

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

Crispy baked Veal Tongue with a Chives-Lovage Emulsion,
Springtime Herb Salad and Sbrinz

Potato Leek Soup with Sour Cream Foam

Scallops with Picada of roasted Cashews, Almonds and Saffron,
Spring Vegetables and Rouille Espuma

Duo of Pork with Fillet and Belly with Marsala Jus,
Bramata Polenta, glazed May Turnips and Carrots

or

Sautéed Medallion of Atlantic Monkfish,
with Wild Garlic Pesto, White Wine Risotto,
green Asparagus Tips and caramelised Cherry Tomatoes

or

Eggplant Escalope with red Curry Sauce, (V)
crispy Potato-Herb Salad with a Pea-Mint Cream

Praliné Ice Cream with Hazelnut Crumble,
Raspberries and Tarragon Oil

3-Course	79	69 (V)
4-Course	89	79 (V)
5-Course	99	89 (V)

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

Baby Lettuce

with Tomato-Orange Dressing,
Avocado, Swiss Furikake and Sbrinz

16

Caesar Salad

Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing

19

with roasted Swiss Chicken Strips

26

Lamb's Lettuce Salad

with Fig Mustard Dressing, Croûtons, Bacon and Egg

16

STARTERS

Tatar of Swiss Beef

with Butter Brioche Toast

24 / 33

Vegetarian Tatar

with vegan or Butter Brioche Toast

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

SOUPS

White Wine Cream Soup

with Blossoms

13

Potato-Leek Soup

with Sour Cream Foam

15

CORDON BLEU

Veal Cordon Bleu Original

with Ham, Gruyère and savory Mountain Cheese
served with French Fries and Vegetables

45

Veal Cordon Bleu Spicy

with Coppa, Appenzeller, Garlic and Chili
served with French Fries and Vegetables

45

Veal Cordon Bleu Herbs

with Prosciutto Crudo, Raclette Cheese and Herbs
served with French Fries and Vegetables

45

SEASON SPECIAL

Bio Salmon Fillet

with White Portwine Lemon Sauce,
Chervil Risotto and pickled Rhubarb-Herb Salad

46

Homemade Spaghetti al Chitarra

with Wild Garlic-Tomato Relish,
Scallops and Prawns

41

PLÜ CLASSICS

Homemade Macaroni with Cinque Pi Sauce  	
Cream, Parsley, Tomatoes, Parmesan and Pepper	25
With sautéed Planted Steak Dices 	38
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 Vegan Burger 	
Soja Patty, vegan Bun, Red Cabbage Salad, Tomatoes, vegan Gauda, Ketchup, Onion Confit, French Fries	29

BBQ

Veal Paillard	160g	45
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Irish Beef Fillet	150g	47
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	250g	58
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Chateaubriand from Irish Black Angus Beef

With Sauce Béarnaise	per Person	300g	68
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The Chateaubriand is cut at your Table and Served over two Courses.
There is a wait of 40 Minutes for this Dish.

As Side Dish for the BBQ, we serve Mediterranean Vegetables
and a Side of your Choice.

Side dishes:

French Fries, Truffle French Fries, homemade Macaroni, White Wine Risotto

Sauces:

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

Additional Side Dishes or Sauces

Chimichurri and Cafe de Paris Butter	4.5
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For any additional Sauce or Side Dish	6
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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
Monkfish	North Atlantic, wild caught, FAO 27
Scallops	North Atlantic, wild caught, FAO 27
Bio-Salmon	Scotland / Irland, farmed
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
Pork	Switzerland
Chicken	Switzerland

Origin of our bread

Our Bread is produced in Switzerland.

Our Butter Brioche Toast is produced in France.



This Dish is vegetarian.



This Dish is vegan.

Allergens: Please ask our Team about Allergens.