

# 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

Tatar of «Fassona-Piemontese-Beef» with smoked Mayonnaise,  
winter Salad Bouquet, Hazelnuts and Blackberry-Vinaigrette

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Vegetable Lasagnette with sautéed Scallops,  
Starweed and roasted Pine Nuts

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Braised Wild Boar Cheeks with Pumpkin-Espuma  
Marsala Jus and savoury Granola


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Argentinian Black Angus Beef Entrecôte with Red Wine Jus,  
Potato Gratin and winter Vegetables

or




Atlantic Turbot Fillet with Sherry Sauce,  
fried Artichoke, Pumpkin Purée and Stachys

or

Homemade Saffron Gnocchetti Sardi and braised Black Salsify   
with Lemon-Thyme, Herb-Emulsion and Parmesan Shavings

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Vanilla Cauliflower Pannacotta  
with Ricotta Ice Cream, Pear Salad and Oatmeal-Cinnamon-Crumble

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 & SOUPS

### 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, Croûtons, Bacon and Egg

16

### 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

## 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> with Horseradish Foam	24 / 33
<b>Winter Salad</b> 	
with Orange-Tahini Dressing, Kaki, Pomegranate and Pecan Nuts	16
<b>Burratina with Beetroot roasted in Salt</b> 	
with pickled Lemon and roasted Buckwheat	15
<b>Vitello Tonnato</b> Short fried Fillet of Tuna with poached Veal, Caper-Dressing and black Truffle	25

## SPECIALS

### Luma Pork Chop (250g)

with Majoram-Jus, Apple-Shallot-Purée,  
winter Vegetables and a Side Dish of your choice 52

### French Duck Breast

with Cranberry Jus,  
Sellerie-Mousseline and a Side Dish of your choice 46

### Sautéed Pikeperch Fillet

with Saffron Sauce and steamed Fennel,  
Cima di Rapa and a Side Dish of your choice 46

### Zurzibieter Veal Steak (180g)

with Morel Cream Sauce, homemade Tagliatelle  
and seasonal Vegetables 32

### For two Persons

### Chateaubriand of Irish Black Angus Beef

with Sauce Béarnaise per Person 300g 68

The Chateaubriand will be cut at your Table and served in two Courses.  
There is a wait of approximate 40 Minutes.

We will Serve you mediterranean Vegetables as a Side  
and a Side Dish of your choice.

## 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 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 Vegi Cheese Burger

Vegetarian Patty, Brioche Bun,  
Coleslaw Salad, Tomatoes, Mountain Cheese,  
Ketchup, Mustard, Onion Confit, French Fries 27

## 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, Potato Gratin  
homemade Maccaroni, White Wine Risotto

Trufflerisotto with Black Truffle + 5

### Sauces:

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

### Additional Side Dishes or Sauces

Chimichurri and Cafe de Paris Butter	4.5
For any additional Sauce or Side Dish	6
Trufflerisotto with Black Truffle	11

# 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
Turbot	Portugal, farmed
Pikeperch	Poland / Estonia, wild caught
Tuna	Western Pacific FAO 71 & Western Pacific FAO 71, wild caught
Scallop	Northwest Pacific, FAO 61
Shrimps	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
Chicken	Switzerland
Pork	Switzerland
Boar	Germany
Fassona Beef	Switzerland, Tessin
Duck	France

Allergens: Please ask our Team about Allergens.