

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

Herb Salad with Egg, soft cooked Swiss Salmon and Cauliflower-Couscous

Foam Soup from 12 Month aged Parmigiano Reggiano DOP,
with Gnocchi and black Truffel


Ravioli stuffed with smoked Ribel Corn Poulard,
with Corn Cream, mild Miso and Leek

Entrecôte from Argentinian Black Angus with winter Jus,
Pumpkin-Confit and Potatoe-Mousselini




or

Sauteed Pikeperch with Saffron-Beurre Blanc,
braised Jerusalem Artichoke and Fennel-Vermouth-Cream

or

Planted Beef Stroganoff, homemade Tagliatelle, 
Sour Cream, Paprika and Cornichons

Warm French Toast with iced Persimmon, Sea Buckthorn-Gel,
Pistache Brittle and Provençal Herbs

3-Course	79	69 
4-Course	89	79 
5-Course	99	89 

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 (V) (leaf)
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 Salad

with Fig Mustard Dressing, Croûtons, Bacon and Egg

16

SOUPS

White Wine Cream Soup (V)
with Blossoms

13

Parmesan Foam Soup (V)
from 12 Month aged Parmigiano Reggiano DOP,
with Gnocchi and Black Truffel

16

STARTERS

Tatar of Swiss Beef	24 / 33
Vegetarian Tatar  	21 / 29
with vegan or Butter Brioche Toast	
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
Graved Beef from Zurzibieter Beef	
with Beetroot-Peppermint-Salad and Sour Cream	21
Homemade Agnolotti	
Stuffed with Foie Gras, with Beurre Noisette, caramelized Shallots and piemontenese Hazelnuts	28

WINTER SPECIAL

Luma Pork Chop (250g)
with Marjoram-Jus, winter Vegetables and Sides of Choice 52

Surf & Turf
from Irish Beef Fillet (150g) and Patagonian Wild Caught Prawns,
with Spinach, Tomatoe-Relish and Side of Choice 59

with 250g Irish Beef Fillet 65

French Duck Breast
with Orange-Jus, Napkin Knödel,
Pumpkin-Confit and Red Cabbage 52

Zurzibieter Veal Steak (180g)
With Mushroom Cream Sauce, Red Cabbage, Brussel Sprouts,
Chestnut, Cranberry Apple and Spätzli 33

Homemade Pumpkin Schupfnoodles
With Morel Cream Sauce,
homemade Tagliatelle and Vegetables 58

For two Persons

Chateaubriand from Irish Black Angus Beef
With Sauce Béarnaise pro Person 300g 68

The Chateaubriand is cut at your Table and Served over two Courses.
There is a wait of 40 Minutes for this Dish.

As Side Dish for the Chateaubriand, we serve Mediterranean Vegetables
and a Side of your Choice.

PLÜ CLASSICS

Homemade Macaroni 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 Veal Schnitzel	
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

Mediterranean Vegetables, one Side dish and one Sauce are included in the dishes. Please make your Choice.

Side dishes:

French Fries, Truffle French Fries, Napkin Knödel,
homemade Macaroni, White Wine Risotto

Sauces:

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

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
Swiss Salmon	Lostallo, Graubünden, farmed
Pikeperch	Northeast Atlantic, wild capture FAO 27
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
Luma Pork	Switzerland
Chicken	Switzerland
Corn Poulard	Switzerland
Duck Breast	France

Origin of our bread

We get our Bread from the Bread Manufacturer The Baking Chefs from Ehrendingen. All exquisite Ingredients come from Switzerland.



This Dish is vegetarian.



This Dish is vegan.

Allergens: Please ask our Team about Allergens.