

05.10.2026 – 09.10.2026 WEEKLY MENU

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

LouLou

Restaurant & Bar

Menu 28

🌿 Vegetarian-Menu 26



MONDAY

Rib-eye steak with mushroom jus
crushed potatoes & vegetables

🌿 Spinach & ricotta ravioli, dill, lemon zest and sage butter

TUESDAY

Confit lamb, orzo pasta, cherry tomatoes and Gruyère

🌿 Cacio e Pepe Risotto, pecorino, black pepper & fresh herbs

WEDNESDAY

Sea bass, peas, carrot purée and salsa verde

🌿 Homemade paccheri with vegetarian ragù, stracciatella & basil

THURSDAY

Grilled chicken breast with lemon-thyme jus, rice, guacamole

🌿 Gnocchi with red pepper pesto pine nuts & Parmesan cream

FRIDAY

Sea bream with aromatic cous-cous, rocket, tomato-caper sauce

🌿 Roasted cauliflower with saffron, sun-dried tomatoes, almonds and mint yoghurt

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

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

