



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 stracciatella de burrata**..... 19.-
Thinly sliced truffle mortadella, delicious stracciatella cream, baguette
- Crémeux d'Avocat Épicé**..... 16.-
Creamy avocado puree, with red onions, tomatoes, chilli and lemon

PREMIERS PLATS

- Salade de haricots verts, choc et chic**..... 14.-
Fresh salad with green beans, vinaigrette, tomato, raisins and pine nuts
- Tartare de bœuf**..... 24.-/38.-
Premium beef tartare topped with capers and shallots
- Artichauts croustillants**..... 21.-
Crisp fried baby artichokes, aioli, lemon
- Avocat et cocktail de crevettes**..... 24.50
A classic dish made with Swiss shrimp, avocado and lemon
- Salade niçoise sans ou avec**..... 22.-/26.-
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**..... 23.-
Shrimp, lemon juice, basil
- Sashimi cru de saumon et thon**..... 32.-
Salmon and tuna sashimi with citrus vinaigrette
- Salade de mâche avec œuf et croûtons**..... 19.50
Lamb's lettuce fresh from the field with egg and croutons
- with bacon**..... 21.50
- Noble carpaccio de bœuf**..... 29.-
Thinly sliced beef with truffles, walnuts, parmesan and arugula

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
- Filet mignon de boeuf grillé**..... 58.-
Delicious beef fillet with pepper sauce

- Emincé de veau à la zurichoise**..... 52.-
Zurich-style sliced veal with rösti and everything that goes with it
- Côtelette de veau panée milanaise**..... 59.-
Tender veal parmesan with arugula and lemon
- Escalope d'aubergine panée**..... 27.-
Eggplant parmesan with arugula and lemon
- Ratatouille noble à la Lulu**..... 34.-
The quintessence of Provence with olives and basil
- Moules et frites Lulu plage**..... 34.-
Mussels fresh from the sea with garlic, tomatoes and herbs
- Paccheri prenant le homard**..... 48.-
The perfect pasta paired with lobster
- Maccaroni aux truffes veloutés**..... 34.-
Pasta with truffle sauce and freshly shaved truffle
- Maccaroni à la vodka**..... 25.-
Pasta, tomatoes, chili, vodka, cream – cheers!
- Harmonie de Saveurs à l'Ossobuco**..... 47.-
Veal shank stewed in red wine with root vegetables

PLATS EN ACCOMPAGNEMENT

- Légumes verts, Purée de pommes de terre
Pommes allumettes, Salade verte, Rösti**..... each 8.-

DESSERTS

- Saint Marcellin Crémier**..... 19.-
Nutty, creamy soft cheese with fig mustard and baguette
- Mousse au chocolat si séduisante**..... 16.-
Pure pleasure, made with the best chocolate and double cream
- Crème brûlée pour deux**..... 18.-
Simple and elegant crème brûlée with vanilla; serves two
- Mille-feuilles substantiel pour deux**..... 26.-
Beautiful, airy, large cream slices with vanilla cream; serves two
- Tarte tatin à la Lulu**..... 16.-
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 (Argentina), Truffle mortadella (Italy), tuna (Vietnam), lobster (Canada), giant prawns (Vietnam), sole (Netherlands), mussels (Netherlands), truffles (Tuber aestivum vitt, Italy) 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

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|---|--------|-------|
| Prosecco Millesimato N.V. | 0.1 l | 11.- |
| Furlan | 0.75 l | 69.- |
| <i>Glera, Valdobbiadene, Italy</i> | | |
| Cuvée Alexandre, N.V. | 0.1 l | 16.- |
| Soutiran, 1^{er} Cru | 0.75 l | 105.- |
| <i>Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France</i> | | |
| Jacquart Brut Mosaïque | 0.1 l | 18.- |
| Maison Jacquart | 0.75 l | 120.- |
| <i>Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France</i> | | |
| Franciacorta Brut 2018 | 0.1 l | 13.- |
| Villa Franciacorta | 0.75 l | 86.- |
| <i>Chardonnay, Pinot Noir, Pinot Bianco, Lombardy, Italy</i> | | |

BLANCS

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|---|--------|-------|
| Restaurant Pumpstation Riesling-Sylvaner | 0.1 l | 9.- |
| Turmgut Erlenbach | 0.75 l | 58.- |
| <i>Riesling-Sylvaner, Zurich, Switzerland</i> | | |
| Restaurant Coco Heida | 0.1 l | 10.- |
| St Jodern Kellerei | 0.75 l | 69.- |
| <i>Savagnin Blanc, Valais, Switzerland</i> | | |
| Cervo Zermatt | 0.1 l | 8.50 |
| Varonier Weine | 0.75 l | 59.- |
| <i>Johannisberg, Valais, Switzerland</i> | | |
| Petit Chablis | 0.1 l | 9.50 |
| Domaine Durup | 0.75 l | 66.- |
| <i>Chardonnay, Chablis, France</i> | | |
| Macon Verzé | 0.1 l | 19.- |
| Domaines Leflaive, Macon | 0.75 l | 125.- |
| <i>Chardonnay, France</i> | | |
| Chateau Sudiraut | 0.1 l | 22.- |
| Chateau Sudiraut, Sauternes | 0.75 l | 150.- |
| <i>Sémillion, France</i> | | |
| Sauvignon Blanc | 0.1 l | 8.- |
| Vini de Lorenzi | 0.75 l | 55.- |
| <i>Sauvignon Blanc, Friaul, Italy</i> | | |
| Grüner Veltliner Caractère | 0.1 l | 8.- |
| Weingut Weszeli | 0.75 l | 58.- |
| <i>Grüner Veltliner, Kamptal, Austria</i> | | |
| Riesling Feinherb | 0.1 l | 9.50 |
| Weingut Wegeler | 0.75 l | 66.- |
| <i>Riesling, Mosel, Germany</i> | | |

ROSÉS

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|---|--------|------|
| Whispering Angel | 0.1 l | 11.- |
| Chateau d'Esclans | 0.75 l | 77.- |
| <i>Grenache, Cinsault, Vermentino, Provence, France</i> | | |

ROUGES

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|--|--------|------|
| Schiffstation Pinot Noir | 0.1 l | 8.50 |
| Turmgut Erlenbach | 0.75 l | 58.- |
| <i>Pinot Noir, Zurich, Switzerland</i> | | |
| Bordeaux Blend | 0.1 l | 9.50 |
| Klosterkellerei Einsiedeln | 0.75 l | 66.- |
| <i>Merlot, Cabernet Sauvignon, Malbec, Zurich, Switzerland</i> | | |
| Bourgogne Rouge | 0.1 l | 10.- |
| Arnaud Baillet | 0.75 l | 70.- |
| <i>Pinot Noir, Côte d'Or, France</i> | | |

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| G' d'Estournel | 0.1 l | 11.50 |
| Château Cos d'Estournel | 0.75 l | 75.- |
| <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Saint Estèphe, France</i> | | |

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| Château Phélan Ségur | 0.1 l | 16.- |
| Château Phélan Ségur, Saint Estèphe | 0.75 l | 110.- |
| <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdo, France</i> | | |

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|---|--------|-------|
| Alter Ego | 0.1 l | 25.- |
| Château Palmer, Margaux | 0.75 l | 165.- |
| <i>Cabernet Sauvignon, Merlot, France</i> | | |

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|---|--------|------|
| Trus Crianza | 0.1 l | 9.- |
| Bodega Trus | 0.75 l | 66.- |
| <i>Tempranillo, Ribera del Duero, Spain</i> | | |

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| Treggiaia | 0.1 l | 9.50 |
| Villa Bibbiani | 0.75 l | 66.- |
| <i>Sangiovese, Cabernet Sauvignon, Chianti Montalbano, Italy</i> | | |

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|---|--------|-------|
| Ilatraia | 0.1 l | 15.- |
| Brancaia | 0.75 l | 105.- |
| <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Maremma, Italy</i> | | |

APÉRITIFS

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|---|--------|------|
| 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

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|--|--------|------|
| 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

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

BOISSONS FRAÎCHES

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|---|--------|------|
| Water with or without gaz | 0.5 l | 5.50 |
| | 1.0 l | 9.50 |
| Sprite/Apple juice/Schorle | 0.3 l | 5.50 |
| | 0.5 l | 7.50 |
| Home made Iced tea | 0.3 l | 6.- |
| | 0.5 l | 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 | 0.33 l | 6.50 |
| <i>non-alcoholic</i> | | |
| Gents | 0.20 l | 5.50 |
| <i>Tonic Water, Bitter Lemon</i> | | |