

# LouLou

Restaurant & Bar



## STARTERS

- Assorted green salads** 13  
· with a soft-boiled egg +2  
*A fresh arrangement of delicate leaves*
- Lamb's lettuce** 17  
with pomegranate, pecans and feta crumble  
· with grilled prawns +6  
· with grilled foie gras +6  
Salad dressings:  
French dressing, Italian dressing, lemon and chervil dressing  
or olive oil and sherry vinegar (vegan)
- Soup of the day** 9  
*Special today – gone tomorrow*
- Sweet potato and peanut soup** (vegan) 12  
· with crayfish and mango salad +3  
*a gentle sweetness with an exotic depth*
- Scallops** 21  
golden-brown fried, peas in beurre blanc  
refreshed with Granny Smith apple and malt vinegar  
*the Sea meets the garden*
- Asian beef tartare, LouLou style** 24 / 34  
with ginger, anchovies, lime caviar, edamame and sugar snap peas  
served with hoisin BBQ sauce, soy honey and brioche toast  
· with a small portion of Züri Fries +4  
*raw, refined, and full of contrasts*
- Bœuf Rossini (90 g)** 48  
Perigourdine sauce, black truffle, foie gras and Madeira asparagus  
*a timeless classic*

## Pasta and Vegetarian

- Homemade spring roll** 22  
with wakame salad, Nam Yim sauce and miso chilli mayo dip  
*Springtime on a plate*
- Alsatian tarte flambée revisited** 21  
Crème fraîche, Roquefort, thyme-infused onions, Grappa grapes  
· with herb-crusted bacon +4  
*sweet, salty, crispy – très chic!*
- Tagliolini with black truffle cream sauce** 21 / 27  
*when pasta wears haute couture*



WINE LIST



## Signature dish



Served with a rechaud and pan  
**THE BUTCHER'S PAN CAFÉ DE PARIS**  
Züri Fries and seasonal vegetables – *the diva of the menu*  
Entrecôte 49 Cambas 39 Roasted cauliflower steak 29

## MEAT AND FISH

- Arctic Icelandic char** 39  
with tuna bottarga, served with wild broccoli and  
Fregola Sarda in mascarpone cream  
*a dish reminiscent of a holiday in Iceland*
- Monkfish** 41  
with herb crust and lemon butter sauce  
served with sesame spinach and layered potatoes  
*a delight that melts in your mouth*
- Chicken and coconut curry** 34  
with bamboo shoots, pak choi and fragrant rice  
*creamy warmth with an Asian soul*
- Lamb fillet** 47  
with port, thyme and honey jus, bean cassoulette and  
garlic duchess potatoes  
*so tender, even your fork will blush*
- Bœuf Rossini (180 g)** 69  
Perigourdine sauce, black truffle, foie gras and Madeira asparagus  
*the crown jewel of classic dishes*
- Chateaubriand (400 g) for 2 persons** per person 60  
with mixed vegetables, Züri Fries and Café de Paris butter  
*sharing is caring*



## Oh... la... la...

- Moules Provençales and Züri Fries** 21 / 29  
Fresh Mussels with tomatoes,  
herbs and white wine,  
served with Züri Fries  
*you cannot have more holidays*



All prices in Swiss francs, including service & VAT. If you have any allergies or intolerances, please ask our service staff about the allergen menu.



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