

15.06.2026 – 19.06.2026  
**WEEKLY MENU**

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

**LouLou**

Restaurant & Bar

Menu 28

🌿 Vegetarian-Menu 26



**MONDAY**

Chicken al Limone with Rata-  
touille and fresh herbs

🌿 Rigatoni alla Norma with egg-  
plant, tomatoes, basil and ricotta

**TUESDAY**

Saltimbocca with saffron  
mushroom risotto and jus

🌿 Lemon risotto with green  
asparagus and fresh burrata

**WEDNESDAY**

Braised beef cheeks with  
polenta and glazed carrots

🌿 Melanzane alla Parmigiana with  
mixed leaf salad

**THURSDAY**

Orecchiette with Tuscan  
salsiccia

🌿 Gnocchi, basil pesto, olives,  
walnuts, arugula and tomatoes

**FRIDAY**

Whitefish fillet with potato, leek  
vegetables, datterini tomatoes

🌿 Mediterranean-style stuffed  
bell peppers

**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.