

08.06.2026 – 12.06.2026
WEEKLY MENU

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

LouLou

Restaurant & Bar

Menu 28

🌿 Vegetarian-Menu 26



MONDAY

Veal steak with crispy roasted potatoes and fresh herb salad

🌿 Sepia linguine with saffron-lemon sauce, artichokes and peas

TUESDAY

Pollo Fino served with Mediterranean roasted vegetables

🌿 Caprese salad with beef tomatoes, creamy burrata and basil

WEDNESDAY

Merguez with tabbouleh salad and tomato dressing

🌿 Grilled carrots with horseradish mayo, sesame onions, purslane

THURSDAY

Orecchiette alla Bolognese with slow-braised ragù

🌿 Homemade vegetable quiche with tomato sauce and leaf salad

FRIDAY

Whole trout with tomatoes, olives capers, rice and seasonal salad

🌿 Stuffed zucchini with creamy mushrooms, salad

LOULOUS FAVOURITES

Grilled octopus with fennel, orange and chicorino rosso salad 28

Living Room Burger (200g) brioche, cheese, veal bacon, iceberg lettuce, red onion marmelade, egg, chutney 35

🌿 Tagliolini with black truffle cream sauce 21 / 27

Arctic Icelandic char with tuna bottarga, served with wild broccoli and Fregola Sarda in mascarpone cream 39

LouLou Asian Beef Tartare ginger, anchovies, lime caviar, edamame, soy honey sauce, brioche toast 38
small portion Züri Fries +4

OH..LALA...

Moules Provencales 21 / 29
Fresh mussels with tomatoes and white wine broth, crispy Züri Fries



Winelist



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