



Lulu Menu

Find out more about
the art on our walls.



LES AMIS JOLIS DE L'APÉRITIF

- Trinité sophistiquée de Lulu**..... 24.–
Delicious baguette with appetizing olive tapenade, the finest burrata stracciatella and beef or tomato tartare
- Mortadelle aux truffes avec straciatella de burrata**..... 21.–
Thinly sliced truffle mortadella, delicious stracciatella cream, crispy baguette
- Crèmeux d'Avocat Épicé**..... 16.–
Creamy avocado puree, with red onions, tomatoes, chilli and lemon

PREMIERS PLATS

- Salade de haricots verts, choc et chic**..... 15.–
Fresh salad with green beans, vinaigrette, tomato, raisins and pine nuts
- Tartare de bœuf** 26.–/39.–
Premium beef tartare topped with capers and shallots
- Artichauts croustillants**..... 21.–
Crisp fried baby artichokes, aioli, lemon
- Artichaut entier e sa vinaigrette**.....19.50
Beautiful, large, delicious artichoke with vegetable vinaigrette
- Avocat et cocktail de crevettes**24.50
A classic dish made with Swiss shrimp, avocado and lemon
- Salade niçoise sans ou avec** 22.–/31.–
Niçoise salad à la Lulu – with or without tuna
- Tomate du pays et burrata**.....19.–
Fresh tomatoes, burrata, basil, olive oil
- Crevettes tièdes à l'huile d'olive** 24.–
Shrimp, lemon juice, basil
- Sashimi cru de saumon et thon** 32.–
Salmon and tuna sashimi with citrus vinaigrette
- Noble carpaccio de bœuf**..... 29.–
Thinly sliced beef with truffles, walnuts, parmesan and arugula
- Parma en Provence**..... 21.–/29.–
Cavaillon melon with the finest Parma ham

PLATS PRINCIPAUX

- Les grosses crevettes plein de goût**.....54.–
Delectable giant prawns, spring onions, chili, lemon
- Sole meunière classique**..... 58.–
Sole meunière with lemon and parsley
- Entrecôte gratinée inspirée CdP**..... 56.–
Inspired by Café de Paris, Geneva, with an amazing tarragon butter

Meat, freshwater fish, cocktail shrimp, salmon, poultry, bread and baked goods are sourced from Switzerland. Entrecôte (Argentina), Truffle mortadella (Italy), tuna (Vietnam), lobster (Canada), giant prawns (Vietnam), sole (Netherlands), Sea bass (France), truffles (Tuber aestivum vitt, Italy) mussels (netherlands)

- Filet mignon de bœuf grillé**..... 62.–
Delicious beef fillet with with Café de Paris or chimichurri
- Emincé de veau à la zurichoise**52.–
Zurich-style sliced veal with rösti and everything that goes with it
- Côtelette de veau panée milanaise** 62.–
Tender veal parmesan with arugula and lemon
- Risotto du jardin d'étés**..... 32.–
Risotto with selected summer vegetables, basil and stracciatella de burrata
- Escalope d'aubergine panée**..... 29.–
Eggplant parmesan with arugula and lemon
- Loupe en Liberté**..... 39.–
Whole sea bass, stuffed with herbs and lemon
- Moules et frites Lulu plage**..... 36.–
Mussels fresh from the sea with garlic, tomatoes and herbs
- Maccaroni aux truffes veloutés**..... 34.–
Pasta with truffle sauce and freshly shaved truffle
- Maccaroni à la vodka**.....25.–
Pasta, tomatoes, chili, vodka, cream – cheers!
- Paillard de poulet - la fraîcheur du sud**..... 36.–
Summer freshness guaranteed. Chicken paillard with salad, almonds, olives and lemon vinaigrette

PLATS EN ACCOMPAGNEMENT

- Légumes verts, Risotto au vin blanc, Pommes allumettes**.....each 8.–
- Salade verte, Salade mélangée, Rösti**..... each 12.–

DESSERTS

- Tarte aux fruits rouges**..... 18.–
Berry tart with a variety of fresh berries, vanilla cream, and crispy puff pastry
- Mousse au chocolat si séduisante**..... 16.–
Pure pleasure, made with the best chocolate and double cream
- Crème brûlée**..... 13.–
Simple and elegant crème brûlée with vanilla; serves two
- Mille-feuille substantiel pour deux**..... 26.–
Beautiful, airy, large cream slices with vanilla cream; serves two
- Tarte tatin à la Lulu**..... 19.–
Classic apple pastry with scrumptious vanilla ice cream
- Gobelet de glace Schlattgut**..... 6.90
Ice cream straight from the farm above the Swiss Gold Coast various flavours

For detailed information on our fishing practices as well as information on allergies and intolerances, please ask our service staff. Prices in Swiss Francs, incl. 8.1% VAT

VINS MOUSSEUX

Prosecco Millesimato N.V.....	0.1 l	11.–
Furlan.....	0.75 l	69.–
Glera, Valdobbiadene, Italy		
Cuvée Alexandre, N.V.	0.1 l	16.–
Soutiran, 1 ^{er} Cru.....	0.75 l	110.–
Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France		
Jacquart Brut Mosaïque.....	0.1 l	18.–
Maison Jacquart.....	0.75 l	120.–
Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France		
Franciacorta Brut 2018	0.1 l	13.–
Villa Franciacorta	0.75 l	86.–
Chardonnay, Pinot Noir, Pinot Bianco, Lombardy, Italy		

VINS SANS ALCOOL

Sparkling Tea Bla alkoholfrei.....	0.1 l	9.50
Copenhagen Company.....	0.75 l	65.–
Jasmin, Whithe Tea, Darjeeling, Denmark		
Alkoholfrei Riesling.....	0.1 l	8.–
Kloster Eberbach.....	0.75 l	55.–
Riesling Rheingau, Germany		

BLANCS

Restaurant Pumpstation Riesling-Sylvaner	0.1 l	9.–
Turmgut Erlenbach.....	0.75 l	58.–
Riesling-Sylvaner, Zurich, Switzerland		
Restaurant Coco Heida	0.1 l	10.–
St Jodern Kellerei	0.75 l	69.–
Savagnin Blanc, Valais, Switzerland		
Cervo Zermatt.....	0.1 l	8.50
Varonier Weine	0.75 l	59.–
Johannisberg, Valais, Switzerland		
Petit Chablis.....	0.1 l	9.50
Domaine Durup	0.75 l	66.–
Chardonnay, Chablis, France		
Le fabuleux Sauvignon Blanc de Lulu.....	0.1 l	8.–
Vini de Lorenzi	0.75 l	55.–
Sauvignon Blanc, Friaul, Italy		
Grüner Veltliner Caractère	0.1 l	8.–
Weingut Weszeli.....	0.75 l	58.–
Grüner Veltliner, Kamptal, Austria		
Riesling Feinherb.....	0.1 l	9.50
Weingut Wegeler.....	0.75 l	66.–
Riesling, Mosel, Germany		
Macon Verzé.....	0.1 l	19.–
Domaines Leflaive, Macon	0.75 l	125.–
Chardonnay, France		
Nivarius Vendimia Tardia.....	0.1 l	15.–
Nivarius Blancos de Finca	0.75 l	75.–
Tempranillo Blanco, Spanien		

ROSÉS

Fischer's Fritz Federweisser	0.1 l	8.50
Turmgut Erlenbach.....	0.75 l	58.–
Pinot Noir, Zürich, Switzerland		
Miraval.....	0.1 l	10.–
Brad Pitt & Marc Perrin.....	0.75 l	69.–
Grenache, Cinsault, Rolle, France		
Whispering Angel.....	0.1 l	11.–
Chateau d'Esclans.....	0.75 l	77.–
Grenache, Cinsault, Vermentino, Provence, France		

ROUGES

Schiffstation Pinot Noir.....	0.1 l	8.50
Turmgut Erlenbach.....	0.75 l	58.–
Pinot Noir, Zurich, Switzerland		
MMCC	0.1 l	13.–
Weingut Diederik.....	0.75 l	95.–
Malbec, Merlot, Cabernet, Curbin, Switzerland		
Bourgogne Rouge.....	0.1 l	10.–
Arnaud Baillot.....	0.75 l	70.–
Pinot Noir, Côte d'Or, France		
G' d'Estournel.....	0.1 l	11.50
Château Cos d'Estournel.....	0.75 l	75.–
Merlot, Cabernet Sauvignon, Cabernet Franc, Saint Estèphe, France		
Trus Crianza.....	0.1 l	9.–
Bodega Trus.....	0.75 l	66.–
Tempranillo, Ribera del Duero, Spain		
Treggiaia.....	0.1 l	9.50
Villa Bibbiani.....	0.75 l	66.–
Sangiovese, Cabernet Sauvignon, Chianti Montalbano, Italy		
Ilatraia	0.1 l	15.–
Brancaia.....	0.75 l	105.–
Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Maremma, Italy		
Château Phélan Ségur	0.1 l	16.–
Château Phélan Ségur, Saint Estèphe.....	0.75 l	110.–
Cabernet Sauvignon, Cabarnet Franc, Merlot, Petit Verdo, France		

APÉRITIFS

Crodino.....	0.33 l	6.50
Pastis.....	4 cl	11.–
white wine spritzer sweet/sour	0,2 l	9.50
Lulu Spritz.....	0,2 l	18.–
Heino	0,2 l	18.–
Vergin Heino.....	0,2 l	13.–
Negroni.....		20.–

BIÈRES

Einsiedler/Panaché on tap	0.3 l	5.50
.....	0.5 l	9.–
Maisgold.....	0.33 l	6.50
Einsiedler dunkel.....	0.33 l	6.50
Einsiedler non-alcoholic.....	0.33 l	6.50
Einsiedler Weizen.....	0.58 l	9.–

DIGESTIFS

Grappa Berta Nibbio.....	2cl	8.–
Grappa Berta La Musa Amarone	2cl	11.–
Grappa Tre Soli Tre	2cl	18.–
Limoncello.....	4cl	9.–

BOISSONS FRAÎCHES

Water with or without gaz.....	0.5 l/1.0 l	5.50/9.50
Sprite/Apple juice/Schorle.....	0.3 l/0.5 l	5.50/7.50
Home made Iced tea.....	0.3 l/0.5 l	6.–/8.50
Sirup	0.3 l	1.50
Coca Cola/Zero	0.33 l	5.50
Rivella rot/Sinalco	0.33 l	5.50
Appenzeller Ginger Beer non-alcoholic.....	0.33 l	6.50
Gents Tonic Water, Bitter Lemon	0.20 l	5.50