

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

Marinated Bell Peppers with Amalfi Lemon Vinaigrette,
Stracciatella di Bufala, Capers and Bread Chips

Atlantic Octopus with Carrot Variation
Sobrasada Mayonnaise and Herb Emulsion

Lamb Loin Medallion with Thyme Madeira Jus,
Pea Mint Cream, sautéed Chanterelles,
Apricots and Parsley Pepper Crunch

Entrecôte from the Black Angus Beef & Beef Chorizo
with Redcurrant Jus, baked Manioc, Avocado Cream and Broccolini

or

Sautéed Pike-Perch Fillet with Tomato Confit
on Taggiasca Olive Potato Mash, served with Zucchini Fennel Salad,
Peach and Lemon Balm

or

Potato Mochi with Scamorza Filling (V)
with roasted Onion Miso Jus,
glazed Celeriac Fondant and Ratatouille

Watermelon Granité and Kombucha Sorbet with Vanilla-Cherry Tomato,
Grand Cru Chocolate Crumble and Coffee Espuma

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

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

Egg Salad with Gnocchetti Sardi

with pickled Onions, Capers and Radishes

18

SOUPS

White Wine Creme Soup

with Flowers

13

Mango Gazpacho

with Laffa Bread Strips

15

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

SUMMER SPECIAL

Vitello Tonnato of Zurzibiet Veal

with Yellowfin Tuna, Capers, Onions and homemade Pickles

24 / 38

Ribeye from the Zurzibiet Veal (300 g)

with Chanterelle Café de Paris Sauce,
Broccolini and Side Dish of your Choice

62

Sautéed Patagonian Wild-Caught Prawns

with Sofrito Vegetables and Chimichurri,
served with Mediterranean Vegetables and a Side Dish of your Choice

47

Homemade Mafaldine (V)

with Chanterelles, Zucchini and Parsley

34

Sautéed Sea Bass Fillet

with Parsley Almond Crust, Saffron Kaffir Lime Beurre Blanc,
Ratatouille and baked Venere Rice Slice

54

PLÜ CLASSICS

Homemade Maccaroni with Cinque Pi Sauce  	
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

BBQ

Veal Paillard	160g	47
Irish Beef Fillet	150g	49
	250g	59
For Two People or more		

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

Side dishes:

French Fries, Truffle French Fries, Venere Rice Slice, 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
Sea Bass	FAO 37 Greece, farmed
Pike-Perch	Europe, Lake Peipus, Estonia, farmed
Octopus	FAO 34 Eastern Central Atlantic, wild-caught
Yellowfin Tuna	FAO 71, Western Pacific Ocean, 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
Lamb	NZ / 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.