

**Lo**

# MENU

## STARTER

L'O salad with vegetables, herbs and seeds	<b>13.50</b>
Beetroot salad with goat cheese, walnuts, watercress, and pomegranate	<b>14.50</b>
Classic hummus, chickpeas, spicy green salsa, pita bread	<b>15.00</b>
Potato cream soup with black truffle and croutons	<b>16.50</b>
Coco sausages, according to the house recipe from the Coco Grill & Bar	<b>16.00</b>
Wagyu beef carpaccio with arugula, Parmesan, lemon, and olive oil	<b>23.00/46.00</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>
Pumpispiess, marinated beef shank	160g	<b>23.00</b>
<b>Metzger Grond's sausages</b> veal, fire brigade, Horgnerli		<b>9.90 each</b>
Metzger Grond's meat loaf with potato salad		<b>18.50</b>
<b>Sauces</b> Portwine jus, Chimichurri, 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>
<b>Sauces</b> Lemon velouté		<b>4.00</b>

Beef and veal, pork, poultry, and freshwater fish are exclusively from Switzerland. Saltwater fish come from Greece, Spain, and the Netherlands. All bread and baked goods are produced in Switzerland. All prices are in Swiss francs, including 8.1% VAT. For information about allergens and ingredients, our service staff will be happy to assist you.

## 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>
Coq au Vin „LuLu“	<b>36.00</b>
Braised lamb shank with vegetables	<b>48.00</b>
Tagliolini black winter truffle	<b>38.00</b>

## SIDES

Grilled Sweet Potatoes with Honey-Lemon Vinaigrette	<b>9.50</b>
White-wine Risotto	<b>9.00</b>
Puntarella with apple, raisins, sage, croutons, and vegetable velouté	<b>9.50</b>
Leaf salad fresh from the market or potato salad	<b>8.50</b>
Leaf spinach with pine nuts, shallots, and garlic	<b>10.50</b>
Crispy potato cake, onion cream, jus, chives	<b>15.50</b>
Roasted pointed cabbage with vegetable vinaigrette, dried plums, and parsley	<b>8.50</b>
French fries or cervo fries with truffle flavor	<b>6.50/14.50</b>

## DESSERTS

Gruyère meringue with pistachio ice cream and whipped cream	<b>14.50</b>
Crema Catalana with rosemary and cinnamon	<b>13.50</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>
Directly from the farm above the Gold Coast, various flavors	

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# WINES BY THE GLASS

## BUBBLES

<b>Prosecco Millesimato</b>	0,1 l	<b>9.50</b>
Furlan, Valdobbiadene, Veneto (I)	0,75 l	<b>69.00</b>
Glera		
<b>Fischer's Fritz Champagner</b>	0,1 l	<b>16.00</b>
Soutiran, Champagne (F)	0,75 l	<b>110.00</b>
Pinot Noir, Chardonnay, Pinot Meunier		
<b>Petite Fleur de Miraval</b>	0,1 l	<b>21.00</b>
Fleur de Miraval	0,75 l	<b>150.00</b>
Pinot Noir, Chardonnay		

## WHITE WINES

<b>Blanc de Village Seminar Künsnacht</b>	0,1 l	<b>9.50</b>
Weingut Diederik, Künsnacht	0,75 l	<b>65.00</b>
Cabernet Blanc, Sauvignac, Muscaris		
<b>Petite Chablis</b>	0,1 l	<b>9.50</b>
Domaine Durup, Chablis (FR)	0,75 l	<b>66.00</b>
Chardonnay		
<b>Sauvignon Blanc</b>	0,1 l	<b>10.00</b>
Salomon & Andrew, Marlborough (NZ)	0,75 l	<b>70.00</b>
Sauvignon Blanc		
<b>Riesling Feinherb</b>	0,1 l	<b>9.00</b>
Weingut Wegeler, Mosel (D)	0,75 l	<b>63.00</b>
Riesling		
<b>Nivarius</b>	0,1 l	<b>9.00</b>
Nivarius Blancos de Finca (SP)	0,75 l	<b>60.00</b>
Tempranillo Blanco		
<b>Bourgogne Aligoté Vieilles Vignes</b>	0,1 l	<b>13.50</b>
Domaine Rémi Jobard	0,75 l	<b>95.00</b>
Aligoté		
<b>Quartz Creek</b>	0,1 l	<b>19.50</b>
Heitz Cellars, Napa Valley	0,75 l	<b>135.00</b>
Chardonnay		

## ROSÉ

<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 WINES

<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 Griffons de Pichon Baron</b>	0,1 l	<b>15.00</b>
Château de Pichon-Longueville Baron	0,75 l	<b>105.00</b>
Merlot, Cabernet Sauvignon		
<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</b>		
Ridge Vineyards, Santa Cruz Mountains	0,1 l	<b>62.00</b>
Cabernet Sauvignon, Merlot	0,375 l	<b>185.00</b>

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

## 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, Schweiz (CH)	0,75 l	<b>66.00</b>
Merlot, Cabernet Sauvignon, Malbec		

## NON ALCOHOLIC

<b>Sparkling Tea Bla</b>	0.1 l	<b>9.50</b>
Copenhagen Company, Dänemark	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>

# SHERRY & PORT

<b>La Bota de Manzanilla, Sherry</b>	5,0 cl 15.0 Vol %	<b>13.00</b>
<b>VIB, Vintage 2020, Zürich</b>	5,0 cl 18.5 Vol %	<b>12.00</b>
<b>Graham's Tawny 10y</b>	5,0 cl 20.0 Vol %	<b>14.00</b>
<b>Graham's Tawny 30y</b>	5,0 cl 20.0 Vol %	<b>18.00</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

## 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

Alle Preise in Schweizer Franken, inklusive 8,1 % MwSt.



# SPIRITUOSEN

## 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, Zwetschghe	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

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**

Alle Preise in Schweizer Franken, inklusive 8,1 % MwSt.