



*milch
bar*
ZÜRICH

BANQUET DOCUMENTATION



MILCHBAR

THE HOUSE OF GASTRONOMIC DELIGHTS

Standing in what was a somewhat disreputable quarter of mediaeval Zurich, the house of gastronomic delights - otherwise known as the Milchbar - tempts the visitor with sinfully delicious culinary treats. The restaurant can seat up to 120 guests in a variety of indoor and outdoor venues. The delightful central courtyard with its magnificent fountain or under the arcades, in the café-bar or on the ground or first floors or even in the location's own hotel room - you'll find the perfect backdrop for your event, be it playful or dramatic. Our crew caters to our guests' every need to make their company gathering, anniversary, wedding or private function an unforgettable, once-in-a-lifetime experience.

Welcome to the Milchbar,
Zurich's finest house of gastronomic delights!

VENUES AND GUESTS

	No. of guests, seated	No. of guests, standing
2ND FLOOR, FRONT	15	20
2ND FLOOR, BACK	25	30
2ND FLOOR, ENTIRE AREA	45	50
DOWNSTAIR	15	20
ARCADE, LEFT	12	30
ARCADE, RIGHT	12	30
ARCADE, ENTIRE AREA	50	60
INNER COURTYARD	40	50

MINIMUM SPEND

	Evenings & weekends
2ND FLOOR, FRONT	CHF 1200.-
2ND FLOOR, BACK	CHF 2000.-
2ND FLOOR, ENTIRE AREA	CHF 4000.-
ARCADE, ENTIRE AREA	CHF 5000.-
INNER COURTYARD	on request

APERITIF WITHOUT EXCLUSIVE BOOKING

MONDAY TO WEDNESDAY

CHF 30.- per person

THURSDAY TO SUNDAY

CHF 45.- per person

Groups of 50 or more & exclusive booking of Milchbar on request.





APERITIFS

Zentralhof

per person 23.50

Giant olives - succulent and tasty
Selection of cured meats and cheeses
Tomato-mozzarella skewers

Paradeplatz

per person 26.50

Bruschetta with tomatoes
Bruschetta with olive tapenade
Selection of cured meats and cheeses
Home-made beetroot falafel
Home-made hummus with pita bread

Milchbar

per person 32.00

Home-made hummus with pita bread
Crispy Zürisee sushi roll
Selection of cured meats and cheeses
Classic tarte flambée

Münsterhof

per person 38.50

Giant olives - succulent and tasty
Bruschetta with beef tartare
Crispy Zürisee sushi roll
Home-made hummus with pita bread
Classic tarte flambée
Selection of cured meats and cheeses

TINY BITES

Bruschetta with beef tartare	7.50
Bruschetta with tomatoes	4.50
Bruschetta with cream cheese	4.50
Seasonal soup shot	4.50
Tomato-mozzarella skewers	5.50

Minimum order for tiny bites is
15 pieces per selection.





BITES TO SHARE

Mantu (<i>Afghan dumplings</i>)	34.00
Beef, chickpeas, chilli, yoghurt, lemon	

Home-made beetroot falafel	32.50
Pomegranate, coriander, yoghurt dip, pita bread	

Crispy Zürisee sushi roll	32.00
served with ginger, wasabi, soy sauce	

Giant olives - succulent and tasty	9.00

Olives, parmesan chunks, nuts	16.00

Guacamole with pita bread	18.00

Home-made hummus with pita bread	18.00

Milchbar selection of cured meats and cheeses	36.00

Milchbar cheese platter	34.00

Classic tarte flambée	26.00
<i>Bacon, sour cream, spring onions</i>	

Veggie tarte flambée	25.00
<i>Cherry tomatoes, rocket, parmesan, sour cream</i>	

Truffle tarte flambée	29.00
<i>Truffles, sour cream, truffle oil</i>	

Each portion is calculated for approx.
5 people sharing.



TAVOLATA

TAVOLATA «MILCHBAR»

Selection of cured meats and cheeses *per person 19.50*

Crispy Zürisee sushi roll

Chicken curry with basmati rice *per person 32.50*

Quiche of the day

Mantu (*Afghan dumplings*)

Beef, chickpeas, chilli, yoghurt, lemon

Cheesecake with passion fruit *per person 11.00*

Total Tavolata *per person 63.00*

TAVOLATA «VEGGIE»

Mixed green salad *per person 15.50*

Home-made hummus with pita bread

Veggie tarte flambée *per person 35.50*

Truffle ravioli

Creamy truffle sauce, fresh truffles

Home-made beetroot falafel

Pomegranate, coriander, yoghurt dip, pita bread

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

Total Tavolata *per person 57.90*

TAVOLATA «PARADEPLATZ»

Selection of cured meats and cheeses *per person 26.50*

Bruschetta with beef tartare

Bruschetta with tomatoes

Crispy Zürisee sushi roll

Truffle ravioli *per person 46.50*

Creamy truffle sauce, fresh truffles

Classic tarte flambée

Milchbar poke bowl with crispy chicken

Minced beef with elbow macaroni

Apple purée, gruyère

Quiche of the day

Confectioner's dessert buffet *per person 24.50*

Mini pastries of the season

Total Tavolata *per person 97.50*

Passed finger foods only with exclusive booking
of a room and in consultation with location.

MENU

STARTERS

Soup of the season	14.00

Mixed salad	13.00

Mantu (<i>Afghan dumplings</i>)	16.00
Beef, chickpeas, chilli, yoghurt, lemon	

Beef tartare with crusty bread	22.00







MAIN COURSES

Truffle ravioli	32.00
<i>Creamy truffle sauce, fresh truffles with parmesan</i>	

Minced beef with elbow macaroni	29.00
<i>Apple purée and gruyère</i>	

Quiche of the day with mixed salad	26.00

Chicken curry with basmati rice	32.00

Veggie curry with basmati rice	29.00

Milchbar poke bowl	29.00
<i>Edamame, guacamole, spring onions, ginger, chilli, pumpkin, mandarin, red cabbage, jasmine rice, lime and soy dressing</i>	
+ Crispy chicken	8.00
+ Chicken strips	7.00
+ Crispy plant-based chicken	8.00

Home-made falafel	28.00
with hummus and mint yoghurt	

Cheese fondue by Franz Fäh from the Gstaad Palace	52.00
unlimited, with all the trimmings	
+ Truffles	8.00
+ Champagne	7.00
+ Truffles & Champagne	9.00

Fish, meat and poultry are mainly sourced in Switzerland.
For more details of our fishery and information about allergies
or intolerances, please ask our service team.
Prices are in Swiss francs and include 8.1% VAT.

DESSERTS

Cheesecake with passion fruit 11.00

Ice cream cup from the Schlattgut farm 6.90

Confectioner's buffet mini pastries 24.50

Apple strudel by the metre with vanilla sauce 13.50



BRUNCH

MILCHBAR BREAKFAST - SMALL

Croissants & co.
Finest Bircher muesli
Cheese, air-dried meat, ham
Freshly squeezed orange juice

per person 27.00

MILCHBAR BREAKFAST - LARGE

Croissants & co.
Finest Bircher muesli,
Delicious fruits of the season
Cheese, air-dried meat, ham
Eggs your way
fried and scrambled
Freshly squeezed orange juice

per person 33.00

MILCHBAR TAVOLATA BRUNCH

Croissants & co.
Finest Bircher muesli,
Delicious fruits of the season
Cheese, air-dried meat, ham
Eggs your way
fried and scrambled
Salmon bagel
Milchbar pancakes
Freshly squeezed orange juice

per person 48.00





BREAKFAST

Belgian waffles	16.50
<i>Fruits of the season, maple syrup</i>	

Milchbar pancakes	16.50
<i>Fruits of the season, maple syrup</i>	

Warm banana bread	11.50
<i>Peanut butter, mascarpone, fresh fruit, maple syrup</i>	

Milchbar bagels & more	

Pastrami bagel	24.00
Salmon bagel	24.00
Avocado bagel	17.50

Eggs your way (fried, scrambled)	13.00
<i>Crusty pure spelt bread, butter</i>	

+ Smoked salmon	9.00
+ Guacamole	7.00
+ Fried bacon	5.00
+ Feta	5.00

WINE

SPARKLING WINE

Champagner / Soutiran / premier cru (F)	94.00	
<i>fresh-cheerful-bubbly</i>		

Prosecco / Furlan / Valdobbiadene (I)	66.00	
<i>simpl-fruity-aperitif</i>		

WHITE

Riesling-Sylvaner / Turmgut / Zurich (Ch)	58.00	
<i>local-laid-back-easy-going</i>		

Grüner Veltliner / Wetzeli / Kamptal (A)	59.00	
<i>acidic-easy-cool</i>		

Sauvignon Blanc / de Lorenzi (I)	59.00	
<i>fruity-fresh-beach</i>		

Heida / St. Joder / Wallis (Ch)	66.00	
<i>sun-fresh-easy-going</i>		

Nivarius / Nivarius Blancos / Rioja (E)	60.00	
<i>fresh-aperitif-fruity</i>		

ROSÉ

Château Miraval / Provence (F)	70.00	
<i>fire-sun-sea</i>		

RED

Pinot Noir / Turmgut / Zurich (Ch)	66.00	
<i>cool-easy-light</i>		

Amarone / le Calendre / Veneto (I)	89.00	
<i>spicy-fine-dining</i>		

Treggiaia / Villa Bibbiani / Chianti (I)	64.00	
<i>meat-fruit-colour</i>		

Trus Reserva / Ribera del Duero (E)	89.00	
<i>dark-heavy-strong</i>		



Handwritten price list on a chalkboard:

Flasche	per kg
= 49,-	12,-
= 55,-	18,-
= 61,-	24,-
= 66,-	29,-
= 71,-	34,-

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 serves as 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.

MENU SELECTION

The selection of food and beverages must be set no later than 14 business days before the event. The beverages will be charged according to what is consumed; the full costs of the pre-ordered food will be charged as a minimum.

EVENTS WITH EXTENSION

For events that exceed the official opening hours, we charge an overtime permit in the form of a basic fee of CHF 100 and an additional fee of CHF 25 per hour of extension.

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 / Cook
CHF 45 per hour
Auxiliary staff
CHF 35 per hour.

TERMS OF PAYMENT

The invoice must be paid within 10 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of the final amount. The correct billing address must be provided prior to the event. For card payments, 3% commission will be added to 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. For cancellations within 48 hours of the event, we will charge 100% of the prospective services. Services that Pumpstation Gastro GmbH obtains for the customer from third parties will be charged according to the general terms and conditions of the third party.

MUSIC / PERFORMANCES

Music is part of a lively party. We understand this completely. Unfortunately, the neighbours, authorities and police see things somewhat differently. Music is only possible at an event in the tent and after 10 p.m. the night-time quiet hours are to be observed.

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. Uncollected decoration material will be disposed of at the organizer's expense.

DAMAGES / LIABILITY

The customer is liable for all damage to rooms, equipment, furniture and surroundings. Mönchhof am See 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.

JURISDICTION

The contract is subject to Swiss law. The place of jurisdiction is Zurich.



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