

## 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

Pickled Beef from Zurzach with Pepper, Salt and Herbs,  
Avocado-Terrine and Aioli

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Roasted Leek with Sauce Mornay, Lardo and Rosemary,  
Belper Knolle and piedmont Hazelnuts

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Trout from Lucern with PLÜ BRÜ Beurre Blanc,  
tender Guanciaie, Fennel and Apple

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Argentinian Black Angus Entrecôte with Soffritto-Herb Relish,  
Fregola Sarda and sautéed Morels and Peas

or




Pikeperch Fillet with white Portwine-Nutbutter Nage,  
white Asparagus and confit La Ratte Potatoes

or

Crushed Potatoes with Meaux-Mustard Vegetable Ragout  
served with a poached Egg

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Warm Corncake with Thyme-Caramel Ice Cream,  
Raspberry-Lemon Gelée, Nutbutter-Crumble and Lime-Cress

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

<b>Colourful Leaf Salad</b> 	
with Sprouts and Croutons	12
<b>Mixed Salad</b>	
with assorted Vegetable Salads and Leaf Salad 	14
<b>Caesar Salad</b>	
Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing	19
with roasted Swiss Chicken Strips	26
<b>Spring Salad</b> 	
with Lemon Tarragon Dressing, Raspberries, hearty Rosemary Granola and Parmesan Shavings	16

## SOUPS

### **White Wine Cream Soup**

with Blossoms

13

### **Asparagus Soup**

with white Asparagus Cubes

13

## 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

### **Vitello Tonnato of Zurzibieter Veal**

with sautéed Yellowfin Tuna,

Capers, Onions and homemade Pickles

19 / 36

### **Risoni of Wheat Semolina**

with Seppioline „al Ajillo“, Tomato-Mojo,

Basil und baked Capers

18

## ASPARGUS SPECIAL

### **White Asparagus**

With Sauce Hollandaise or Vegetable-Vinaigrette	200 g	21
	300 g	29
With Rosemary Potatoes		6
With Scottish Smoked Salmon	80g	11
With 18 Months dry aged Culatello From Swiss Duroc Pig Meadow & Outdoor from Zurich Oberland	80g	14

### **Asparagus Risotto**

Served with green and white Asparagus and Herbal Emulsion		27
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### **Sautéed Gilthead Seabream**

With Asparagus Bouquet, Rosemary Potatoes and Sauce Hollandaise	48
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### **Viennese Schnitzel of Swiss Veal**

With Asparagus Bouquet, French Fries and Sauce Hollandaise	47
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We get our Asparagus, depending on the Offer, either from Switzerland or German Regions near the Donau.

## 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

<b>Veal Paillard</b>	160g	45
<b>Irish Beef Fillet</b>	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, Fried 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
Dorado	Greek, farmed
Seppioline	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, Zuzibiet, Aargau
Beef	Switzerland, Zuzibiet, Aargau / Ireland / Argentina
Chicken	Switzerland
Pork	Switzerland
Duroc Pork	Zurich Oberland, Switzerland

### Origin of our bread

We get our Bread from the Bread Manufacturer The Baking Chefs in 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.