

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

Egg Salad with pickled Radish, Sorrel,
fresh Lemon Balm and Herb Emulsion

Homemade Gnocchetti Sardi with Chili-Tomato Beurre Noisette,
Dates, Fresh Mint and Yogurt

Medaillon of Atlantic Monkfish
with Buttermilk-Chive Sauce, farmer's Bacon, Cauliflower and Strawberry

Hanger Steak from Zurzibieter Beef
with Apple-Herb-Caper Jus with Carrot Tatar,
baked Potato-Rosemary Gnocchi and Green Asparagus

or

Sautéed Pike-Perch Fillet with White Wine Sauce,
Saffron Risotto, Wild Broccoli,
braised Fennel with Orange and Kalamata Olives

or

Glazed Harissa Tempeh with Giant Couscous,
Chard and Tarragon Emulsion

Marinated Blueberries with Cottage Cheese,
Basil-Vanilla Ice Cream, Coconut Granité and roasted Buckwheat

3-Course	79	69 (V)
4-Course	89	79 (V)
5-Course	99	89 (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.

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

SOUPS

White Wine Cream Soup

with Blossoms



14

Mango Gazpacho

with Grissini and Extra Virgin Olive Oil

13

STARTERS

Tatar of Swiss Beef

with Butter Brioche Toast

24 / 33

Vegetarian Tatar



with vegan or Butter Brioche Toast

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

Egg Salad with Pickled Radish

with Sorrel, Fresh Lemon Balm and Herb Emulsion

16

Mozzarella di Buffala

with grilled Vegetables, Salmorejo and Balsamic Granola

18

SUMMER SPECIAL

Vitello Tonnato from Zurzibieter Veal

with seared Yellowfin Tuna,
Capers, Onions and Homemade Pickles

19 / 36

Homemade Mafaldine

Pernod Broth with Venus Clams,
Patagonian Wild-Caught Prawns, Zucchini and Parsley

39

Rib-Eye Steak 300g

Dry Aged Rib-Eye Steak from Zurzibieter Beef
with Café de Paris Sauce, baked Potato-Rosemary Gnocchi
and glazed Spring Vegetables

62

Sautéed Patagonian Prawns

with Soffritto Vegetables and Chimichurri,
Side Dish of Choice and mediterranean Vegetables

45

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 45

Viennese Schnitzel of Swiss Veal

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 Vegan Burger

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

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

Side dishes:

French Fries, Truffle French Fries, 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
Pike-Perch	Latvia, farmed
Venus Clam	Italy FAO 37, farmed
Yellowfin Tuna	Western Pacific FAO 71, wild-caught
Monkfish	North-East Atlantic, FAO 27, wild caught
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
Chicken	Switzerland

Origin of our bread

Our Bread is produced in Switzerland and comes from Fredy's Bakery in Baden.



This Dish is vegetarian.



This Dish is vegan.

Allergens: Please ask our Team about Allergens.