

**Lo**

# Autumn – Classics

## Starters

Pumpkin soup, pumpkin seeds, pumpkin seed oil	<b>12.50</b>
Autumn salad, sautéed mushrooms, seeds, herbs	<b>15.00</b>
Beetroot carpaccio, apple, grapes, horseradish, chervil	<b>19.00</b>
Venison - carpaccio, apple, grapes, hazelnut oil, chervil	<b>26.00</b>

## Main

Grilled Venison-Steak	200g	<b>38.00</b>
Wild pork racks with gremolata	300g	<b>35.00</b>
Venison pepper, mushroom, bacon, grape, croutons		<b>32.00</b>
Venison backstrap for 2 people or more, spätzle, red cabbage, chestnuts, cranberries jus		<b>p.-P. 70.00</b>
Vegi-Autumn plate		<b>32.00</b>

## SIDES

Spätzli with breadcrumbs, chives	<b>8.00</b>
Red cabbage with apple	<b>8.00</b>
Glazed chestnuts	<b>8.00</b>
Braised pumpkin, amaretto, pomegranate, mimolette	<b>13.50</b>
Brussels sprouts, bacon, parsley, onions	<b>9.00</b>
Cremy chanterelles sauce	<b>9.00</b>

Beef and veal, pork, bird and freshwater fish are exclusively from Switzerland. Game meat from France and Austria. Saltwater fish comes from Greece, Spain and Holland. All prices in Swiss francs, including 8.1 % VAT. For information on allergens and ingredients, please contact our service department.

# MENU

## STARTER

L'O salad with vegetables, herbs and seeds	<b>13.50</b>
Classic hummus, chickpeas, spicy green salsa, pita bread	<b>15.00</b>
Coco sausages, according to the house recipe from the Coco Grill & Bar	<b>16.00</b>
Hand-cut beef tartare classically garnished with toast and butter	<b>24.00/38.00</b>
Ceviche of Swiss salmon, cucumber, peperoni, tomatoes, coriander	<b>32.00</b>

## GRILL

The grill offers something new every day. The trolley comes to the table, you choose and we prepare a nice piece of the best meat on our grill. Catch-of-the-day and seafood is also presented from the fish cart.

## MEAT

Beef filet from butcher Grond	160 g/220 g	<b>48.00/56.00</b>
Tomahawk Steak „Black Angus“, from Sihlsee for 2 people. incl. herb butter und jus	1100g	<b>180.00</b>
Veal chop, best Swiss field veal	350g	<b>62.00</b>
Grilled chicken thighs, zucchini tzatziki, mint, herbs		<b>32.00</b>
Metzger Grond's sausages veal, fire brigade, Horgnerli		<b>9.90 each</b>
Metzger Grond's meat loaf with potato salad		<b>18.50</b>
Sauces Rosemary jus, gremolata, L'O butter, Bernaise		<b>4.00</b>

## FISH

Sea bream	single or for two people	<b>43.00/98.00</b>
Sea bass	single or for two people	<b>46.00/102.00</b>
Sole	for one person	<b>59.00</b>
Turbot	for two people	<b>136.00</b>

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## FROM THE KITCHEN

Roasted cauliflower, passion fruit, almonds, scordalia cream	<b>18.00</b>
Whitefish crispies from our fisherman Adrian Gerny	
With homemade tartar sauce	<b>29.90</b>
Wienerschnitzel with cranberries and lemon	<b>44.50</b>
Pulpo bean stew with fregola sarda	<b>59.00</b>
Pasta with black truffle, parmesan	<b>34.00</b>

## SIDES

Risotto with wild mushrooms	<b>10.50</b>
Broccoli, celery cream, almonds, pear, peppermint	<b>9.50</b>
Leaf salad fresh from the market or potato salad	<b>8.50</b>
Avocado, tomato concassée	<b>11.50</b>
Crispy potato cake, onion cream, jus, chives	<b>15.50</b>
French fries or cervo fries with truffle flavor	<b>6.50/14.50</b>

## DESSERTS

Plum compote, Piedmont hazelnuts, hazelnut ice cream	<b>13.50</b>
Vermicelles with vanilla ice cream, grapes, whipped cream, cherry	<b>11.50</b>
Dark chocolate mousse with double cream, chilli	<b>12.50</b>
L'O iced coffee homemade with cream	<b>13.00</b>
Cheesecake	<b>11.50</b>

## ICE CREAM

<b>Chübeli from Schlattgut in Herrliberg</b>	<b>6.90</b>
molca, chocolate, vanilla, strawberry, sour cream and more	

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# WINE BY THE GLASS

## BUBBLES

<b>Prosecco Millesimato</b>	0,1 l	<b>9.50</b>
Furlan, Valdobbiadene, Veneto (I) Glera	0,75 l	<b>66.00</b>
<b>Fischer's Fritz Champagner</b>	0,1 l	<b>13.50</b>
Soutiran, Champagne (F) Pinot Noir, Chardonnay, Pinot Meunier	0,75 l	<b>94.00</b>
<b>Petite Fleur de Miraval</b>	0,1 l	<b>21.00</b>
Fleur de Miraval Pinot Noir, Chardonnay	0,75 l	<b>150.00</b>
<b>Bellini Cipriani</b>	0,1 l	<b>9.50</b>
Cipriani, Venetien (I)	0,75 l	<b>69.00</b>

## WHITEWINE

<b>Blanc de Village Seminar Küssnacht</b>	0,1 l	<b>9.50</b>
Weingut Diederik, Küssnacht Cabernet blanc, Sauvignac, Muscaris	0,75 l	<b>65.00</b>
<b>Petite Chablis</b>	0,1 l	<b>9.50</b>
Domaine Durup, Chablis (FR) Chardonnay	0,75 l	<b>66.00</b>
<b>Sauvignon Blanc Vulkan</b>	0,1 l	<b>10.50</b>
Weingut Neumeister, Steiermark (A) Sauvignon Blanc	0,75 l	<b>75.00</b>
<b>Riesling Feinherb</b>	0,1 l	<b>9.50</b>
Weingut Wegeler, Mosel (D) Riesling	0,75 l	<b>66.00</b>
<b>Nivarius</b>	0,1 l	<b>9.00</b>
Nivarius Blancos de Finca (SP) Tempranillo Blanco	0,75 l	<b>60.00</b>
<b>Macon-Verzé Les Chenes</b>	0,1 l	<b>19.00</b>
Domain Leflaive, Burgund (F) Chardonnay	0,75 l	<b>125.00</b>

Alle Preise in Schweizer Franken, inklusive 8,1 % MwSt. Jahrgangs- und Preisänderungen vorbehalten.

## ROSÉ WINE

<b>Fischer's Fritz Federweiss</b>	0,1 l	<b>8.00</b>
Turmgut Erlenbach, Zürich (CH)	0,75 l	<b>58.00</b>
Pinot Noir		
<b>Rosé Miraval</b>	0,1 l	<b>10.00</b>
Brad Pitt & Marc Perrin, Côtes de Provence AOC(F)	0,75 l	<b>69.00</b>
Grenache		
<b>Whispering Angel</b>	0,1 l	<b>11.00</b>
Château D'Esclans, Côtes de Provence (F)	0,75 l	<b>77.00</b>
Cinsault, Syrah, Rolle, Tibouren, Grenache		

## RED WINE

<b>Les Cailloutis Pinot Noir</b>	0,1 l	<b>12.50</b>
Domaine des Landions, Neuchatel	0,75 l	<b>85.00</b>
Pinot Noir		
<b>Merlot – Cabernet</b>	0,1 l	<b>11.50</b>
Barbara & Markus Weber, Turmgut	0,75 l	<b>80.00</b>
Cabernet Jura, Cabertin, Merlotin		
<b>Treggiaia</b>	0,1 l	<b>9.50</b>
Villa Bibiani, Toskana (I)	0,75 l	<b>66.00</b>
Sangiovese, Cabernet Sauvignon		
<b>Le Serre Nuove</b>	0,1 l	<b>18.00</b>
Tenuta dell'Ornellaia, Toskana (I)	0,75 l	<b>120.00</b>
Cabernet Sauvignon, Merlot, Cabernet Franc		
Petit Verdot		
<b>Trus Reserva</b>	0,1 l	<b>13.50</b>
Bodegas Trus, Ribera del Duero (E)	0,75 l	<b>90.00</b>
Tempranillo		
<b>Lytton Springs</b>		
Ridge Vineyards, Dry Creek Valley	0,1 l	<b>11.50</b>
Zinfandel, Petite Syrah, Carignan, Mataro	0,75 l	<b>80.00</b>
<b>Monte Bello 2018</b>		
Ridge Vineyards, Santa Cruz Mountains	0,1 l	<b>62.00</b>
Cabernet Sauvignon, Merlot	0,375 l	<b>185.00</b>

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## INSEL UFN AU COLLECTION

<b>Vivus Rosé brut</b>	0,1 l	<b>10.50</b>
Kloster Einsiedeln, Zürich (CH)	0,75 l	<b>74.00</b>
Chardonnay, Pinot Noir		
<b>Insel Ufnau's Riesling Sylvaner</b>	0,1 l	<b>8.00</b>
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	<b>56.00</b>
Riesling Sylvaner		
<b>Insel Ufnau's Federweisser</b>		
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	<b>59.00</b>
Pinot Noir		
<b>Insel Ufnau's Pinot Noir</b>		
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	<b>59.00</b>
Noir		
<b>Insel Ufnau's Bordeaux Blend</b>	0,1 l	<b>9.50</b>
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	<b>66.00</b>
Merlot, Cabernet Sauvignon, Malbec		

## NON ALCOHOLIC WINES

<b>Bellini Cipriani Zero</b>	0.1 l	<b>9.50</b>
Cipriani, Venetien (I)	0.75 l	<b>65.00</b>
<b>Achtsam Riesling</b>	0.1 l	<b>8.00</b>
Kloster Eberbach, Rheingau (D)	0.75 l	<b>55.00</b>

## CHÂTEAU OUVERT

Endlich einmal einen Grand Cru offen probieren. Dank dem Coravin System können wir Raritäten und Exklusivitäten ganz natürlich konservieren. Ein Opus One, Château Haut-Brion oder andere Top-Weine bleiben Glas für Glas, Tag für Tag perfekt. Und bei Interesse für Raritäten begleitet Sie Fabian gerne in den Raritätenkeller. Sie heben verborgene Schätze, wir kredenzen sie – evtl. sogar auch by the Glass!

## BEER

Einsiedler Lager/Panaché - Stange	3,0 dl	4.8 Vol %	<b>5.50</b>
Einsiedler Lager/Panaché - Gross	5,0 dl	4.8 Vol %	<b>9.00</b>
Einsiedler Maisgold	3,3 dl	5.0 Vol %	<b>6.50</b>
Einsiedler Weizen	5,0 dl	5.0 Vol %	<b>9.00</b>
Einsiedler alkoholfrei	3,3 dl	0.0 Vol %	<b>6.50</b>

# L'O Cocktails

## APERITIF

### L'O Spritz

Erdbeere, Limette, Prosecco, Soda

16.00

### Heino

Grüner Apfel, Yuzu, Champagner, Soda

18.00

### Aperol Spritz

Aperol, Prosecco, Soda

14.00

## CLASSICS

### Negroni sbagliato

Campari, Vermout Rot, Prosecco

19.00

### Negroni Sour

Campari, Vermouth, Gin, Zitrone

18.00

### Daiquiri

Rum, Limettensaft, Zucker

16.00

### Paloma

Tequila, Three Cents Pink Grapefruit

18.00

## DIGESTIF

### Pornstar Martini

Vodka, Passionsfrucht, Vanille Sirup, Champagner

18.00

### Espresso Martini

Vodka, Kaffee Likör, Espresso

18.00

## NON ALCOHOL DIAMONDS

### No-Heino

Grüner Apfel, Yuzu, Ginger Beer

12.00

### No-Pérol-Spritz

Martini Vibrante, Pink Grapefruit, Tonic

12.00

### Matcha virgin

Matcha, Ginger Beer, Soda

12.00



# SPIRITS

## APERITIF / DIGESTIF

Fernet Branca	5,0 cl	39.0 Vol %	<b>9.00</b>
Limoncello Villa Massa	2,0 cl	30.0 Vol %	<b>9.00</b>
Ramazotti	5,0 cl	30.0 Vol %	<b>9.00</b>
Streuli, Kirsch, Williams, Zwetschge	2,0 cl	20.0 Vol %	<b>9.00</b>
Vermouth Jsotta Blanco	5,0 cl	17.0 Vol %	<b>9.00</b>
Vermouth Jsotta Rosso	5,0 cl	17.0 Vol %	<b>9.00</b>

## GIN

Hendrick's	5,0 cl	41.4 Vol %	<b>13.00</b>
Monkey 47	5,0 cl	47.0 Vol %	<b>15.00</b>
Streuli	5,0 cl	40.0 Vol %	<b>14.00</b>
Turicum	5,0 cl	41.5 Vol %	<b>14.00</b>
Gardener	5,0cl	47.0 Vol%	<b>15.00</b>

## VODKA

Grey Goose	5,0 cl	40.0 Vol %	<b>13.00</b>
Koskenkorva	5,0 cl	40.0 Vol %	<b>10.50</b>

## RUM

Appleton Estate 21y	5,0 cl	43.0 Vol %	<b>32.00</b>
Brugal 1888 Gran Reserva Rum	5,0 cl	40.0 Vol %	<b>16.00</b>
Brugal Añejo	5,0 cl	38.0 Vol %	<b>11.00</b>
Brugal Especial Extra Dry	5,0 cl	40.0 Vol %	<b>9.00</b>

## WHISKY / WHISKEY

Glenfiddich IPA Single Malt	5,0 cl	43.0 Vol %	<b>14.00</b>
Macallan 12y Cherry Oak Single Malt	2,0 cl	40.0 Vol %	<b>18.00</b>
Oban 14y Single Malt	2,0 cl	40.0 Vol %	<b>14.00</b>
Lagavulin 16y Single Malt	2,0 cl	40.0 Vol %	<b>18.00</b>
Monkey Shoulder Triple Malt	5,0 cl	40.0 Vol %	<b>10.00</b>
Wild Turkey 81 Bourbon	5,0 cl	40.5 Vol %	<b>11.00</b>
Wild Turkey Rye 81 Proof	5,0 cl	40.5 Vol %	<b>12.00</b>

## TEQUILA

Espolon Reposado	2,0 cl	40.0 Vol %	<b>9.00</b>
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## GRAPPA / COGNAC & CO.

Gantenbein Vieux Marc, Pinot Noir 2009	2,0 cl	41.0 Vol %	<b>23.00</b>
Berta Tre Soli Tre	2,0 cl	43.0 Vol %	<b>22.00</b>
Bricco del Uccellone	2,0 cl	43.0 Vol %	<b>16.50</b>
Bottega Grappa Fumé	2,0 cl	38.0 Vol %	<b>14.00</b>
Bottega Grappa Morbida	2,0 cl	43.0 Vol %	<b>14.00</b>
Camus VSOP Elegance	2,0 cl	40.0 Vol %	<b>16.00</b>
Camus XO Borderies	2,0 cl	40.0 Vol %	<b>24.00</b>

## FILLER

**5.00**