

VOTRE BANQUET

—
YOUR BANQUET

Restaurant
Mère Catherine

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NOMBRE DE PLACES

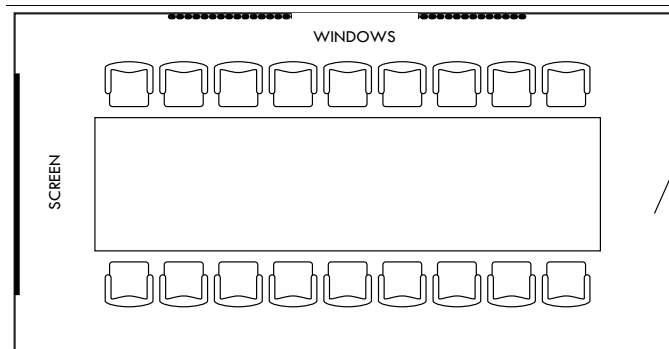
NUMBER OF SEATS

<i>Restaurant</i>		60 seats
<i>Gallery</i>	<i>first floor</i>	52 seats
<i>Louis XIV corner</i>	<i>first floor</i>	6 seats
<i>Salon</i>	<i>first floor</i>	18 seats
<i>Terrace</i>		72 seats
<i>Bar Le Philosophe</i>		22 seats & 20 standing places

LE SALON ET LES PRIX

FLOORPLAN "LE SALON" AND PRICES

H 2.60m / W 2.90m / D 6.90m



<i>Banqueting/Meeting with equipment</i>	14 – 16 persons
<i>Banqueting/Meeting without equipment</i>	16 – 18 persons

Conference auxiliaries

<i>Flipchart / Whiteboard</i>	25.00
<i>Video beamer and screen</i>	40.00

Prices "Le Salon"

<i>½ day meeting (08.00am – 11.30am / 02.15pm – 06.00pm)</i>	150.00
<i>1 day meeting (08.00am – 06.00pm)</i>	300.00
<i>Meeting including lunch/dinner at "Le Salon"</i>	125.00

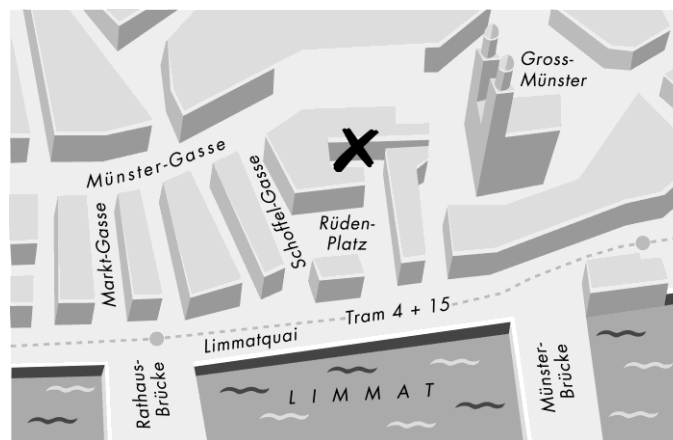
From a group of 12 guests or more you can book our "Le Salon" during lunch or dinner for free.

Lunch: 11.30am – 02.30pm

Dinner: 06.00pm – 12.00am

L'EMPLACEMENT ET LE PARKING

LOCATION MAP



Public transport

<i>Tram No 4 to "Helmhaus" or "Rathaus"</i>	1 walking minute
<i>Tram No 15 to "Helmhaus" or "Rathaus"</i>	1 walking minute
<i>Zürich main station</i>	15 walking minutes
<i>"Bahnhof Stadelhofen"</i>	10 walking minutes

Parking facilities

<i>Parking garage "Hohe Promenade"</i>	5 walking minutes
<i>Parking garage "Urania"</i>	5 walking minutes
<i>Parking area "Obergericht"</i>	3 walking minutes

LES APÉROS

APEROS, COCKTAIL- AND STANDING BUFFETS

Canapés of your choice (from 10 pieces on)
(Baguette, toast or house bread)

Pisson - Fish

Saumon fumé – Smoked salmon with horseradish	4.50
Mousse de thon – Tuna mousse	3.00
Tapenade – Olive, anchovies, garlic	3.00

Viande - Meat

Tartar de bœuf – Beefsteak Tatar „Mère Catherine“	4.00
Rillettes de canard – Duck rillettes	4.50
Roastbeef – Tender roast beef with sauce Tartare	5.50

Végétarien - Vegetarian

Tomate et basilic – Dices of tomatoes with basil	3.00
Brie de Meaux – Brie de Meaux cheese	3.50
Chèvre maison – Homemade goat cheese with honey	3.00

Focaccia - filling of your choice
(available from 20 pieces)

«Di tonno» – Tuna mousse	2.00
«Al salmone» – Salmon mousse	2.00
«Caprese» – Tomatoes and mozzarella	2.00
«Magro» – Ricotta and spinach	2.00

Cold & Warm

Poisson - Fish (from 10 pieces on)

Fritot de poisson – Crispy fish with sauce Tartare	5.00
Crevettes géantes «provençale» King prawns „provençale“	5.50
Coquilles St. Jacques – Sautéed scallop with sauce rouille	5.50

Viande - Meat

Cornet au jambon – Little croissant with ham	3.00
Boulettes «provençale» - Meatballs „provençale“	4.00
Brochette de volaille – Chicken skewer marinated with honey, lemon and chilli	4.50
Quiche Lorraine – Little quiche with cheese, bacon and leek	4.00
Tarte flambée – Flamed tart alsace style	1.00

Végétarien - Vegetarian

Croûte méditerranéenne – Turnover filled with vegetables and goat cheese	3.00
Macarons salés – Salty macaroons with goat cheese, figs and thyme	3.50
Pâte feuilletée – Puff pastry (60 gr. / person)	4.00
Soupe du jour – Little soup in a glass	4.00
Crudités – Seasonal vegetables with 3 sauces (at least 15 portions)	4.00

LES APÉROS COMPOSÉS

APÉRO COMPOSITIONS

Apéro «Mère Catherine» (from 6 persons on)
1 piece/person of each sort **21.50**

Tartar de bœuf – Beefsteak Tatar „Mère Catherine“

Chèvre maison – Homemade goat cheese with honey

Tapenade – Olive, anchovies, garlic

Crevettes géantes «provençale» King prawns „provençale“

Soupe du jour – Little soup in a glass

Pâte feuilletée – Puff pastry

Apéro «Paris» (from 25 persons on)
1 piece/person of each sort (without sweet macarons) **42.00**

Rillettes de canard – Duck rillettes

Roastbeef – Tender roast beef with sauce Tartare

Terrine de foie d'oie – goose-liver terrine on brioche toast

Saumon fumé – Smoked salmon with horseradish

Coquilles St. Jacques – Sautéed scallop with sauce rouille

Les Huitres – Oysters “Fine de Claire Nr. 2”

Quiche Lorraine – Little quiche with cheese, bacon and leek

Macarons salés – Salty macaroons with goat cheese, figs and thyme

Croûte méditerranéenne – Turnover filled with vegetables and goat cheese

Mini Macarons – Little macaroons filled with lemon, coffee, raspberries, chocolate, orange and vanilla

Apéro «Rustique» (from 15 persons on)
1 piece/person of each sort **26.00**

Mousse de thon – Tuna mousse

Fritot de poisson – Crispy fish with sauce Tartare

Brie de Meaux – Brie de Meaux cheese

Crudités – Seasonal vegetables with 3 sauces

Focaccia «Caprese» – Focaccia with tomatoes and mozzarella

Tarte flambée – Flamed tart alsace style

Cornet au jambon – Little croissant with ham

Boulettes «provençale» - Meatballs „provençale“

Dear guests

To guarantee a hitch-free organisation of your banquet we kindly ask you to choose one of the following menus for a group of more than **20 guests**. If you need any help or suggestions please contact us.

Merci mille fois – Thank you

General Manager: **Regula Draxler**
Chef: **Jörg Berchtold**

POTAGES

SOUPS

Soupe à l'oignon – Onion soup with croutons	12.00
Bisque d'homard – lobster soup with shrimp cubes	17.00
Vichyssoise – Potatoe leek soup (cold or warm)	10.00
Soupe au pistou – Provençal vegetable soup with pistou	11.00
Potage aux betteraves rouges –Beetroot soup with goat cheese	11.50
Crème de champignons – Mushroom cream soup with fresh cheese	11.00

SALADES

SALADS

Salade de céleri aux pommes et au brie – Celery salad with caramelized apple and Brie cheese	15.00
Canard fumé sur salade de fenouil à l'orange –Fennel orange salad with smoked duck breast	17.50
Salade niçoise – Salad with tuna, anchovies, capers, potatoes, cucumber, tomatoes, egg, olives, red onion and sweet peppers	16.00
Saumon mariné sur salade de concombre et de pastèque – Cucumber-watermelon salad with pickled salmon (only during summer season)	16.50
Salade de pain comme en Méditerranée – Bread salad Mediterranean style	12.00
Salade de saison – Salad with roasted champignons, bacon and croutons	13.50

ENTRÉES CHAUDES

WARM STARTERS

Tarte aux oignons – Onion tart with salad	14.50
Filet de loup de mer à la nage – Filet of bass in tomato saffron court bouillon with herbs and vegetables	25.00
Coquilles St. Jaques – Scallops with champagne sauce, artichokes and air dried ham	19.50
Chèvre chaude – Gratinated goat cheese on foccaia with lukewarm tomato-olive ragout	15.00
Crevettes géantes à la provençale – King prawns with garlic and herbs on tagliolini	23.00

PLATS PRINCIPAUX

MAIN DISHES

Boeuf - Beef

Bœuf braisé „Bourguignon“ – Braised beef with bacon, champignons and pickled onions, served with mashed potatoes and vegetables	34.00
Daube de bœuf – Beef stew Provence style with olives, bacon, tagliolini and vegetables of the season	33.00
Entrecôte de bœuf „Stroganov“ – Dices of beef entrecote on paprika cream sauce with sweet peppers, onions and pickled cucumber, served with spätzli	40.00
Côte couverte de bœuf – Prime rip beef steak on thyme juice, sautéed potatoes and green beans	40.00

Veau - Veal

Steak de veau „Rémy Martin“ – Veal steak on Cognac cream sauce, gnocchi and carrots	52.00
Émincé de veau «provençale» – Sliced veal Provence style with Camargue rice	39.00
Blanquette de veau – White veal stew with noodles and green beans	34.00

Volaille - Poultry

Coq au vin à l'ancienne – Chicken braised in red wine with pickled onions and croutons, served with mashed potatoes	35.00
Suprême de poularde – Corn feed chicken breast on spicy tomato-vegetable sauce with potato gnocchi	36.00
Magret de canard à la grenade – Duck breast on pomegranate- apple juice, spätzli and been-red radish	38.00

Poisson - Fish

Filet de daurade au pistou – Gilt head bream with pistou, vegetable Provence style and roasted potatoes	38.00
Crevettes géantes «provençale» – King prawns with olive oil, garlic, tomato dices and spring onions, served on tagliatelle	38.00
Filets de sole au beurre blanc – Filet of sole on white butter sauce, Camargue rice and leaf spinach	48.00
Saumon au citron vert – Slice of salmon on lime sauce with black rice and fennel	34.00

Vegetarien - Vegetarian

Ratatouille gratinée – Ratatouille gratinated with fried egg and potato gratin	21.50
Strudel aux légumes – Vegetable strudel on leaf spinach on fresh cheese sauce	23.50
Gnocchi jardinière – Gnocchi with vegetables, goat cheese and pistou	23.50

ENTREMENTS

SWEETS

Tarte Tatin – Apple tart upside down with vanilla ice cream	12.50
Gâteau au chocolat – Chocolate cake with double cream	12.50
Crème au caramel – Caramel cream pudding with whipped cream	9.50
Petite tranche de mille-feuille „Mère Catherine“ – Little homemade puff pastry cream slice “Mère Catherine”	10.00
Savarin au rhum – Savarin (leavened pastry) with rum	10.00
Mousse au chocolat – Chocolate mousse	11.00
Éclair au mocca – Eclair with mocca	9.50
Dessert aux fruits saisonaux – Seasonal fruit dessert	12.50

ACCOMPAGNANT LE CAFÉ

ACCOMPANYING THE COFFEE

3 pieces per person

<i>Friandises</i> – Small pasty	3.00
<i>Macarons</i> - Macaroons	5.50

LES MENUS COMPOSÉS

SUGGESTION OF MENUS

Menu «Mère Catherine» **77.50**

Fromage chèvre maison

Homemade goat fresh cheese house style with lettuce

Carré d'agneau rôti au four

Tender roasted loin of lamb with potato gratin on ratatouille

Gâteau au chocolat

Chocolate cake with double cream

Menu «Paris» 94.00

Canard fumé sur salade de fenouil à l'orange
Fennel orange salad with smoked duck breast

—
Filet de loup de mer à la nage
Filet of bass in tomato saffron court bouillon with herbs and vegetables

—
Entrecôte de bœuf «Stroganov»
Dices of beef entrecote on paprika cream sauce with sweet peppers, onions and pickled cucumber, served with spätzli

—
Tarte tatin
Apple tart upside down with vanilla ice cream

Menu «Rustique» 58.00

Salade Niçoise
Salad with tuna, anchovies, capers, potatoes, cucumber, tomatoes, egg, olives, red onion and sweet peppers

—
Daube de bœuf
Beef stew Provence style with olives, bacon, tagliolini and vegetables of the season

—
Petite tranche de mille-feuille «Mère Catherine»
Little homemade puff pastry cream slice "Mère Catherine"



The pasta range for all our restaurants is freshly produced by our team of "Pasta-Freunde" at the Commihalle.

Meat declaration:
Beef: Switzerland or Ireland / Veal: Ireland or Netherlands
Lamb: Australia or New Zealand / Chicken: France

Date: August 2020 / all prices in CHF incl. VAT

"Allergens and Intolerances: In this regard, we ask you to inform our employees "

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LES CLAUSES ABUSIVES

TERMS AND CONDITIONS

1. The number of guest confirmed written until 48hours before the banquet is the basis for the invoice. A difference of minus 3 guests is going to be account.

2. Our term of payment is 15 days after invoice date. We reserve to ask for a prepayment in certain cases.

3. For the permit of additional opening hours (after midnight), we charge CHF 120.00 all-in.

4. For additional personal costs after 12.30am, we charge CHF 45.00 per hour and employee.

5. Cancellation fees:

60 days bevor the event 0% of the agreed offer

59-30 day's bevor the event 25% of the agreed offer

29-20 day's bevor the event 50% of the agreed offer

19-06 day's bevor the event 75% of the agreed offer

5 days bevor the event 100% of the agreed offer

An aperitif without meals in the sense of a menu, we will charge an average price of CHF 60.00 per person. Extra costs of third parties are charge to 100%.

6. The organizer is responsible for the assurance of his exhibits. The Restaurant Mère Catherine does not take any responsibility for lost or damaged items.

7. In case of act of nature beyond control such as fire, water, strike, blackout etc. the Restaurant Mère Catherine reserve the right to rescind the contract without any costs.

8. In cases of force majeure like fire, strike, riots, official directives (e.g. during a pandemic) or an act of terror COPI reserves the right to withdraw from the contract without incurring any fee. This also applies to cases of force majeure that allow restricted service only and make regular excution of events impossible.

9. Copi reserves the right to slightly adjust your services or prices in relation to the delivery. Small adjustments can be made without consultation with the organizer. Bigger price increases are only possible after consultation

10. The exclusive place of jurisdiction for disputes arising from this agreement is 8001 Zurich.
