PLÜ
RESTAURANT & LOUNGE

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

E Isler
Enrique Isler Benedicto
Executive Chef

Carsten Grabner
Chief Hospitality & Infrastructure

PLÜ MENU

by Enrique Isler Benedicto

Smoked Heritage Carrot Tatar
with Grape Almond Relish and Capers

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Spinach Foam Soup
with Baked Egg Yolk and Truffle Espuma

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Braised Cheek of Premium Pork
with Beluga Lentil Ragout and Marjoram Emulsion

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Argentinian Black Angus Beef Entrecôte
with Forest Aroma Jus, Spätzle and Corn-Mushroom Sauté

or

Sautéed Char Fillet
with Champagne Beurre Blanc, Potato and Root Vegetable Cassoulet
and Pumpkin Confit

or

Autumn Fideuà
with Crispy Oyster Mushrooms and Aiol

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Yoghurt Parfait
with Fried Pear Cigar, Shiro Miso Caramel and Tarragon

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 **GRAND**WINNER now! If you pay with your **GRAND**WINNERS points, you will receive a 20% discount on the PLÜ menu.

All prices are in CHF and includes sales tax

SALADS

Colourful Leaf Salad (V)
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

Spinach Foam Soup
with Baked Egg Yolk and Truffle Espuma 18

Pumpkin Cream Soup (V)
Hokkaido, Muscat and Butternut Pumpkin
served with Cinnamon Croutons and Pumpkin Seed Oil 15

All prices are in CHF and includes sales tax

STARTERS

Tatar of Swiss Beef
with Butterbrioche Toast 24 / 33

Vegetarian Tatar V
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

Venison Carpaccio
With Chestnut Crumble, Belper Knolle Cheese and pickled Shallots 24

All prices are in CHF and includes sales tax

AUTUMN SPECIAL

Venison Cordon Bleu
Filled with Brie and Black Forest Ham, served with French Fries,
Red Cabbage and homemade Cranberry Compote 47

Roe Deer Schnitzel Mirza
with Game Cream Sauce, Spaetzle, Red Cabbage,
Brussels Sprouts, Chestnuts, and Lingonberry Apple 47

Vegetarian Autumn Plate (V)
with Forrest Mushroom Cream Sauce, Spaetzle, Red Cabbage,
Brussels Sprouts, Chestnuts, Lingonberry Apple 34

Homemade Torchietti
with Pumpkin, Porcini Mushrooms,
Farmer's Bacon and Forest Mushroom Foam 24 / 34

For Two People

Entire Saddle of Roe Deer
with Mushroom Cream Sauce,
Red Cabbage, Brussels Sprouts, Chestnuts,
Lingonberry Apple and Spaetzle per Person 68

The Saddle of Roe Deer 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, and is served only for an even Number of Guests.

PLÜ CLASSICS

Homemade Maccaroni with Cinque Pi Sauce V
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 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 Cheese Burger
Soja Patty, homemade vegan Bun,
Red Cabbage Salad, Tomatoes, vegan Gauda,
Ketchup, Onion Confit, French Fries 29

All prices are in CHF and includes sales tax

BBQ

Veal Paillard	160g	47
Irish Beef Fillet	150g	49
	250g	59

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 Spaetzle

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	Scottland, farmed
Char	Italy, farmed
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
Premiumpork	Switzerland
Chicken	Switzerland
Roe Deer	Austria
Venison	New Zealand

Origin of our bread

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

V This Dish is vegetarian.

This Dish is vegan.

We are happy to provide Information about possible Allergens.