

Loulou

Restaurant & Bar



STARTERS

Green salad seeds, nuts & croutons <i>crunchy, fresh, simply oh là là</i>	12
Lamb's lettuce with bacon, artichoke and poached egg <i>a charming classic from the countryside</i>	19
Scallops fried until golden brown, peas in beurre blanc, refreshed by Granny Smith apples <i>the Côte d'Azur on your plate</i>	21
Duck liver gently grilled, served on brioche with apricot, port wine, onion and hazelnut – <i>a rendezvous of flavours</i>	23
Asia Beef Tartare lightly seared, coriander, walnut oil, pickles, mayonnaise, brioche & herb salad – <i>sounds wild, tastes merveilleux</i>	19 / 33
Seasonal soup surprise, always fresh from the market, 3 types of soup <i>Supp it like it's hot!</i>	12
Salad dressings: Home-, French- oder Italian Dressing	



Pasta & vegetables

Stuffed pumpkin with spinach, wild mushrooms and Aberot red smear cheese <i>a taste of autumn in France</i>	31
Alsatian tarte flambée reloaded figs, red onion, Chavroux cheese & thyme honey <i>sweet, salty, crispy – très chic!</i>	19
Tagliolini with black truffle <i>when pasta wears haute couture</i>	18 / 27
Linguine à la Vongole cockles, mint, parsley, garlic & olive oil <i>you cannot have more holidays</i>	17 / 25

WINE LIST



Signature dish



Served with a rechaud and pan
THE BUTCHER'S PAN CAFÉ DE PARIS
Entrecôte 49 Gambas 37 Roasted cauliflower steak 28
Züri Fries & seasonal vegetables – *the diva of the menu*

MEAT & FISH

Chili red wine bratwurst with Merlot shallots and parsley root purée <i>a spicy temptation</i>	17 / 25
Veal cheeks braised until tender with potatoes, parsnips & smoked salt popcorn – <i>so tender, even your fork will blush</i>	25 / 38
Pan-fried pike-perch on purple mashed potatoes with spiced apple, saffron fennel & sour cream – <i>a delight that melts in your mouth</i>	39
Fried red mullet with layered potatoes and pea cream <i>a dish reminiscent of a holiday in the south of France</i>	41
Bœuf Rossini with Périgourdine sauce, duck liver, brioche & black truffle <i>the crown jewel of classic dishes</i>	46 / 69
Chateaubriand 400g for 2 persons with grilled vegetables, Züri fries & beurre Café de Paris <i>sharing is caring</i>	per person 60

DESSERT

Glace artisan & sorbets maison handmade by Casa Nobile ice cream makers <i>heavenly, always worth indulging in</i>	per scoop 5
Creme brûlée crisp, caramelised, creamy	9
Chocolate cigar with chocolate mousse, crumble & dark chocolate, 1cl cognac <i>the sweet seducer</i>	14
Fabergé lemon tart lemon, raspberry, white chocolate & gold <i>a dessert like a piece of jewellery</i>	13
Cheese selection fine cheeses with fruit bread, pear and truffle honey	21

All prices in Swiss francs, including service & VAT. If you have any allergies or intolerances, please ask our service staff about the allergen menu.