

Lo

APER O

Trinité sophistique de Lulu Burrata, beef tartare, olive tapenade	24.00
Guacamole Creamy avocado, lime, chili and bread	16.00
24 months matured Parma ham with burrata and arugula	21.00
Grilled coco sausages with fennel seeds, redwine and hop mustard	16.00
Pimientos del Padron Fleur de Sel	9.00

STARTERS

L'O salad with seeds and asparagus	14.50
Marinated green asparagus with fresh herbs and vinaigrette	18.00
Tomato and burrata salad with arugula and balsamic vinegar	18.00
Crispy artichoke with aioli and lemon	16.50
Caesar salad with lettuce salad, parmesan and croutons	14.50
with grilled chicken thigh steak	21.50
Beef carpaccio with arugula, parmesan, lemon and balsamic vinegar	23.00
Swiss prawn cocktail with Swiss prawns, served with avocado and cocktail sauce	24.50

PASTA

Truffle maccheroni with truffle cream sauce and sliced black truffle	32.00
Maccheroni al Vodka with parmesan and chili	25.00
Pappardelle al Ragù di Vitello with veal, tomatoes, basil and lemon	29.00

CLASSICS

Beef tartare classic	24.00 / 38.00
Swiss prawns with spring onion, chili, lemon	32.00
Wienerschnitzel of veal with cranberries and lemon	44.50
Whitefish crispies from our fisherman Adrian Gerny with homemade tartar sauce	29.90
Metzger Grond's meat loaf with potato salad	18.50
Mixed salad beautifully garnished with Chicken thigh steak	29.00
Whitefish crispies	29.90
Grilled cheese from Lake Gerzä	28.00

FROM THE CHARCOAL GRILL

All dishes from the grill come with a sauce of your choice: herb butter, chimichurri or béarnaise

Beef fillet from Grond butcher's	(160g / 220g)	48.00/56.00
Beef rib eye	(300g)	56.00
Veal paillard	(160g)	42.00
Chicken thigh steak	(200g)	25.00
Pumpispiess, marinated beef shank	(160g)	23.00
Veal sausage / Horgnerli from Grond butcher's		9.90
Spicy island sausage from Walhalla butcher's		9.90
Grilled Sea bream for 1 person		39.00
Grilled Sea bass for 1 person		38.00
Grilled sole		58.00

SIDES

Cervo Fries with truffle flavor	14.50
French fries	8.00
Potato salad	8.00
White wine risotto	9.00
Cucumber salad	8.00
Grilled vegetables	14.50
Side salad	8.00

DESSERT

Running chocolate cake with sour cream ice cream	16.00
Churros with dulce de leche and Nutella	15.00
Cheesecake	11.50
L'O iced coffee with cream	13.00
Marinated strawberries with vanilla ice cream	12.00
Ice cream from the Schlattgut in Herrliberg Mocha, chocolate, vanilla, strawberry and sour cream	6.90

Beef, veal, pork, bird and freshwater fish are exclusively from Switzerland. Shrimps from swiss breeding. Parma ham from Italy. Saltwater fish comes from Greece, Spain and Holland. Truffel Tuber aestivum vitt, from Italy All bread and baked goods are produced in Switzerland. All prices in Swiss francs, including 8.1% VAT. For information on allergens and ingredients, please contact our service department.

WINES BY THE GLASS

BUBBLES

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

WHITE WINE

Blanc de Village Seminar Künsnacht	0,1 l	9.50
Weingut Diederik, Künsnacht	0,75 l	65.00
Cabernet Blanc, Sauvignac, Muscaris		
Insel Ufnau's Riesling Sylvaner	0,1 l	8.00
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	56.00
Riesling Sylvaner		
Petite Chablis	0,1 l	9.50
Domaine Durup, Chablis (FR)	0,75 l	63.00
Chardonnay		
Sauvignon Blanc	0,1 l	10.00
Salomon & Andrew, Marlborough (NZ)	0,75 l	70.00
Sauvignon Blanc		
Riesling Feinherb	0,1 l	9.00
Weingut Wegeler, Mosel (D)	0,75 l	63.00
Riesling		
Nivarius	0,1 l	9.00
Nivarius Blancos de Finca (SP)	0,75 l	60.00
Tempranillo Blanco		
Bourgogne Aligoté Vieilles Vignes	0,1 l	13.50
Domaine Rémi Jobard (F)	0,75 l	95.00
Aligoté		
Quartz Creek	0,1 l	20.00
Heitz Cellars, Napa Valley, (US)	0,75 l	135.00
Chardonnay		

ROSÉ WINE

Fischer's Fritz Federweiss	0,1 l	8.50
Turmgut Erlenbach, Zürich (CH)	0,75 l	58.00
Pinot Noir		
Rosé Miraval	0,1 l	10.00
Brad Pitt & Marc Perrin, Côtes de Provence AOC(F)	0,75 l	69.00
Grenache		
Whispering Angel	0,1 l	11.00
Château D'Esclans, Côtes de Provence (F)	0,75 l	77.00
Cinsault, Syrah, Rolle, Tibouren, Grenache		

RED WINE

Insel Ufnau's Pinot Noir	0,1 l	9.00
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	59.00
Pinot Noir		
Merlot – Cabernet	0,1 l	11.50
Turmgut Erlenbach, Zürich (CH)	0,75 l	80.00
Cabernet Jura, Cabertin, Merlotin		
Insel Ufnau's Bordeaux Blend	0,1 l	9.50
Klosterkellerei Einsiedeln, Schweiz (CH)	0,75 l	66.00
Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec		
Treggiaia	0,1 l	9.50
Villa Bibbiani, Toskana (I)	0,75 l	66.00
Sangiovese, Cabernet Sauvignon		
G d' Estournel	0,1 l	11.50
Château Cos d' Estournel	0,75 l	75.00
Merlot, Cabernet Sauvignon		
Trus Reserva	0,1 l	12.50
Bodegas Trus, Ribera del Duero (E)	0,75 l	90.00
Tempranillo		
Lytton Springs		
Ridge Vineyards, Dry Creek Valley	0,1 l	11.50
Zinfandel, Petite Syrah, Carignan, Mataro	0,75 l	80.00
Monte Bello		
Ridge Vineyards, Santa Cruz Mountains	0,1 l	62.00
Cabernet Sauvignon, Merlot	0,375 l	185.00

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

NON ALCOHOLIC

Sparkling Tea Bla	0.1 l	9.50
Copenhagen Company, Dänemark	0.75 l	65.00
Achtsam Riesling	0.1 l	8.00
Kloster Eberbach, Rheingau (D)	0.75 l	55.00

SHERRY & PORTWINE

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

BEER

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

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.

SPIRITS

APERITIF / DIGESTIF

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

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

VODKA

Grey Goose	5,0 cl	40.0 Vol %	13.00
Koskenkorva	5,0 cl	40.0 Vol %	10.50

RUM

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

WHISKY / WHISKEY

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

TEQUILA

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

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

FILLER

5.00