16.11.2026 – 20.11.2026

WEEKLY MENU

includes soup or salad
(House, French or Italian dressing)

Menu	29
Vegetarian menu	27

MONDAY
Grilled Arctic char, parsnip, winter vegetables and delicate bisque

Cauliflower, Za'atar, tahini sauce, herbs, pomegranate molasses

TUESDAY
Chicken breast, mashed potatoes, carrots and lemon-thyme jus

Paccheri with basil pesto, creamy burrata and toasted pine nuts

WEDNESDAY
Grilled entrecôte, sweet potatoes, pomegranate molasses and peas

Penne all'Arrabbiata, spicy tomato sauce, fresh basil and ricotta

THURSDAY
Orzo pasta with beef ragù, tomato sauce, Gruyère, salsa verde

Gnocchi, mushrooms, truffle paste, parsley and Provola sauce

FRIDAY
Pan-fried sea bream fillet, cauliflower cream, marinated beetroot

Creamy gorgonzola risotto, juicy pear and toasted pistachios

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, Emmental, 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

Wine list

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