

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

Crispy baked Veal Tongue with a Chives-Lovage Emulsion,
Springtime Herb Salad and Sbrinz

Potato Leek Soup with Sour Cream Foam

Scallops with Picada of roasted Cashews, Almonds and Saffron,
Spring Vegetables and Rouille Espuma

Duo of Pork with Fillet and Belly with Marsala Jus,
white wine Risotto with Marjoram, glazed May Turnips and Carrots

or

Sautéed Medallion of Atlantic Monkfish,
with Wild Garlic Pesto, White Wine Risotto,
green Asparagus Tips and caramelised Cherry Tomatoes

or

Eggplant Escalope with red Curry Sauce, (V)
crispy Potato-Herb Salad with a Pea-Mint Cream

Praliné Ice Cream with Hazelnut Crumble,
Raspberries and Tarragon Oil

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

Baby Lettuce

with Tomato-Orange Dressing,
Avocado, Swiss Furikake and Sbrinz

16

Caesar Salad

Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing

19

with roasted Swiss Chicken Strips

26

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

Beef Carne Cruda

with Amalfi-Lemon-Dressing,
crispy Quinoa und Herb Oil

21

SOUPS

Asparagus Soup

with white Asparagus Cubes

13

Potato-Leek Soup

with Sour Cream Foam

15

ASPARAGUS SPECIAL

White Asparagus (V)

with Hollandaise Sauce or Vegetable Vinaigrette	200g	21
	300g	29

with Rosemary-Potatoes (V)		6
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with Scottish Smoked Salmon	80g	11
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with Coppa di Parma IGP	80g	14
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Asparagus Risotto with Castelmagno Cheese (V)

served with green and white Asparagus and Herb Emulsion		27
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Bio Salmon Fillet

with White Portwine Lemon Sauce, Asparagus Risotto and pickled Rhubarb-Herb Salad		46
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Viennese Schnitzel of Swiss Veal

with Asparagus Bouquet, French Fries and Sauce Hollandaise		47
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Homemade Spaghetti al Chitarra

with Peperoncini, Fresh Herbs, Prawns and Green Asparagus		41
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We source our white asparagus from the Danube region in Germany.

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, Hollandaise

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
Monkfish	North Atlantic, wild caught, FAO 27
Scallops	North Atlantic, wild caught, FAO 27
Bio-Salmon	Scotland / Irland, farmed
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
Coppa di Parma	Italy
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.