

15.09. – 19.09.2025

Weekly menu

includes soup or salad

(Home-, French- or Italian Dressing)

Menu 28

🌿 Vegetarian menu 26



Tuesday

Fried pike-perch fillet with linguine
dill & lemon sauce on a bed of pasta

🌿 Spaghetti all'arrabbiata
Pasta with fire & soul - spicy, tomato

Thursday

Wild boar neck, red abbake, spaetzle,
with chestnuts & poached pear

🌿 Vegan forest variation
Red cabbage, Brussels sprouts,
chestnuts

Monday

Orecchiette with Salsiccia Cima di
Rapa, Italian classic with spicy
sausage & leafy greens

🌿 Cheese ravioli with basil pesto,
baby spinach & sun-ripened cherry
tomatoes

Wednesday

Chicken breast, mushroom cream
sauce, on fragrant rice with
mushrooms

🌿 Vegetable lasagna
layer upon layer of vegetables bliss
from the oven

Friday

Chrissy zander with salat & fries
crispy delight, ricotta and delicate
mayo

🌿 Crespelle Fiorentina
stufet pancakes with spinach &
ricotta in tomato sauce



LouLou

Restaurant & Bar



Weinkarte



Offer of the Chef

Lamb's lettuce salad with Bacon,
artichokes and poached egg 19

Asian beef tartare lightly seared
coriander, walnut oil, mayak egg,
brioche & herb salat 19 / 33

🌿 Tagliolini with black truffles 18 / 27

Spicy red wine bratwurst 17 / 25

Fried zander, purple potatoes,
spiced apples, saffron fennel 39

Signature burger with fried egg,
veal bacon, truffle oil, coleslaw,
French fries 38



oh..lala

Linguine à la Vongole
cockles, mint, parsley,
garlic

17 / 25



Alle Preise in CHF, inklusive Service & gesetzlicher Mehrwertsteuer. Bei Allergien & Unverträglichkeiten fragen Sie bitte unsere Servicemitarbeiter nach der Allergendecklaration.

