



ANTIPASTI

Brioche e Culatello (★) Warm brioche, fine Italian cured ham	20
Vitello Tonnato (GF, LF) Veal, light tuna sauce, caper berries, marinated egg yolk	26
Carpaccio di Manzo luma (GF) Luma beef fillet, egg yolk cream, wild rocket, pickled red onions, Parmigiano 36 month aged	27
Carciofi Fritti (V+, GF) Fried artichokes, green sauce, mint, lemon	16
Insalata Little Gem Anchovy & mustard dressing, focaccia croutons, Parmigiano 36 month aged, black pepper	14
Radicchio e Spinacino (V, GF) Seared radicchio, baby spinach, orange dressing, roasted walnuts, ricotta	17
Midollo di Vitello Arrosto (★) Roasted veal bone marrow, mushroom jus, pickled onions, herb salad, toasted bread	27

PASTA FRESCA

Fresh pasta, handmade in house with organic flour

Rigatoni Cacio e Pepe (V) Pecorino, LouLou pepper blend	24
Spaghetti Quadrati Burro e Alici (★) Butter, anchovies, lemon, parsley breadcrumbs	21
Spaghetti Quadrati alla Carbonara e Tartufo Nero Guanciale, egg, Pecorino, black winter truffle	30
Plin al Barolo (★) Handmade Plin Ravioli filled with Barolo-braised beef, jus, fried sage	29
Tagliatelle al Ragù Bianco di Cervo Venison white ragù, red berry reduction	27
Paccheri ai Crostacei Shellfish bisque, prawns, parsley oil, lemon zest, dill	29
Risotto Zucca e Gorgonzola (V, GF) Acquerello rice, pumpkin, mild gorgonzola, toasted hazelnuts, aged Balsamic, herbs oil	23

SECONDI



Filetto di Manzo al Tartufo Nero (GF) Swiss beef fillet, black winter truffle	58
Guancia di Manzo Brasata (GF) Braised beef cheek, creamy polenta, red wine jus, glazed red onion	36
Collo di Maiale Luma Dry-Aged (★, GF) Luma dry-aged pork neck, potato mille-feuille, apple & mustard jus, watercress	40
Sogliola Intera (GF) Whole Dover sole, mediterranean beurre blanc, fried capers, roasted lemon	55
Melanzana alla Parmigiana (V) Eggplant, San Marzano tomatoes, Mozzarella, Parmigiano, basil	26

CONTORNI · SIDES

Patatine Fritte (V+, GF) French fries, rosemary salt	7
Broccolini (V+, GF) Broccolini, garlic, chilli, lemon	9
Risotto Bianco (V, GF) Acquerello rice white wine, Parmigiano	9
Polenta Cremosa (V, GF) Creamy polenta	7



FORMAGGI & DOLCI

Selezione di Formaggi Italiani (V) Four Italian cheeses, fig mustard, walnut bread	29
Cannolo Siciliano (★, V) Ricotta cream, candied orange, pistachio	16
Tiramisù (V) Mascarpone, coffee, cocoa	15
Mousse Cioccolato e Olio d'Oliva (V) Dark chocolate & olive oil mousse, raspberry, cocoa crumble, fleur de sel	18
Gelati e Sorbetti (V) Ice cream: vanilla, pistachio, stracciatella Sorbets (V+): lemon, raspberry, mandarin	7

★ LouLou Signature V Vegetarian V+ Vegan GF Gluten free

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

Our products

Wherever possible, we favour regional produce. Our meat comes from Switzerland, whilst our sausages are sourced from Italy. We select our fish and seafood based on the season, quality and origin.