

Welcome to PLÜ

We are pleased to welcome you to the Restaurant PLÜ. Enjoy our contemporary dishes created with passion by Executive Chef Enrique Isler Benedicto and served with pleasure by our Restaurant Team around Katharina Schwarz.

The name PLÜ is to be taken literally. You will find “that certain more” everywhere inside the Restaurant PLÜ. The Pasta, the Meat from the Butcher of our trust, Vegetables from the Region – they all represent the PLÜ.

Enjoy your Stay – Our Team will do everything to delight you with “that certain more”.

Sincerely, your host



Katharina Schwarz
Restaurant Manager



Enrique Isler Benedicto
Executive Chef



Carsten Grabner
Chief Hospitality & Infrastructure

PLÜ MENU

by Enrique Isler Benedicto

Sautéed Tuna Steak on Tabouleh Salad
with Pine Seed-Pistachio Crocant

Cold Soup from roasted Tomatoes
with Buffalo Mozzarella-Espuma and Croûtons

Fried Chicken with a Wild Chive-Emulsion,
pickled Vegetables and marinated Roman Lettuce Heart

Argentinian Black Angus Entrecôte with Soffritto-Herb Relish,
sautéed King Oyster Mushrooms and Fregola Sarda with Peas




or

Pikeperch Fillet with Vin Jaune-Sauce,
pickled Wild Garlic Capers, Corn Cuts and Carrots

or

Tagliata from a Planted Steak with Chimichurri,
fried Artichoke hearts, Ricotta-Caper Cream and smashed Potatoes

Passionfruit-Pavlova with Yoghurt and black Currants,
served with Summer Berries marinated in Whiskey-Honey
and a Basil-Lemon Sorbet

3-Course	79	69 
4-Course	89	79 
5-Course	99	89 

All dishes of the PLÜ menu are available as individual components and as a **vegetarian** option. Our service team will be happy to advise you.

Become a **GRANDWINNER** now! If you pay with your **GRANDWINNERS** points, you will receive a 20% discount on the PLÜ menu.

SALADS

Colourful Leaf Salad

with Sprouts and Croutons

12

Mixed Salad

with assorted Vegetable Salads and Leaf Salad

14

Caesar Salad

Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing

19

with roasted Swiss Chicken Strips

26

Summer Salad

with Lemon Tarragon Dressing, Raspberries,
savory Rosemary Granola and Parmesan Shavings

16

Burrata & Coeur De Boeuf

Creamy Burrata with Ox Heart-Tomatoes,
Basil Pesto and roasted Pine Nuts

18

SOUPS

White Wine Cream Soup 

with Blossoms

13

Cold Soup from roasted Tomatoes 

With Buffalo Mozzarella-Espuma and Croûtons

14

STARTERS

Tatar of Swiss Beef

24 / 33

Vegetarian Tatar 

21 / 29

perfumed with Cognac, Calvados or Whisky

3

Truffle French Fries with Grana Padano as a Side Dish

7

Scottish smoked Salmon

with Horseradish Foam

24 / 33

Tagliata from a Planted Steak 

with Chimichurri, fried Artichoke hearts

on Ricotta-Caper Cream and Smashed Potatoes

18

SUMMER SPECIAL

Artichoke Hearts

Fried Artichoke Hearts with Ricotta,
Capers Cream with Pine Nuts – Pistachio Crocant 18

As a Main Course-Portion we serve extra Smashed Potatoes 28

Vitello Tonnato with Veal from the Zurzach Region

With fried Yellowfin Tuna,
Capers, Onions and homemade Pickles 19 / 36

Sole Colbert

Sole in a crunchy Breadcrumbs Coating with a homemade Herb Butter,
Smashed Potatoes and mediterranean Vegetables 59

Homemade Gnocchetti Sardi

With a slightly Cherry Tomato Whitewine Sauté,
Basil and Pepperoncini
served with sautéed wild caught Shrimps 39

Tagliata vom Planted Steak

mit Chimichurri, gebratenen Artischockenherzen
auf Ricotta-Kaperncrème und Smashed Potatoes 39

PLÜ CLASSICS

Homemade Macaroni with Cinque Pi Sauce

Cream, Parsley, Tomatoes, Parmesan and Pepper 25

with sautéed Irish Beef Fillet Cubes 150g 39

with sautéed wild caught Prawns 150g 39

Veal Strips «Zurich Style»

with Mushroom Cream Sauce and crispy Butter Hash Brown 45

Viennese Veal Schnitzel

with Cranberries and Lemon Slice
served with French Fries and Vegetables 45

The Grand Cheese Burger

160g Swiss Beef, Brioche Bun,
Coleslaw Salad, Tomatoes, Bacon, Mountain Cheese,
Ketchup, Mustard, Onion Confit, French Fries 29

The Grand Vegi Cheese Burger



Vegetarian Patty, Brioche Bun,
Coleslaw Salad, Tomatoes, Mountain Cheese,
Ketchup, Mustard, Onion Confit, French Fries 29

BBQ

Veal Paillard	160g	45
Irish Beef Fillet	150g	47
	250g	58

Mediterranean Vegetables, one Side dish and one Sauce are included in the BBQ dishes. Please make your Choice.

Side dishes:

French Fries, Truffle French Fries, White Wine Risotto, Fregola Sarda
homemade Maccaroni, Side Salad with Fig Mustard Sauce, Smashed Potatoes

Sauces:

Chimichurri, green Pepper Sauce, Veal Gravy, Cafe de Paris Butter

Additional Side Dishes or Sauces

Chimichurri and Cafe de Paris Butter	4.5
For any additional Sauce or Side Dish	6

ORIGIN OF FISH AND MEAT

We place a high value on regional Products and sustainable Cultivation, Aquaculture or Wild-caught Fish.

We buy our Saltwater Fish from sustainable Fisheries with well-known and certified Labels.

Origin of our current Fish dishes

Smoked Salmon	Scotland, farmed
Zander	Estonia, wild capture
Trout	Lucern, Switzerland, farmed
Yellowfin Tuna	West Oacific, wild capture, FAO 71
Dorade	Greek, farmed
Sole	Northeast Atlantic, wild capture, FAO 27
Prawns	Southeast- and West Pacific, wild capture FAO 87 & FAO 81

Origin of our current Meat dishes

We obtain the Meat from our House Butcher Köferli in Döttingen.

Veal	Switzerland, Zurzibiet, Aargau
Beef	Switzerland, Zurzibiet, Aargau / Ireland / Argentina
Chicken	Switzerland
Pork	Switzerland

Origin of our bread

We get our Bread from the Bread Manufacturer The Baking Chefs from Ehrendingen.
All exquisite Ingredients come from Switzerland.



This Dish is vegetarian.



This Dish is available as a vegetarian as well as a **vegan** Option. Report your vegan Choice to the Service Staff.

Allergens: Please ask our Team about Allergens.