

L'O

SUSTGARTEN CLASSICS

Pimientos del Padron Fleur de Sel	9.-
Whitefish crispies from our fisherman Adrian Gerny with homemade tartar sauce	29.90
Mixed salad beautifully garnished with Chicken thigh steak	29.-
Whitefish crispies	29.90
Grilled cheese from Gerzäsee	29.90
Metzger Grond's meat loaf with potato salad	19.50
Pumpispiess , marinated beef skewer 160g	23.-
Veal sausage/Horgnerli from Grond butcher's	9.90
Spicy island sausage from Walhalla butcher's	9.90
Side salad	8.-

APERIO

Trinité sophistique de Lulu Burrata, beef tartare, olive tapenade	24.-
Guacamole Creamy avocado, lime, chili and bread	16.-
Classic Hummus Chickpeas, spicy green salsa, pita bread	16.-
Grilled coco sausages with fennel seeds, redwine and hop mustard	16.-

STARTERS

L'O salad with seeds and fruits	14.50
Asparagus salad with spinach leaves, cherry tomatoes, pine nuts and lemon vinaigrette	18.-
Asparagus cream soup made from white asparagus, with herb oil	14.-
Crispy artichoke with aioli and lemon	21.50
Vitello Tonnato thinly sliced veal, classic tuna sauce	23.-
Swiss prawn cocktail with Swiss prawns, served with avocado and cocktail sauce	24.50

CLASSICS

Beef tartare classic with bürli	26.-/39.-
Wienerschnitzel of veal with cranberries and lemon	44.50

Caesar Salad lettuce, parmesan and croutons with grilled chicken thigh steak	21.50 29.50
L'O Burger Beef burger, cheddar cheese, tomatoes, lettuce, pickles, caramelized onions, house sauce	27.-
Asparagus cordon bleu with tangy mountain cheese and farmhouse ham	32.-
Grilled green and white asparagus from asparagus expert Caspar Ruetz with hollandaise sauce	34.-

PASTA

Truffle maccheroni with truffle cream sauce and sliced black truffle	36.-
Maccheroni al Vodka with parmesan and chili	25.-
Pappardelle al Ragù beef, tomato sauce	32.-

CHARCOAL GRILL

Beef fillet from butcher Grond	160g	48.-
	220g	62.-
Beef rib eye	300g	58.-
Veal cutlet	350g	62.-
Chicken thigh steaks with honey sesame and chimichurri	200g	28.-
Grilled Sea bream für 1 Person		39.-
Grilled Sea bass butterfly cut, für 1 Person		39.-
Tunasteak	200g	42.-
All dishes from the grill come with a sauce of your choice: herb butter, chimichurri or béarnaise		

SIDES

Cervo Fries with truffle flavor	14.50
French fries	8.-
White wine risotto	9.-
Spring vegetables	14.50
Spinach	8.-
Warm potato salad	8.-

DESSERT

L'O iced coffee with cream	13.-
Cake of the day Our service knows what's what	11.-
Mousse au Chocolat à la L'O with pine nuts	14.50
Running chocolate cake with sour cream ice cream	16.-
Churros with dulce de leche and Nutella	16.-
Cheesecake	11.50
Ice cream from the Schlattgut in Herrliberg Mocha, chocolate, vanilla, strawberry and sour cream	6.90

BUBBLES

Prosecco Millesimato	0,1 l	9.50
Furlan, Valdobbiadene, Veneto (I)	0,75 l	69.-
<i>Glera</i>		
Fischer's Fritz Champagner	0,1 l	16.-
Soutiran, Champagne (F)	0,75 l	110.-
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>		
Gusbourne Blanc de Blancs	0,1 l	18.-
Gusbourne, Kent & West Sussex (UK)	0,75 l	120.-
<i>Chardonnay</i>		

WHITE WINE

Blanc de Village Seminar Küsnacht	0,1 l	10.50
Weingut Diederik, Küsnacht	0,75 l	72.-
<i>Cabernet Blanc, Sauvignac, Muscaris</i>		
Insel Ufnau's Riesling Sylvaner	0,1 l	8.-
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	58.-
<i>Riesling Sylvaner</i>		
Petit Chablis	0,1 l	9.50
Domaine Durup, Chablis (FR)	0,75 l	66.-
<i>Chardonnay</i>		
Kalk & Kreide	0,1 l	10.-
Weingut Tement, Südsteiermark (A)	0,75 l	70.-
<i>Sauvignon Blanc</i>		
Riesling Feinherb	0,1 l	9.-
Weingut Wegeler, Mosel (D)	0,75 l	63.-
<i>Riesling</i>		
Nivarius	0,1 l	9.-
Nivarius Blancos de Finca (SP)	0,75 l	60.-
<i>Tempranillo Blanco</i>		
Lour-Inho	0,1 l	11.-
Cortes de Cima, Alentejo (P)	0,75 l	75.-
<i>Loureiro, Alvarinho</i>		
Quartz Creek	0,1 l	20.-
Heitz Cellars, Napa Valley (US)	0,75 l	135.-
<i>Chardonnay</i>		

ROSÉ WINE

Fischer's Fritz Federweiss	0,1 l	8.50
Turmgut Erlenbach, Zurich (CH)	0,75 l	58.-
<i>Pinot Noir</i>		
Rosé Miraval	0,1 l	10.-
Brad Pitt & Marc Perrin, Côtes de Provence (F)	0,75 l	69.-
<i>Syrah, Grenache, Cinsault</i>		
Whispering Angel	0,1 l	11.-
Château D'Esclans, Côtes de Provence (F)	0,75 l	77.-
<i>Cinsault, Syrah, Rolle, Tibouren, Grenache</i>		

NON ALCOHOLIC

Sparkling Tea Bla	0,1 l	9.50
Copenhagen Company, Denmark	0,75 l	65.-
Achtsam Riesling	0,1 l	8.-
Kloster Eberbach, Rheingau (D)	0,75 l	55.-

RED WINE

Insel Ufnau's Pinot Noir	0,1 l	9.-
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	59.-
<i>Pinot Noir</i>		
Bordeaux Blend	0,1 l	9.50
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	66.-
<i>Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec</i>		
Merlot-Cabernet	0,1 l	11.50
Turmgut Erlenbach, Zürich (CH)	0,75 l	80.-
<i>Cabernet Jura, Cabertin, Merlotin</i>		
Lagrein Riserva Abtei Muri	0,1 l	12.50
Klosterkellerei Muri Gries, South Tyrol (I)	0,75 l	85.-
<i>Lagrein</i>		
Treggiaia	0,1 l	9.50
Villa Bibbiani, Tuscany (I)	0,75 l	66.-
<i>Sangiovese, Cabernet Sauvignon</i>		
G d' Estournal	0,1 l	11.50
Château Cos d' Estournal (F)	0,75 l	75.-
<i>Merlot, Cabernet Sauvignon</i>		
Trus Reserva	0,1 l	12.50
Bodegas Trus, Ribera del Duero (E)	0,75 l	90.-
<i>Tempranillo</i>		
Lytton Springs	0,1 l	11.50
Ridge Vineyards, Dry Creek Valley (US)	0,75 l	80.-
<i>Zinfandel, Petite Syrah, Carignan, Mataro</i>		
Monte Bello	0,1 l	62.-
Ridge Vineyards, Santa Cruz Mountains (US)	0,375 l	185.-
<i>Cabernet Sauvignon, Merlot</i>		

SHERRY & PORTWINE

La Bota de Manzanilla, Sherry	5,0 cl	15.0 Vol %	13.-
VIB, Vintage 2020, Zürich	5,0 cl	18.5 Vol %	12.-
Graham's Tawny 10y	5,0 cl	18.5 Vol %	14.-
Graham's Tawny 30y	5,0 cl	20.0 Vol %	18.-

COCKTAILS

L'O Spritz	16.-
Strawberry, lime, prosecco, soda	
Heino	18.-
Green apple, yuzu, champagne, soda	
Aperol Spritz	14.-
Aperol, prosecco, soda	
Negroni sbagliato	19.-
Campari, vermouth red, prosecco	
Negroni Sour	18.-
Campari, vermouth, gin, lemon	
Daiquiri	16.-
Rum, lime juice, sugar	
Pornstar Martini	18.-
Vodka, passion fruit, vanilla syrup, champagne	
Espresso Martini	18.-
Vodka, coffee liqueur, espresso	

VIRGIN COCKTAILS

No-Heino	14.-
Green apple, yuzu, ginger beer	
No-Pérol-Spritz	14.-
Dolce spritz, tonic water	