

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

Veal Tartare, Watercress Emulsion,
Sour Cream and Bacon Mayonnaise

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Roasted Broccoli Cream Soup
with Honey and Pecans

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Sautéed Pike-Perch Fillet with white Port Beurre Noisette
Asparagus, Morels and Parmesan Shortbread


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Pink roasted Black Angus Entrecôte with Madeira Sauce,
gratinated Potato Slice and Ratatouille

or




Fried Seabass Fillet with light Chorizo Sauce,
Fennel and Risotto with Apple and Cucumber

or

Homemade Tagliatelle 
with Chanterelle Sauce and Parmesan Shavings

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Pea-Mint Cream with iced Honey Whiskey Berries
and salted Tonka Bean Ice Cream

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

Lettuce Hearts

with Fig Mustard Dressing, Croutons and chopped Egg 16

Caesar Salad

Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing 19

with roasted Swiss Chicken Strips 26

SOUPS

White Wine Cream Soup

with Blossoms 13


Asparagus Soup

with white Asparagus 14

Leek Foam Soup

with roasted Buckwheat and Almond Slivers 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
 Two Kinds of Asparagus Salad with Balsamic Vinaigrette, colorful Lettuce and Croutons	 16
 Asparagus Bouquet with Tonnato Sauce and sautéed Veal Strips	 26 / 38

ASPARGUS SPECIAL

White Asparagus

with Hollandaise Sauce or Vegetable Vinaigrette	200 g	26
	300 g	30
with Rosemary Potatoes		6
with Serrano Ham 80g		9
with scottish smoked Salmon 80g		9

Asparagus Risotto with Castelmagno Cheese

with green and white Asparagus and Herb Emulsion	27
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Sautéed Sea Bream Fillet

with Asparagus Bouquet, Rosemary Potatoes and Hollandaise Sauce	48
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Wiener Schnitzel from Swiss Veal

with Asparagus Bouquet, French Fries and Hollandaise Sauce	45
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Depending on what is available, we source our asparagus from Switzerland or from Germany from the regions along the Danube (around the Danube River).

PLÜ CLASSICS

Homemade Maccaroni 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 Vegetables and French Fries 45

The Grand Cheese Burger

160g Swiss Beef, Brioche Bun,
Coleslaw Salad, Tomatoes, Bacon, 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, homemade Maccaroni, White Wine Risotto

Sauces:

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

Addictional 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 Fish

Smoked Salmon	Scotland, farmed
Salmon	Lostallo, Graubünden, Switzerland, farmed
Sea Bram	Greek, farmed
Trout Roe	Denmark, farmed
Shrimps	Southeast- and West Pacific, wild capture / FAO 87&FAO81

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
Quail	France

Allergens: Please ask our Team about Allergens.