

Lo

MENU

STARTER

Soup of the day	daily price
L'Ö salad with vegetables, herbs and seeds	13.50
Grilled marrowbone parsley, lemon, pepper and red onions	19.50
with sherry à la L'Ö	28.00
Classic hummus, chickpeas, spicy green salsa, pita bread	15.00
Caesar salad with anchovies, parmesan, bacon, croutons, chives	17.50
with smoked tofu	19.50
with grilled chicken	29.00
Coco sausages, according to the house recipe from the Coco Grill & Bar	16.00
Hand-cut veal carne cruda, onion cream and toast	25.00/38.00
Pulpo salad with peppers, fennel, olives, capers, saffron	14.50/29.00
Smoked Swiss salmon classic with brioche	38.00

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	48.00/56.00
Veal chop, best Swiss field veal	350 g	62.00
Tomahawk Steak „Black Angus“, from Sihlsee for 2 people.		
incl. herb butter und jus	1100 g	180.00
Flank steak with chimichurri	200 g	42.00
Irish lamb rack for 2 pers. incl. gremolata, bordelaise sauce	500g	95.00
Pumpi – Spiess marinated beef rump	160g	23.00
Butcher Grond's meat loaf with potato salad		18.50
Metzger Grond's Sausages veal, spicy, Horgnerli		each 9.90
Sauce jus, bernaïse, chimichurri, L'Ö butter		4.00
Meat of the day		daily price

FISH

Sea bream	single or for two people	43.00/98.00
Sea bass	single or for two people	46.00/102.00
Turbot	for two people	136.00

FROM THE KITCHEN

Sole fried in butter with lentils and bouillabaisse sauce	65.00
Roasted cauliflower, passion fruit, almonds, scordalia cream	18.00
Wienerschnitzel with cranberries and lemon	44.50
Whitefish crispies from our fisherman Adrian Gerny with homemade tartar sauce	29.50
Pasta of the day - la piu bella del giorno	daily price

SIDES

Crispy potato cakes, onion cream, thyme jus, chives	15.50
Charred leek with aioli and herbs	8.50
Grilled romaine lettuce heart, jus, green rhubarb, focaccia croutons	10.50
Puntarella with celery cream, apple, sultanas, roasted seeds, sage	9.50
Leaf salad fresh from the market or potato salad	8.50
French fries or cervo fries with truffle flavour	6.50/14.50

DESSERTS

Fruit shot	6.50
L'O Caramel-Flan with whipped cream	11.50
Small Coupe Denmark	14.00
Warm chocolate fondant with sour cream ice cream	15.50
L'O iced coffee homemade with cream	13.00
Cheesecake	11.50

ICE CREAM

Chübeli from Schlattgut in Herrliberg	6.90
mocca, chocolate, vanilla, strawberry, sour cream and more	

OFFENE WEINE

SCHAUMWEINE

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

WEISSWEINE

Blanc de Village Seminar Küssnacht	0,1 l	9.50
Weingut Diederik, Küssnacht Cabernet blanc, Sauvignac, Muscaris	0,75 l	65.00
Grüner Veltliner Steingarten	0,1 l	8.50
Weingut Weszeli, Kamptal (A) Grüner Veltliner	0,75 l	58.00
Sauvignon Blanc Vulkan	0,1 l	10.50
Weingut Neumeister, Steiermark (A) Sauvignon Blanc	0,75 l	75.00
Van Volxem VV Riesling	0,1 l	9.00
Van Volxem, Mosel (D) Riesling	0,75 l	63.00
Nivarius	0,1 l	9.00
Nivarius Blancos de Finca (SP) Tempranillo Blanco	0,75 l	60.00
Macon-Verzé Les Chenes	0,1 l	18.00
Domain Leflaive, Burgund (F) Chardonnay	0,75 l	120.00

ROSÉWEINE

Fischer's Fritz Federweiss	0,1 l	8.00
Turmgut Erlenbach, Zürich (CH)	0,75 l	56.00
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		

ROTWEINE

Les Cailloutis Pinot Noir	0,1 l	12.50
Domaine des Landions, Neuchatel	0,75 l	85.00
Pinot Noir		
Merlot – Cabernet	0,1 l	11.50
Barbara & Markus Weber, Turmgut	0,75 l	80.00
Cabernet Jura, Cabertin, Merlotin		
Treggiaia	0,1 l	9.00
Villa Bibiani, Toskana (I)	0,75 l	64.00
Sangiovese, Cabernet Sauvignon		
Le Serre Nuove	0,1 l	18.00
Tenuta dell'Ornellaia, Toskana (I)	0,75 l	120.00
Cabernet Sauvignon, Merlot, Cabernet Franc		
Petit Verdot		
Trus Reserva	0,1 l	13.50
Bodegas Trus, Ribera del Duero (E)	0,75 l	90.00
Tempranillo		
Quinta da Costa	0,1 l	11.50
Lavradores de Feitoria, Douro (P)	0,75 l	78.00
Touriga Nacional, Touriga Franca, Tinta Roriz		

INSEL UFN AU COLLECTION

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

A UFGESP RITETE WEINE

La Bota de Manzanilla, Sherry	5,0 cl	15.0 Vol %	12.50
Graham's Tawny 10y	5,0 cl	20.0 Vol %	14.00
Graham's Tawny 30y	5,0 cl	20.0 Vol %	18.00

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 Fabio gerne in den Raritätenkeller. Sie heben verborgene Schätze, wir kredenzen sie – evtl. sogar auch by the Glass!

BIER

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

SPIRITUOSEN

APERITIVO / DIGESTIVO

Campari Bitter	5,0 cl	23.0 Vol %	9.00
Fernet Branca	5,0 cl	39.0 Vol %	9.00
Limoncello Villa Massa	2,0 cl	30.0 Vol %	9.00
Ramazzotti	5,0 cl	30.0 Vol %	9.00
Streuli Himbeere, Kirsch, Williams, Zwetschge	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

GIN

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

VODKA

Grey Goose	5,0 cl	40.0 Vol %	13.00
Koskenkorva	5,0 cl	40.0 Vol %	11.50

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

Glenfiddich IPA Single Malt	5,0 cl	43.0 Vol %	14.00
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.

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
Graham's Tawny 10y	2,0 cl	20.0 Vol %	14.00
Graham's Tawny 30y	2,0 cl	20.0 Vol %	18.00

FILLER

5.00