

14.09.2026 – 18.09.2026 WEEKLY MENU

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

Menu 28

🌿 Vegetarian-Menu 26



LouLou

Restaurant & Bar



MONDAY

Entrecôte, rosemary jus, crushed potatoes & caramelised celeriac

🌿 Creamy pumpkin risotto with gorgonzola and walnuts

TUESDAY

Lamb chops, salsa verde, herb & lemon basmati rice, tomatoes

🌿 Aromatic Fregola Sarda with beetroot, walnuts, mint and feta

WEDNESDAY

Beef Moussaka with aubergine, herb salad & aromatic yoghurt

🌿 Couscous salad with tomatoes, cucumber, mint, pomegranate

THURSDAY

Braised beef shoulder, baby potatoes and caramelised carrots

🌿 Gnocchi with rocket pesto with creamy burrata and pistachios

FRIDAY

Sea Bream, steamed vegetables pickled onions and green salad

🌿 Orecchiette with fennel, ricotta finished with lime and garlic

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.