

# 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

Herb Salad with Egg, soft cooked Swiss Salmon and Cauliflower-Couscous

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Foam Soup from 12 Month aged Parmigiano Reggiano DOP,  
with Gnocchi and black Truffel

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Ravioli stuffed with smoked Ribel Corn Poulard,  
with Corn Cream, mild Miso and Leek

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Entrecôte from Argentinian Black Angus with winter Jus,  
Pumpkin-Confit and Potatoe-Mousselini

or

Sauteed Pikeperch with Saffron-Beurre Blanc,  
braised Jerusalem Artichoke and Fennel-Vermouth-Cream




or

Planted Beef Stroganoff, homemade Tagliatelle,  
Sour Cream, Paprika and Cornichons



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Warm French Toast with iced Persimmon, Sea Buckthorn-Gel,  
Pistache Brittle and Provençal Herbs

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

### 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

## SOUPS

### White Wine Cream Soup

with Blossoms 13

### Parmesan Foam Soup

from 12 Month aged Parmigiano Reggiano DOP,  
with Gnocchi and Black Truffel 16

## STARTERS

<b>Tatar of Swiss Beef</b>	24 / 33
<b>Vegetarian Tatar</b> 	21 / 29
with vegan or Butter Brioche Toast	
perfumed with Cognac, Calvados or Whisky	3
Truffle French Fries with Grana Padano as a Side Dish	7
<b>Scottish smoked Salmon</b>	
with Horseradish Foam	24 / 33
<b>Graved Beef from Zurzibieter Beef</b>	
with Beetroot-Peppermint-Salad and Sour Cream	21
<b>Homemade Agnolotti</b>	
Stuffed with Foie Gras, with Beurre Noisette, caramelized Shallots and piemontenese Hazelnuts	28

## WINTER SPECIAL

**Luma Pork Chop (250g)**  
with Marjoram-Jus, winter Vegetables and Sides of Choice 52

### **Surf & Turf**

from Irish Beef Fillet (150g) and Patagonian Wild Caught Prawns,  
with Spinach, Tomatoe-Relish and Side of Choice 59

with 250g Irish Beef Fillet 65

### **French Duck Breast**

with Orange-Jus, Napkin Knödel,  
Pumpkin-Confit and Red Cabbage 52

### **Zurzibierter Veal Steak (180g)**

With Mushroom Cream Sauce, Red Cabbage, Brussel Sprouts,  
Chestnut, Cranberry Apple and Spätzli 33

### **Homemade Pumpkin Schupfnoodles**

With Morel Cream Sauce,  
homemade Tagliatelle and Vegetables 58

### **For two Persons**

#### **Chateaubriand from Irish Black Angus Beef**

With Sauce Béarnaise pro Person 300g 68

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 Chateaubriand, we serve Mediterranean Vegetables  
and a Side of your Choice.

## PLÜ CLASSICS

<b>Homemade Macaroni with Cinque Pi Sauce</b> 	
Cream, Parsley, Tomatoes, Parmesan and Pepper	25
With sautéed Planted Bacon Dices	38
with sautéed Irish Beef Fillet Cubes 150g	39
with sautéed wild caught Prawns 150g	39
<b>Veal Strips «Zurich Style»</b>	
with Mushroom Cream Sauce and crispy Butter Hash Brown	45
<b>Viennese Veal Schnitzel</b>	
with Cranberries and Lemon Slice served with French Fries and Vegetables	45
<b>The Grand Cheese Burger</b>	
160g Swiss Beef, Brioche Bun, Coleslaw Salad, Tomatoes, Bacon, Mountain Cheese, Ketchup, Mustard, Onion Confit, French Fries	29
<b>The Grand Vegan Cheese Burger</b> 	
Soja Patty, vegan Bun, Red Cabbage Salad, Tomatoes, vegan Gauda, Ketchup, 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 dishes.  
Please make your Choice.

### Side dishes:

French Fries, Truffle French Fries, Napkin Knödel,  
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
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
Swiss Salmon	Lostallo, Graubünden, farmed
Pikeperch	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, Zurzibiet, Aargau
Beef	Switzerland, Zurzibiet, Aargau / Ireland / Argentina
Pork	Switzerland
Luma Pork	Switzerland
Chicken	Switzerland
Corn Poulard	Switzerland
Duck Breast	France

## Origin of our bread

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