



27.10. – 31.10.2025

Weekly menu

includes soup or salad
(Home-, French- or Italian Dressing)

Menu 28



Vegetarian menu 26



Tuesday

Quail variation
A delicate composition of quail,
served on smooth parsnip purée

- Pumpkin risotto with herb salad
- Creamy Hokkaido pumpkin risotto,
served with a fresh garden herb
salad

Thursday

Slow-cooked veal breast with
chimichurri, cauliflower and creamy
mashed potatoes

- Focaccia with mozzarella, pesto
and fresh rocket, oven-baked and
generously topped

Monday

Pasta alla Bolognese
Classic slow-cooked beef ragù,
topped with Parmesan

- Linguine ai Funghi
Linguine with sautéed forest
mushrooms, herbs and a light
cream sauce

Wednesday

Pork spare ribs with BBQ sauce
Tender, glazed ribs with crispy
rosemary potatoes wedges

- Homemade Gnocchi with
Gorgonzola and sweet pear and
bitter radicchio

Friday

Crispy pike-perch fillet on cime di
rapa with lemon-scented
potatoes

- Spinach lasagna
Oven-baked layers of pasta,
spinach, ricotta & tomato sauce –
hearty and comforting



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

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.

