

# 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

Lamb's Lettuce with Fig Mustard Dressing,  
Bacon, Croutons and chopped Egg

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Tarragon Foam Soup with Maple Sirup  
with Chicken Terrine

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Pork Belly with Marsala Jus,  
Pumpkin and Blueberries


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Black Angus Entrecôte with Thyme-Port Wine Jus  
Potato Cheddar Cheese Slices and seasonal Vegetables

or




Sautéed Monkfish Fillet with Orange Hollandaise,  
Venere Rice, Patisson and Spinach

or

Porcini Mushroom Risot   
with Parmesan Shavings

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Carrot Cake with Yoghurt-Ice Cream  
and Brown Butter Crumble


3-Course	79	6! 
4-Course	89	7! 
5-Course	99	8! 

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.

## STARTERS

<b>Tatar of Swiss Beef</b>	24 / 33
<b>Vegetarian Tatar</b> 	21 / 29
perfumed with Cognac, Calvados or Whisky	3
Truffle French Fries with Grana Padano as a Side Dish	7
<b>Scottish smoked Salmon</b>	24 / 33
with Horseradish Foam	
<b>Homemade Venison Terrine</b>	
with Salad Bouquet and Sauce Cumberland	19
<b>Venison Fillet</b>	
with Marjoram Game Sauce, Balsamic Lentils, Celery-Bâtonnet and Quince Chutney	19

## SALADS & SOUPS

### Colourful Leaf Salad

with Sprouts and Croutons

12

### Mixed Salad

with assorted Vegetable Salads and Leaf Salad

14

### Lamb's Lettuce

with Fig Mustard Dressing, Bacon, Croutons and chopped Egg

16

### Caesar Salad

Baby Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing

19

with roasted Swiss Chicken Strips

26

### White Wine Cream Soup

with Blossoms

13

### Pumpkin Cream Soup

Cream Soup of Hokkaido, Muscat and Butternut Pumpkin

with Cinnamon Croutons and Pumpkin Seed Oil

15

## GAME SPECIAL

### Game Burger

180g Game Meat in a Butter Brioche Bun with Quince Chutney,  
Red Cabbage Salad, Mountain Cheese and French Fries 29

### Vegetarian Autumn Plate

with Mushroom Cream Sauce, Red Cabbage,  
Brussels Sprouts, Chestnuts, Cranberry Apple and Spaetzle 32

### Venison Escalope Mirza

with Game Cream Sauce, Red Cabbage, Brussels Sprouts,  
Chestnuts, sautéed Mushrooms, Cranberry Apple and Spaetzle 46

### Deer Chop

with Chocolate Pepper Sauce  
Red Cabbage, Chestnuts and Spaetzle 55

### Saddle of Venison

with Mushroom Cream Sauce, Red Cabbage,  
Brussels Sprouts, Chestnuts, sautéed Mushrooms,  
Cranberry Apple, Napkin Dumplings and Spaetzle per person 68

The Saddle of Venison is carved at the Table and served in two Courses.  
A waiting Time of 40 Minutes is to be expected.

## PLÜ CLASSICS

### Homemade Macaroni with Cinque Pi Sauce

Cream, Parsley, Tomatoes, Parmesan and Pepper 25

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 Veal Schnitzel

with Cranberries and Lemon Slice  
served with Vegetables and French Fries 45

### The Grand Cheese Burger

160g Swiss Beef, Brioche Bun,  
Coleslaw Salad, Tomatoes, Bacon, Mountain Cheese,  
Ketchup, Mustard, Onion Confit, French Fries 29

## BBQ

Veal Paillard	160g	45
Irish Beef Fillet	150g	47
	250g	58

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

### Side dishes:

French Fries, Truffle French Fries, Spaetzle,  
homemade Maccaroni, White Wine Risotto

### Sauces:

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

### Addictional 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 Fish

Smoked Salmon	Scotland, farmed
Monkfish fillet	Northeast Atlantic, wild capture / FAO 27
Prawns	Southeast- and West Pacific wild capture / FAO 87&FAO81

## 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
Chicken	Switzerland
Pork	Switzerland
Deer	Switzerland / Austria
Venison	New Zealand

Allergens: Please ask our Team about Allergens.