

L'O

APERIO

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

STARTERS

L'O salad	14.50
with seeds and fruits	
Artichocke	19.50
with vegetable vinaigrette	
Tomato and burrata salad	18.-
with arugula and balsamic vinegar	
Crispy artichoke	21.50
with aioli and lemon	
Vitello Tonnato	23.-
thinly sliced veal, classic tuna sauce	
Beef carpaccio	23.-/35.-
with arugula, parmesan, lemon and balsamic vinegar	
Prawn cocktail	20.50
served with avocado and cocktail sauce	

SUSTGARTEN CLASSICS

Pimientos del Padron	9.-
Fleur de Sel	
Whitefish crispies from our fisherman Adrian Gerny	29.90
with homemade tartar sauce	
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	10.50
Spicy island sausage from Walhalla butcher's	10.50
Side salad	8.-

CLASSICS

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

Caesar Salad	21.50
lettuce, parmesan and croutons	
with grilled chicken thigh steak	29.50
L'O Burger Silber Beefy Style	27.50
Beef burger, salad, tomato, cheddar, coleslaw.	
The legendary burger – a taste of the original. Silberkugel opens in the Hochhaus zur Palme starting in October.	

Mediterranean vegetable risotto	29.-
with Straciatella di Burrata and fresh herbs	

PASTA

Truffle maccheroni	36.-
with truffle cream sauce and sliced black truffle	
Maccheroni al Vodka	25.-
with parmesan and chili	
Pappardelle al Ragù di Vitello	29.-
with veal, tomatoes, basil and lemon	

CHARCOAL GRILL

Beef fillet from butcher Grond	160g	48.-
	220g	62.-
Beef rib eye	300g	58.-
Veal cutlet	350g	62.-
Pork Tomahawk	300g	36.-
Chicken thigh steaks	200g	28.-
with honey sesame and chimichurri		
Vögelwohl American-style chicken		42.-/29.-
Whole or half chicken from small, sustainable poultry farms, slaughtered on-site.		
Grilled Sea bream for 1 person		39.-
Grilled Sea bass butterfly cut, for 1 person		39.-
Tunasteak	200g	42.-

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

SIDES

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

DESSERT

L'O iced coffee	13.-
with cream	
Coupe L'O	14.50
Vanilla ice cream, marinated berries, almonds and whipped cream	
Mousse au Chocolat à la L'O	14.50
with pine nuts	
Running chocolate cake	16.-
with sour cream ice cream	
Churros	13.-
with Nutella	
Cheesecake	11.50
Ice cream cup from the Schlattgut in Herrliberg	6.90
Various flavours, the staff can help	

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

Insel Ufnau's Riesling Sylvaner	0,1 l	8.-
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	58.-
<i>Riesling Sylvaner</i>		
Restaurant Coco, Heida	0,1 l	10.-
Kellerei St.Jodern, Wallis (CH)	0,75 l	69.-
<i>Savagnin Blanc</i>		
Grüner Veltliner Hundsböck	0,1 l	8.-
Gmeinböck, Weinviertel (A)	0,75 l	58.-
<i>Grüner Veltliner</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>		
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.-
Ramazotti 0.0%, Tonic Water	