

10.08.2026 – 14.08.2026 WEEKLY MENU

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

Menu 28

🌿 Vegetarian-Menu 26



Restaurant & Bar



MONDAY

Grilled Chicken, basmati rice,
avocado cream, cherry tomatoes

🌿 Spaghetti, zucchini, peas, fresh
mint and parmesan

TUESDAY

Braised pulled beef, mashed po-
tatoes, seasonal vegetables, jus

🌿 Creamy risotto, eggplant and
tomato, parmesan cream

WEDNESDAY

Sea bream fillet, beetroot, fennel
salad and orange sauce

🌿 Vegetarian Moussaka, rocket
salad and cherry tomatoes

THURSDAY

Grilled lamb chops, potatoes, gril-
led peppers and yoghurt sauce

🌿 Gnocchi, creamy gorgonzola,
walnuts and pear

FRIDAY

Zander fillet, saffron fregola,
lemon and fresh parsley

🌿 Penne Arrabbiata, tomato, basil
and creamy burrata

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



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