-refundable and non-exchangeable – this also applies in the case of event cancellations or force majeure. In case of a postponement, tickets remain valid for the new date.

Cancellation Policy

Cancellations or significant changes must be communicated to us in writing as early as possible.

For cancellations less than 30 days prior to the event, we reserve the right to charge 30% of the quoted amount.

For cancellations up to 14 days before the event, we will charge 60% of the quoted amount.

For cancellations within 14 days before the event, the full amount (100%) will be charged.

Cancellation Policy for Restaurant terrasse

For exclusive rentals of parts of the restaurant terrasse, the following cancellation fees apply, based on the minimum revenue guarantee:

- *Up to 3 months before the event: no charge*
- *Up to 2 months before the event: 50% of the minimum revenue*
- *Up to 1 month before the event: 80% of the minimum revenue*
- *Up to 14 days before the event: 100% of the minimum revenue*

Please note that these conditions apply specifically to the restaurant terrasse and must be agreed upon separately.

Corkage Fee

As a member of the Bindella Group, we generally do not serve wines brought by guests.

In exceptional cases, a corkage fee of CHF 35 per 75 cl bottle will be charged.

Jurisdiction

This contract is governed by Swiss law.

The place of jurisdiction is Zurich.