LouLou

ITALIAN OSTERIA



PASTA FRESCA - VINO VERO - BELLA VITA

LouLou

ITALIAN OSTERIA

WEINKARTE





ANTIPASTI

Brioche e Culatello (✶) 20
Warmes Brioche, feiner italienischer Rohschinken

Vitello Tonnato (GF, LF) 26
Kalb, leichte Thunfischsauce, Kapernbeeren, mariniertes Eigelb

Carpaccio di Manzo Luma (GF) 27
Luma Rinderfilet, Eigelbcreme, Rucola, süss-saure rote Zwiebeln, Parmigiano 36 Monate gereift

Carciofi Fritti (V+, GF) 16
Frittierte Artischocken, Grüne Sauce, Minze, Zitrone

Insalata Little Gem 14
Sardellen-Senf-Dressing, Focaccia-Croutons, Parmigiano 36 Monate gereift, schwarzer Pfeffer

Radicchio e Spinacino (V, GF) 17
Gebratener Radicchio, Babyspinat, Orangendressing, geröstete Walnüsse, Ricotta

Midollo Arrosto (✶) 27
Geröstetes Knochenmark, Pilzjus, süss-saure rote Zwiebeln, Kräutersalat, geröstetes Brot



PASTA FRESCA

Frische Pasta, hausgemacht aus Bio-Mehl

Rigatoni Cacio e Pepe (V) 24
Pecorino, LouLou Pfeffermischung

Spaghetti Quadrati Burro e Alici (✶) 21
Butter, Sardellen, Zitrone, Petersilien-Paniermehl

Spaghetti Quadrati alla Carbonara e Tartufo Nero 30
Guanciale, Ei, Pecorino, schwarzer Wintertrüffel

Plin al Barolo (✶) 29
Hausgemachte Plin-Ravioli gefüllt mit in Barolo geschmortem Rind, Jus, frittierter Salbei

Tagliatelle al Ragù Bianco di Cervo 27
Weisses Hirschragout, Reduktion roter Beeren

Paccheri ai Crostacei 29
Krustentier-Bisque, Garnelen, Petersilienöl, Zitronenabrieb, Dill

Risotto Zucca e Gorgonzola (V, GF) 23
Acquerello Reis, Kürbis, milder Gorgonzola, geröstete Haselnüsse, gereifter Balsamico, Kräuteröl



✶ LouLou Signature V Vegetarian V+ Vegan GF Gluten free

Alle Preise in CHF, inklusive Service & gesetzlicher Mehrwertsteuer. Bei Allergien & Unverträglichkeiten fragen Sie bitte unsere Servicemitarbeitenden nach der Allergendeklaration.

SECONDI



Filetto di Manzo al Tartufo Nero (GF) 58
Schweizer Rinderfilet, schwarzer Wintertrüffel

Guancia di Manzo Brasata (GF) 36
Geschmorte Rinderbacke, Cremige Polenta, Rotweinjus, glasierte rote Zwiebel

Collo di Maiale Luma Dry-Aged (✶, GF) 40
Luma Dry-Aged Schweinenacken, Kartoffel-Millefeuille, Apfel-Senf-Jus, Brunnenkresse

Sogliola Intera (GF) 55
Ganze Seezunge, mediterrane Beurre blanc, frittierte Kapern, geröstete Zitrone

Melanzana alla Parmigiana (V) 26
Aubergine, San Marzano Tomaten, Mozzarella, Parmigiano, Basilikum

CONTORNI · BEILAGEN

Patatine Fritte (V+, GF) 7
Pommes frites, Rosmarinsalz

Broccolini (V+, GF) 9
Broccolini, Knoblauch, Chili, Zitrone

Risotto Bianco (V, GF) 9
Acquerello Reis, Weisswein, Parmigiano

Polenta Cremosa (V, GF) 7
Cremige Polenta



FORMAGGI & DOLCI

Selezione di Formaggi Italiani (V) 29
Vier italienische Käse, Feigen-Mostarda, Walnussbrot

Cannolo Siciliano (✶, V) 16
Ricotta-Creme, kandierte Orange, Pistazien

Tiramisù (V) 15
Mascarpone, Kaffee, Kakao

Mousse Cioccolato e Olio d'Oliva (V) 18
Mousse aus dunkler Schokolade & Olivenöl, Himbeere, Kakao-Crumble, Fleur de Sel

Gelati e Sorbetti (V) 7
Glace: Vanille, Pistazie, Stracciatella
Sorbets (V+): Zitrone, Himbeere, Mandarine

Unsere Produkte
Wir bevorzugen nach Möglichkeit regionale Produkte. Unser Fleisch kommt aus der Schweiz, während unsere Wurstwaren aus Italien stammen. Fisch und Meeresfrüchte wählen wir je nach Saison, Qualität und Herkunft aus.

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PASTA FRESCA - VINO VERO - BELLA VITA

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ITALIAN OSTERIA

WINELIST

ANTIPASTI

Brioche e Culatello (✶) 20
Warm brioche, fine Italian cured ham

Vitello Tonnato (GF, LF) 26
Veal, light tuna sauce, caper berries, marinated egg yolk

Carpaccio di Manzo luma (GF) 27
Luma beef fillet, egg yolk cream, wild rocket, pickled red onions, Parmigiano 36 month aged

Carciofi Fritti (V+, GF) 16
Fried artichokes, green sauce, mint, lemon

Insalata Little Gem 14
Anchovy & mustard dressing, focaccia croutons, Parmigiano 36 month aged, black pepper

Radicchio e Spinacino (V, GF) 17
Seared radicchio, baby spinach, orange dressing, roasted walnuts, ricotta

Midollo Arrosto (✶) 27
Roasted bone marrow, mushroom jus, pickled red onions, herb salad, toasted bread

PASTA FRESCA

Fresh pasta, handmade in house with organic flour

Rigatoni Cacio e Pepe (V) 24
Pecorino, LouLou pepper blend

Spaghetti Quadrati Burro e Alici (✶) 21
Butter, anchovies, lemon, parsley breadcrumbs

Spaghetti Quadrati alla Carbonara e Tartufo Nero 30
Guanciale, egg, Pecorino, black winter truffle

Plin al Barolo (✶) 29
Handmade Plin Ravioli filled with Barolo-braised beef, jus, fried sage

Tagliatelle al Ragù Bianco di Cervo 27
Venison white ragù, red berry reduction

Paccheri ai Crostacei 29
Shellfish bisque, prawns, parsley oil, lemon zest, dill

Risotto Zucca e Gorgonzola (V, GF) 23
Acquerello rice, pumpkin, mild gorgonzola, toasted hazelnuts, aged Balsamic, herbs oil

SECONDI

Filetto di Manzo al Tartufo Nero (GF) 58
Swiss beef fillet, black winter truffle

Guancia di Manzo Brasata (GF) 36
Braised beef cheek, creamy polenta, red wine jus, glazed red onion

Collo di Maiale Luma Dry-Aged (✶, GF) 40
Luma dry-aged pork neck, potato mille-feuille, apple & mustard jus, watercress

Sogliola Intera (GF) 55
Whole Dover sole, mediterranean beurre blanc, fried capers, roasted lemon

Melanzana alla Parmigiana (V) 26
Eggplant, San Marzano tomatoes, Mozzarella, Parmigiano, basil

CONTORNI · SIDES

Patatine Fritte (V+, GF) 7
French fries, rosemary salt

Broccolini (V+, GF) 9
Broccolini, garlic, chilli, lemon

Risotto Bianco (V, GF) 9
Acquerello rice white wine, Parmigiano

Polenta Cremosa (V, GF) 7
Creamy polenta

FORMAGGI & DOLCI

Selezione di Formaggi Italiani (V) 29
Four Italian cheeses, fig mustard, walnut bread

Cannolo Siciliano (✶, V) 16
Ricotta cream, candied orange, pistachio

Tiramisù (V) 15
Mascarpone, coffee, cocoa

Mousse Cioccolato e Olio d'Oliva (V) 18
Dark chocolate & olive oil mousse, raspberry, cocoa crumble, fleur de sel

Gelati e Sorbetti (V) 7
Ice cream: vanilla, pistachio, stracciatella
Sorbets (V+): lemon, raspberry, mandarin

✶ LouLou Signature V Vegetarian V+ Vegan GF Gluten free

All prices in Swiss francs, including service & VAT. If you have any allergies or intolerances, please ask our service staff about the allergen menu.

Our products
Wherever possible, we favour regional produce. Our meat comes from Switzerland, whilst our sausages are sourced from Italy. We select our fish and seafood based on the season, quality and origin.