



Find out more about
the art on our walls.



Lulu Menu

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 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
- Huitres Fines de Claires No. 2..... 3 pcs. 22.50**
Fresh oysters from the sea with vinaigrette 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

- Sole meunière classique..... 58.–**
Sole meunière with lemon and parsley
- 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
- Filet mignon de boeuf grillé..... 62.–**
Delicious beef fillet from Dieter Meier's Estancia in Argentina 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..... 69.–**
Tender veal parmesan with arugula and lemon
- 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
- 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
- Paccheri prenant le homard..... 48.–**
The perfect pasta to embrace lobster
- 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 – aux saveurs automnales..... 36.–**
Chicken paillard with pumpkin, seeds, salad and lemon vinaigrette

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

- Vermicelles avec meringue et creme double..... 14.50**
Sweet chestnut purée with meringue and double cream
- 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

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), oysters (France)

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.....	0.1 l	11.–
Furlan.....	0.75 l	69.–
Glera, Valdobbiadene, Italy		
Cuvée Alexandre.....	0.1 l	16.–
Soutiran, 1 ^{er} Cru.....	0.75 l	110.–
Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France		
Franciacorta Brut.....	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

Insel Ufnau’s Riesling Silvaner.....	0.1 l	9.–
Klosterkellerei Einsiedeln.....	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 Wetzeli.....	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

Insel Ufnau’s Federweisser.....	0.1 l	9.–
Klosterkellerei Einsiedeln.....	0.75 l	59.–
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 Verdot, 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