

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

Yellowfin Tuna Carpaccio,
with Avocado, Rhubarb, pickled smoked Lemon
and Shiso Mayonaise

Thyme Honey Foam Soup
with sautéed Morel

Homemade Gnocchetti Sardi
with Duck Confit with a Sauce made out from three kinds of Pepper
and 26 Month aged Mountain Parmesan

Entrecôte from the argentinian Black Angus Beef "Stroganoff"
with homemade Rösti Potato Fries and roasted Carrots

or

Atlantic Monk Fish Fillet,
with Champagne Sauce, stuffed Fondant Potatoe
Fennel and young Peas

or

Homemade Cauliflower Ricotta Gnocchi (V)
with Parmesan Foam, Hazelnut Crunch and Apple Pickels,
Wild Garlic Emulsion and Egg Yolk Shavings

Quince from Autumn 2025,
Variation with PLÜ BRÜ Raspberry Granité,
Buttermilk Espuma, Lemon-Verbena and Granola Crunch

3-Course	89	79 (V)
4-Course	105	89 (V)
5-Course	119	99 (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.

The 5 Course PLÜ Menu can be ordered until 8.15 pm.

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 (V) (leaf icon)

with Sprouts and Croutons 12

Mixed Salad (V)

with assorted Vegetable Salads and Leaf Salad 14

Caesar Salad

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

with roasted Swiss Chicken Strips 26

Lamb's lettuce

With Fig Mustard Dressing, Croutons, Bacon and Egg 18

SOUPS

White Wine Cream Soup (V)

with Blossoms 13

Thyme Honey Foam Soup (V)

with sautéed Morel 18

STARTERS

Tatar of Swiss Beef

with Butterbrioche Toast

24 / 33

Vegetarian Tatar

with vegan or Butterbrioche Toast

24 / 33

Perfumed with Cognac, Calvados or Whisky

3

Truffle French Fries with Grana Padano as a Side

8

Scottish smoked Salmon

with Horseradish Foam and Butterbrioche Toast

27 / 36

CORDON BLEU SPECIAL

Original Veal Cordon Bleu

with Ham, Gruyère and Mountain Cheese

served with French Fries and seasonal Vegetables

47

Spicy Veal Cordon Bleu

with Coppa, Appenzell Cheese, Garlic and Chili

served with French Fries and seasonal Vegetables

47

Herb Veal Cordon Bleu

with cured Ham, Raclette Cheese and fresh Herbs,

served with French Fries and seasonal Vegetables

47

SAISON SPECIAL

Swiss Salmon with Herb Crust

oven baked Salmon Filet,

with Pea Mint Risotto and Portwine Beurre Blanc

47

Homemade Tagliarini

with Wild Garlic Tomato Relish,

Scallops and Patagonian wild caught Prawns

41

PLÜ CLASSICS

Homemade Macaroni with Cinque Pi Sauce  	25
Cream, Parsley, Tomatoes, Parmesan and Pepper	
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	47
Viennese Schnitzel of Swiss Veal	
with Cranberries and Lemon Slice served with French Fries and Vegetables	47
The Grand Cheese Burger	
160g Swiss Beef, homemade Brioche Bun, Coleslaw Salad, Tomatoes, Bacon, Mountain Cheese, Ketchup, Mustard, Onion Confit, French Fries	29
The Grand Vegan Burger 	
Soja Patty, homemade vegan Bun, Red Cabbage Salad, Tomatoes, vegan Gauda, Ketchup, Onion Confit, French Fries	29

BBQ

Veal Paillard	160g	47
----------------------	------	----

Irish Beef Fillet	150g	49
--------------------------	------	----

	250g	59
--	------	----

For Two People or more

Chateaubriand from Irish Beef

With Sauce Béarnaise	per Person	300g	69
----------------------	------------	------	----

The Chateaubriand is carved tableside and served in two courses.
The Dish can be ordered until 8:45 p.m. and requires about
40 Minutes of preparation Time.

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

Side dishes:

French Fries, Truffle French Fries,
homemade Maccaroni and White Wine Risotto

Sauces:

Chimichurri, green Pepper Sauce, Veal Gravy
and Café de Paris Butter

Additional Side Dishes or Sauces

Chimichurri and Café de Paris Butter	4.5
--------------------------------------	-----

Further Sauces	6
----------------	---

Side Dishes	8
-------------	---

ORIGIN OF FISH AND MEAT

We place a high value on regional and sustainable Products.

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

Origin of our current Fish dishes

Smoked Salmon	Scotland, farmed
Salmon	Lostallo, Grisons, Switzerland, farmed
Monkfish	Northeast Atlantic, FAO27, wild caught
Yellowfin Tuna	Western Pacific Ocean, FAO 71, wild caught
Scallops	Northeast Atlantic, FAO 27, wild caught
Prawns	Southeast- and West Pacific, FAO 87 & FAO 81, wild caught

Origin of our current Meat Dishes

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

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

Origin of our bread

Our Bread is produced in Switzerland and by the Bakery Fredy's in Baden.



This Dish is vegetarian.



This Dish is vegan.

We are happy to provide Information about possible Allergens.