

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
from 6 pm

Swiss Alpine Salmon
with Cucumber Herb Salad, Lemon Curd and Pumpernickel

Leek Cream Soup with Chorizo Iberico


Confit Kingfish fillet with Pumpkin Seeds
Oranges and Spinach

Black Angus Beef Steak with Pepper Jus
Truffled Potato Ragout and seasonal Vegetables

or

Monkfish fillet caramelized in Honey
with Herbal Beurre Blanc, sauteed Mushrooms
Parsnips and Parsley Risotto

or

Vegetarian Lasagne with grilled Butternut Pumpkin
with smoked Almonds, Porcini Mushroom Sauce and Belper Knolle 


Roasted Cinnamon Ice Cream on Piedmontese Hazelnut Shortbread
with baked Boskoop Apple ragout

3-Course	79
4-Course	89
5-Course	99






Become a GRANDWINNER now!

If you pay with your GRANDWINNERS points, you will receive a 20% discount
on the PLÜ menu.

STARTERS

Tatar of Swiss Beef	23 / 32
Vegetarian Tatar 	20 / 29
perfumed with Cognac, Calvados or Whisky	3
Truffle French Fries with Grana Padano as Side Dish	7
Scottish smoked Salmon	22 / 32
with Horseradish Foam	

SALADS & SOUPS

Lamb's Lettuc 	
with Fig Mustard Dressing, Bacon, Croutons and chopped Egg	16
Colourful Leaf Salad 	
Sprouts and Croûtons	11
Mixed Salad 	
with assorted Vegetable Salads and Leaf Salads	13
Caesar Salad	
Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing	18
with roasted Swiss Chicken Breast Strips	25
White Wine Cream Soup 	
with Focaccia and Blossoms	13
Pumpkin Cream Soup 	
Cream of Hokkaido, Calabaza and Butternut Pumpkin Soup with Cinnamon Croutons and Pumpkin Seed Oil	13

MAIN COURSES

PLÜ Seasonal Special

Vegetarian Autumn Plate

Spätzle, Red Cabbage, Brussel Sprout, Chestnut,
Creamed Mushroom Sauce and Cranberry Apple 26

Venison Escalope Mirza

Roasted Venison Escalope with Red Cabbage, Brussel Sprout,
Chestnut, Cranberry Apple, Game Cream Sauce and Spätzle 41

Venison Stew

with Red Cabbage, Brussel Sprout, Chestnut, Cranberry Apple,
Game Cream Sauce and Spätzle 39

For two People

Saddle of Venison

Saddle of Venison carved at the Table
with Red Cabbage, Brussel Sprout, Chestnut,
Cranberry Apple, Game Cream Sauce and Spätzle per Person 65

For this dish a preparation time of 40 Minutes is expected.

PLÜ Classics

Homemade Maccaroni with Cinque Pi Sauce

Cream, Parsley, Tomatoes, Parmesan and Pepper 25

with grilled Irish Beef Fillet Cubes 150g 39

with grilled Wild caught Shrimps 150g 39

Veal Strips «Zurich Style»

Mushroom Cream Sauce and crispy Butter Hash Brown 42

Viennese Veal Schnitzel

Cranberries and Lemon Slice
Vegetables and French Fries 42

The Grand Cheese Burger

160g Swiss Beef, Butter Brioche Bun,
Coleslaw Salad, Tomatoes, Bacon, Mountain Cheese,
Onion Jam, French Fries 29

BBQ

Wild-caught Shrimps	200g	48
Veal Paillard	160g	42
Irish Beef Fillet	150g	45
	250g	58

Vegetables, one side dish and one sauce are included in the BBQ dishes. Please make your choice.

Side dishes:

French Fries, Truffel French Fries, homemade Maccaroni,
White Wine Risotto, Spätzle

Sauces:

Chimichurri, green Pepper Sauce, Cafe de Paris Butter, Game Cream Sauce

For any additional Sauce or Side Dish 6

ORIGIN OF FISH AND MEAT

We set a high value on regional Products and sustainable Cultivation, Aquaculture or Wild-caught Fish.

We buy our Saltwater Fishes from sustainable Fisheries with well-known and certified labels.

Origin of our Fish

Alpine Salmon	Lostallo, Canton of Grisons, Switzerland
Kingfish	Denmark/ Aquaculture
Monkfish	Island/ FA027 Atlantic, Northeast
Shrimps	Patagonia / Australia, Wild caught

Origin of our Meat

We get the meat from our trusted butcher Köferli from Döttingen.

Venison	Switzerland, Austria
Veal	Switzerland, Zurzibiet, Aargau
Beef	Switzerland, Zurzibiet, Aargau / Irland / Argentina
Chicken	Switzerland

Allergens: Please ask our Team about Allergens.