

LouLou

VALENTINE'S DAY

Menu

5-COURSE MENU

CHF 129

Complimentary glass of
Champagne Laurent-Perrier Cuvée Rosé

THE SEA

SEA FISH TARTARE

with marjoram & pomelo,
served in cherry broth

THE EGG

SOFT QUAIL EGG

served in a nest with Jerusalem
artichoke purée, beurre noisette,
& roasted Piedmont hazelnuts

THE SHELL

PAN-SEARED SCALLOP

with a light bisque, infused with
ginger & chili, served with sea asparagus

THE DUET

CHATEAUBRIAND FOR TWO

perfectly grilled, carved to share
served with grilled vegetables
Zurich-style fries, Café de Pairs butter

THE LOVE

CHOCOLATE TARTLET

with Bolivian cocoa, hibiscus-rose jelly,
sour cream ice cream & pistachio dust

THE CHEESE

Oat-sunflower seed cracker with pomegranate-strawberry jam, Fessli & microgreens

+ CHF 9

5-COURSE VEGGIE MENU

CHF 115

Complimentary glass of
Champagne Laurent-Perrier Cuvée Rosé

THE TARTARE

WATERMELON TARTARE

on cream cheese mousse with
flambéed pomelo & fine herb salad,
marinated with lime

THE EGG

SOFT QUAIL EGG

served in a nest with Jerusalem
artichoke purée, beurre noisette,
& roasted Piedmont hazelnuts

THE RAVIOLI

PUMPKIN-CARDAMOM RAVIOLI

with Gruyère foam, Barba di Frate
& glazed grapes

THE SURPRISE

FILO PASTRY

filled with spinach & mushrooms, served
with celery cream, apple-chili, blue St.
Gallen purée & king oyster mushrooms

THE LOVE

CHOCOLATE TARTLET

with Bolivian cocoa, hibiscus-rose jelly,
sour cream ice cream & pistachio dust