



## Lulu Menu

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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 Ojo de Agua beef tartare or tomato tartare*
- Mortadelle aux truffes avec stracciatella 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 from Ojo de Agua, Argentina, topped with capers and shallots*
- Artichauts croustillants**..... 21.-  
*Crisp fried baby artichokes, aioli, lemon*
- Salade nüssli avec oeuf et croûtons**  
**sans ou avec**..... 19.-/21.-  
*Fresh lamb's lettuce with egg and croutons – with or without bacon*
- 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*

### PLATS PRINCIPAUX

- Maccaroni aux truffes veloutés**..... 36.-  
*Pasta with truffle sauce and freshly shaved truffle*
- Maccaroni à la vodka**..... 25.-  
*Pasta, tomatoes, chili, vodka, cream – cheers!*
- Paillard de poulet**..... 36.-  
*chicken paillard with basil, pine nuts, lemon, salad and parmesan*
- Côtelette de veau à la manière de Jacky Donatz**..... 69.-  
*Juicy veal cutlet with fresh herbs*

*Meat, freshwater fish, cocktail shrimp, salmon, poultry, bread and baked goods are sourced from Switzerland. Entrecôte, beef tartare and beef fillet (Argentina), Truffle mortadella (Italy), tuna (Vietnam), lobster (Canada), sole (Netherlands), Sea bass (EU), truffles (Tuber melanosporum, France), mussels (Netherlands).*

### PLATS SIGNATURES DE LULU

- Emincé de veau à la zurichoise**..... 52.-  
*Zurich-style sliced veal with rösti and everything that goes with it*
- Entrecôte gratinée inspirée CdP**..... 58.-  
*Beef Entrecôte from Dieter Meier's Estancia in Argentina. Inspired by Café de Paris, Geneva, with an amazing tarragon butter*
- Sole meunière classique**..... 58.-  
*Sole meunière with lemon and parsley*
- Filet mignon de bœuf grillé**..... 62.-  
*Delicious beef fillet from Dieter Meier's Estancia in Argentina with Café de Paris or chimichurri*

- Risotto royale au champagne et Truffe**..... 39.-  
*Creamy risotto with seasonal mushrooms, champagne, and black truffle*
- Ratatouille noble à la Lulu**..... 34.-  
*The quintessence of Provence with olives and basil*
- Loup 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*
- Paccheri prenant le homard**..... 48.-  
*The perfect pasta to embrace lobster*

### PLATS EN ACCOMPAGNEMENT

- Légumes de saison, Risotto au vin blanc, Pommes allumettes, Purée de pommes de terre... each 8.-**  
**Salade verte, Salade mélangée, Rösti**..... each 12.-

### DESSERTS

- Baba au rhum**..... 18.50  
*Rum-soaked, wonderfully sweet yeast dough with whipped cream*
- Mousse au chocolat si séduisante**..... 16.-  
*Verführung pur, aus bester Schokolade, mit Doppelrahm*
- Crème brûlée**..... 13.-  
*Simple und raffiniert, gebrannte Creme, Vanille*
- Mille-feuille substantiel pour deux**..... 26.-  
*Schöne, luftige, grosse Cremeschnitte mit Vanillecreme*
- Tarte tatin à la Lulu**..... 19.-  
*Klassisches Apfelgebäck mit herrlichem Vanilleglace*
- Gobelet de glace Schlattgut**..... 6.90  
*Direkt ab Hof oberhalb Goldküste, diverse Aromen*
- Café gourmand de Lulu**..... 12.50  
*The finest coffee or espresso accompanied by two sweet temptations*

*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

<b>Prosecco Millesimato</b> .....	0.1 l	11.-
<b>Furlan</b> .....	0.75 l	69.-
<i>Glera, Valdobbiadene, Italy</i>		
<b>Cuvée Alexandre</b> .....	0.1 l	16.-
<b>Soutiran, 1<sup>er</sup> Cru</b> .....	0.75 l	110.-
<i>Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France</i>		
<b>Franciacorta Brut</b> .....	0.1 l	13.-
<b>Villa Franciacorta</b> .....	0.75 l	86.-
<i>Chardonnay, Pinot Noir, Pinot Bianco, Lombardy, Italy</i>		

## VINS SANS ALCOOL

<b>Sparkling Tea Bla alkoholfrei</b> .....	0.1 l	9.50
<b>Copenhagen Company</b> .....	0.75 l	65.-
<i>Jasmin, Whithe Tea, Darjeeling, Denmark</i>		
<b>Alkoholfrei Riesling</b> .....	0.1 l	8.-
<b>Kloster Eberbach</b> .....	0.75 l	55.-
<i>Riesling Rheingau, Germany</i>		

## BLANCS

<b>Insel Ufnau's Riesling Silvaner</b> .....	0.1 l	9.-
<b>Klosterkellerei Einsiedeln</b> .....	0.75 l	58.-
<i>Riesling-Silvaner, Zurich, Switzerland</i>		
<b>Restaurant Coco Heida</b> .....	0.1 l	10.-
<b>St Jodern Kellerei</b> .....	0.75 l	69.-
<i>Savagnin Blanc, Valais, Switzerland</i>		
<b>Cervo Zermatt</b> .....	0.1 l	8.50
<b>Varonier Weine</b> .....	0.75 l	59.-
<i>Johannisberg, Valais, Switzerland</i>		
<b>Petit Chablis</b> .....	0.1 l	9.50
<b>Domaine Durup</b> .....	0.75 l	66.-
<i>Chardonnay, Chablis, France</i>		
<b>Le fabuleux Sauvignon Blanc de Lulu</b> .....	0.1 l	8.-
<b>Vini de Lorenzi</b> .....	0.75 l	55.-
<i>Sauvignon Blanc, Friaul, Italy</i>		
<b>Grüner Veltliner Caractère</b> .....	0.1 l	8.-
<b>Weingut Weszeli</b> .....	0.75 l	58.-
<i>Grüner Veltliner, Kamptal, Austria</i>		
<b>Riesling Feinherb</b> .....	0.1 l	9.50
<b>Weingut Wegeler</b> .....	0.75 l	66.-
<i>Riesling, Mosel, Germany</i>		
<b>Macon Verzé</b> .....	0.1 l	19.-
<b>Domaines Leflaive, Macon</b> .....	0.75 l	125.-
<i>Chardonnay, France</i>		
<b>Nivarius Vendimia Tardia</b> .....	0.1 l	15.-
<b>Nivarius Blancos de Finca</b> .....	0.375 l	75.-
<i>Tempranillo Blanco, Spanien</i>		

## ROSÉS

<b>Insel Ufnau's Federweisser</b> .....	0.1 l	9.-
<b>Klosterkellerei Einsiedeln</b> .....	0.75 l	59.-
<i>Pinot Noir, Zurich, Switzerland</i>		
<b>Miraval</b> .....	0.1 l	10.-
<b>Brad Pitt &amp; Marc Perrin</b> .....	0.75 l	69.-
<i>Grenache, Cinsault, Rolle, France</i>		
<b>Whispering Angel</b> .....	0.1 l	11.-
<b>Chateau d'Esclans</b> .....	0.75 l	77.-
<i>Grenache, Cinsault, Vermentino, Provence, France</i>		

## ROUGES

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

## APÉRITIFS

<b>Crodino</b> .....	0.33 l	6.50
<b>Pastis</b> .....	4 cl	11.-
<b>white wine spritzer sweet/sour</b> .....	0.2 l	9.50
<b>Lulu Spritz</b> .....	0.2 l	18.-
<b>Heino</b> .....	0.2 l	18.-
<b>Vergin Heino</b> .....	0.2 l	13.-
<b>Negroni</b> .....		20.-

## BIÈRES

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

## DIGESTIFS

<b>Grappa Berta Nibbio</b> .....	2cl	8.-
<b>Grappa Berta La Musa Amarone</b> .....	2cl	11.-
<b>Grappa Tre Soli Tre</b> .....	2cl	18.-
<b>Limoncello</b> .....	4cl	9.-

## BOISSONS FRAÎCHES

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