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

Cured Swiss Salmon
with fermented Kohlrabi, Apples, Crème Fraîche and a Dill Emulsion

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Parsley Root Foam Soup
with Stanser “Fladä” Espuma and a poached Red Wine Pear

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Stuffed Pasta filled with braised Duck served
with Albufera Sauce and Red Cabbage

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Veal Loin from Zurzibiet
with Veal Jus, Pommes Duchesse, braised Black Salsify,
Carrots and a Charcoal Emulsion

or

Pike Perch Fillet
with Riesling-Sylvaner Beurre Blanc, Parsnip Butter Gnocchi
and stuffed Savoy Cabbage

or

Beetroot Steak from the Big Green Egg
with Ricotta Spinach Caramelle and Seasonal Vegetables

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Earl Grey Babà with Pineapple marinated in White Rum,
Sour Cream Chantilly and a Vanilla Tuile

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

Burratina di Bufala
with Parma Ham, Radicchio Salad,
pickled Radish and Lemons 18

SOUPS

White Wine Cream Soup (V)
with edible Flowers 13

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

STARTERS

Tatar of Swiss Beef
with Butterbrioche Toast 24 / 33

Vegetarian Tatar 24 / 33
with vegan or Butterbrioche Toast

Perfumed with Cognac, Calvados or Whisky 3

Truffle French Fries with Grana Padano as a Side 7

Scottish smoked Salmon
with Horseradish Foam and Butterbrioche Toast 27 / 36

Duck Liver Terrine
with Piedmonts Hazelnuts, pickled Red Wine Pear,
Black Currant Gel and Butterbrioche Toast 24

HOLIDAY SPECIAL

Tournedo Rossini

Irish Beef Tenderloin 150 g
with Truffle Jus, a Slice of Duck Liver and black truffle
served on Spinach with Pommes Dauphine 61

with Irish Beef Tenderloin 250g 72

Venison Cordon Bleu

filled with Brie and Black Forest Ham, served with French Fries,
Red Cabbage and homemade Cranberry Compote 47

Sautéed Sole approx. 300g

with Lemon-Caper Butter, refined with Balsamic Vinegar
served on Winter Vegetables, served with a side dish of your choice 65

Homemade Torchietti

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

For Two People

Chateaubriand of Irish Beef

with Classic Sauce Béarnaise per person 69

As an accompaniment to the Chateaubriand, we serve Mediterranean Vegetables and a side dish of your choice.

The Chateaubriand is carved tableside and served in two courses.
Please note that this dish is available to order until 8:45 p.m. and requires approximately 40 minutes of preparation time.

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

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, Pommes Dauphine, Sautéed Spinach

Sauces:

Chimichurri, green Pepper Sauce, Veal Gravy, Café de Paris Butter, Sauce Béarnaise

Additional Side Dishes or Sauces

Chimichurri and Café de Paris Butter	4.5
Further Sauces and Side Dishes	6

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

Swiss Salmon	Lostallo, Grisons, Switzerland, farmed
Smoked Salmon	Scotland, farmed
Sole	Northeast Atlantic, FAO 27, wild caught
Pike Perch	Lake Peipus, Estonia
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
Duck Liver	France / Hungary
Venison	New Zealand
Duck	France
Parma Ham	Parma, Italy

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.