

12.01.2026 – 16.01.2026

WEEKLY MENU

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

Menu	28
Vegetarian-Menu	26



LouLou

Restaurant & Bar



MONDAY

Wiedikerli, served with rosemary wedges and classic jus

› Creamy risotto with sautéed portobello mushrooms

TUESDAY

Lasagna Bolognese, slow-cooked in the traditional way

› Vegetarian Lasagna well-balanced and full-bodied

WEDNESDAY

Veal escalope with mashed potatoes, roasted onions, carrots

› Lemon ravioli with datterini tomatoes and Parmesan foam

THURSDAY

Pan-roasted duck breast, potato gratin and cime di rapa

› Flammkuchen with gorgonzola, olives and fresh pesto

FRIDAY

Fried fish bites with French fries and tartar sauce

› Jasmine rice with coconut curry, asian vegetables

LOULOUS FAVOURITES

Lamb's lettuce salad with bacon, artichokes and poached egg

19

Asian beef tartare lightly seared, coriander, walnut oil, mayak-egg, brioche, and herb salad

19 / 33

› Tagliolini with black truffles

18 / 27

Spicy red-wine-chilli-bratwurst

17 / 25

Fried zander, purple potatoes, spiced apples, saffron fennel

39

Signature burger with fried egg, veal-bacon, truffle oil, coleslaw and crispy French fries

38

OH..LALA...

Moules & Frites

17 / 25

Fresh mussels in white wine broth, crispy French fries



Winelist

