

18.05.2026 – 22.05.2026
WEEKLY MENU

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

LouLou

Restaurant & Bar

Menu 28

🌿 Vegetarian-Menu 26



MONDAY

Chicken breast vitello tonnato
with classic tuna cream

🌿 Ricotta lemon, cherry tomatoes,
seeds and rocket

TUESDAY

Meat patties with creamy mas-
hed potatoes & green asparagus

🌿 Roasted cauliflower, lemon mayo,
hazelnuts, pomegranate & herbs

WEDNESDAY

Veal sausage with crispy roasted
potatoes, spinach and rich jus

🌿 Polenta with peperonata, herbs
and seasonal salad

THURSDAY

Beef rump steak with potato
gratin and market vegetables

🌿 Homemade vegetable quiche
with fresh leaf salad

FRIDAY

Pike-perch fillet with white wine
risotto and zucchini blossom

🌿 Asparagus risotto with Parmesan
crisp and zucchini blossom

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, 38
brioche toast +4
small portion Züri Fries

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.