

26.10.2026 – 30.10.2026

WEEKLY MENU

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

Menu 28

🌿 Vegetarian-Menu 26

MONDAY

Grilled Entrecôte, sweet potato purée, broccoli, peas and pepper sauce

🌿 Risotto with creamed spinach, calamari and dill

TUESDAY

Kebab with potato purée, tomato sauce and Gruyère

🌿 Orzo with red pepper pesto, parmesan, mint and smoked almonds

WEDNESDAY

Pike-perch fillet, herb-scented quinoa, herb salad, artichoke sauce

🌿 Penne all'Arrabbiata with a creamy camembert sauce and basil

THURSDAY

Sea bream fillet, beetroot, marinated fennel and saffron aioli

🌿 Gnocchi with basil pesto, burrata and pine nuts

FRIDAY

Crispy pork belly, croquettes, parsnip, autumn vegetables and leek sauce

🌿 Tagliatelle with mushrooms, white truffle oil, crispy breadcrumbs, parsley and pecorino

LouLou

ITALIAN OSTERIA



LOULOUS FAVOURITES

Tender sea bass fillet with lemon butter, capers and grilled lemon 39

Swiss beef tartare with mustard, capers, sweet & sour shallots, herbs, brioche toast and side salad 26 / 36

🌿 **Rigatoni Cacio e Pepe** with Pecorino and LouLou's pepper blend 24

Tagliatelle al Ragù Bianco di Cervo, white venison ragù, red berry reduction 27

Living Room Burger, juicy beef (200g), brioche bun, fried egg, veal bacon, Emmentaler, red onion marmalade, cornichons, tomato chutney, iceberg lettuce & mustard mayonnaise
Served with Züri Fries 36

Mussels all'Italiana
Tomato concassé, white wine, garlic, parsley, black pepper, aromatic broth, and toasted bread 21 / 29

Cesar Salad
Romain lettuce, ceasar dressing, focaccia croutons, Parmigiano 36 month aged, black pepper 18
with grilled chicken breast +7