

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

Smoked Heritage Carrot Tatar
with Grape Almond Relish and Capers

Spinach Foam Soup
with Baked Egg Yolk and Truffle Espuma

Braised Cheek of Premium Pork
with Beluga Lentil Ragout and Marjoram Emulsion

Argentinian Black Angus Beef Entrecôte
with Forest Aroma Jus, Spätzle and Corn-Mushroom Sauté

or

Sautéed Char Fillet
with Champagne Beurre Blanc, Potato and Root Vegetable Cassoulet
and Pumpkin Confit

or

Autumn Fideuà
with Crispy Oyster Mushrooms and Aioli

Yoghurt Parfait
with Fried Pear Cigar, Shiro Miso Caramel and Tarragon

3-Course	89	79
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

Lamb's Lettuce

with Fig Mustard Dressing, Croutons, Bacon and Egg

18

SOUPS

Spinach Foam Soup

with Baked Egg Yolk and Truffle Espuma

18

Pumpkin Cream Soup



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

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

Venison Carpaccio

With Chestnut Crumble, Belper Knolle Cheese and pickled Shallots 24

AUTUMN SPECIAL

Venison Cordon Bleu

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

Roe Deer Schnitzel Mirza

with Game Cream Sauce, Spaetzle, Red Cabbage,
Brussels Sprouts, Chestnuts, and Lingonberry Apple 47

Vegetarian Autumn Plate

with Forrest Mushroom Cream Sauce, Spaetzle, Red Cabbage,
Brussels Sprouts, Chestnuts, Lingonberry Apple 34

Homemade Torchietti

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

For Two People

Entire Saddle of Roe Deer

with Mushroom Cream Sauce,
Red Cabbage, Brussels Sprouts, Chestnuts,
Lingonberry Apple and Spaetzle per Person 68

The Saddle of Roe Deer is carved tableside and served in two courses.

The Dish can be ordered until 8:45 p.m. and requires about 40 Minutes of preparation Time, and is served only for an even Number of Guests.

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, White Wine Risotto and Spaetzle

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
Char	Italy, farmed
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
Premiumpork	Switzerland
Chicken	Switzerland
Roe Deer	Austria
Venison	New Zealand

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.