

06.07.2026 – 10.07.2026 WEEKLY MENU

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

Menu 28

🌿 Vegetarian-Menu 26



Restaurant & Bar



MONDAY

Pork Tenderloin, Mustard Herb Jus, Potatoes, grilled Zucchini

🌿 Spanish Vegetable Paella, Artichokes, Snow Peas, Peppers

TUESDAY

Salmon, Beluga Lentils, braised Fennel & Lemon-Dill-Velouté

🌿 Mediterranean Polenta, Goat's Cheese, Ratatouille & Tapenade

WEDNESDAY

Red Wine Beef Cheeks, Potato Gratin & glazed Baby Carrots

🌿 Gnocchi alla Sorrentina, Tomato-sauce, Fior di Latte Mozzarella,

THURSDAY

Beef Tagliata, Rocket, Cherry Tomatoes, Parmesan & Potatoes

🌿 Stuffed Pointed Pepper with Bulgur, Feta, Spinach & Mint Yogurt

FRIDAY

Seared Pike Perch, Sardinian Fregola, Zucchini & Lobster Foam

🌿 Burrata, roasted Peach, warm Tomato and Bean Salad with basil, Focaccia, toasted Almonds

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

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

