

Loulou

Restaurant & Bar



STARTERS

- Green salad** 12
seeds, nuts & croutons
crunchy, fresh, simply oh là là
- Lamb's lettuce** 19
with bacon, artichoke and poached egg
a charming classic from the countryside
- Scallops** 21
fried until golden brown, peas in beurre blanc,
refreshed by Granny Smith apples
the Côte d'Azur on your plate
- Duck liver** 23
gently grilled, served on brioche with apricot,
port wine, onion and hazelnut – *a rendezvous of flavours*
- Asia Beef Tartare** 19 / 33
lightly seared, coriander, walnut oil, pickles, mayonnaise,
brioche & herb salad – *sounds wild, tastes merveilleux*
- Seasonal soup** 12
surprise, always fresh from the market, 3 types of soup
Supp'it like it's hot!
- Salad dressings:
Home-, French- oder Italian Dressing



Pasta & vegetables

- Stuffed pumpkin** 31
with spinach, wild mushrooms and Aberot red smear cheese
a taste of autumn in France
- Alsatian tarte flambée reloaded** 19
figs, red onion, Chavroux cheese & thyme honey
sweet, salty, crispy – très chic!
- Tagliolini with black truffle** 18 / 27
when pasta wears haute couture
- Linguine à la Vongole** 17 / 25
cockles, mint, parsley, garlic & olive oil
you cannot have more holidays

WINE LIST



Signature dish



Served with a rechaud and pan

THE BUTCHER'S PAN CAFÉ DE PARIS

Entrecôte 49 Gambas 37 Roasted cauliflower steak 28

Züri Fries & seasonal vegetables – *the diva of the menu*

MEAT & FISH

- Chili red wine bratwurst** 17 / 25
with Merlot shallots and parsley root purée
a spicy temptation
- Veal cheeks** 25 / 38
braised until tender with potatoes, parsnips &
smoked salt popcorn – *so tender, even your fork will blush*
- Pan-fried pike-perch** 39
on purple mashed potatoes with spiced apple, saffron fennel &
sour cream – *a delight that melts in your mouth*
- Fried red mullet** 41
with layered potatoes and pea cream
a dish reminiscent of a holiday in the south of France
- Bœuf Rossini** 46 / 69
with Périgourdine sauce, duck liver, brioche & black truffle
the crown jewel of classic dishes
- Chateaubriand 400g for 2 persons** *per person* 60
with grilled vegetables, Züri fries & beurre Café de Paris
sharing is caring

DESSERT

- Glace artisan & sorbets maison** *per scoop* 5
handmade by Casa Nobile ice cream makers
heavenly, always worth indulging in
- Crème brûlée** 9
crisp, caramelised, creamy
- Chocolate cigar** 14
with chocolate mousse, crumble & dark chocolate, 1cl cognac
the sweet seducer
- Fabergé lemon tart** 13
lemon, raspberry, white chocolate & gold
a dessert like a piece of jewellery
- Cheese selection** 21
fine cheeses with fruit bread, pear and truffle honey

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



LouLou

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