



13.10. – 17.10.2025

Weekly menu

includes soup or salad

(Home-, French- or Italian Dressing)

Menu

28



Vegetarian menu 26



Monday

Penne alla Bolognese
Classic slow-braised beef ragout
with tomatoes & aromatic herbs

🍂 Pumpkin Risotto
creamy Hokkaido pumpkin risotto
paired with a fresh garden herb
salad



LouLou

Restaurant & Bar



Weinkarte



◀ Chef's Recommendations ▶

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

Tuesday

Beef Rump Steak with Fried
Potatoes & Leaf Spinach
Tender grilled steak with crispy
potatoes & young spinach

🍂 Vegetable Quiche
Oven-baked savoury quiche with
colourful vegetables & seasonal
leaf salad

Wednesday

Chicken Tonnato
Thinly sliced chicken breast with a
creamy tuna-caper sauce and a
colourful mix

🍂 Cheese Ravioli with sundried
Tomato Pesto atuffed with fine
cheese, served with aromatic
pesto, toasted seeds & herbs

Thursday

Slow-braised wild boar neck steak
with red cabbage and mashed
potatoes

🍂 Vegetarian Massaman curry
mild Thai-style coconut & peanut
curry with vegetables and jasmine
rice

Friday

Pan-fried pike- Fperch fillet with
white wine risotto & fresh garden
herb salad

🍂 Roasted Cauliflower
served with vegan mayonnaise,
pomegranate seeds, fresh herbs
& toasted hazelnuts

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 Allergendeklaration.

