



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 Lake Gerzä	28.-
Pumpispiess , marinated beef shank 160g	23.-
Veal sausage/Horgnerli from Grond butcher's	9.90
Spicy island sausage from Walhalla butcher's	9.90
Side salad	8.-

APERO

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 marrowbone with tomato vinaigrette	18.-
Grilled coco sausages with fennel seeds, redwine and hop mustard	16.-

STARTERS

L'O salad with seeds and fruits	13.50
Fresh lamb's lettuce with or without bacon Fresh from the field with egg and croutons	19.-/17.-
Pumpkin cream soup Creamy and healthy, with seeds	14.-
Crispy artichoke with aioli and lemon	21.50
Vitello mediterrano Thinly sliced veal with vegetable vinaigrette	22.-/34.-
Fig carpaccio with caramelized nuts and burrata	16.-
Swiss prawn cocktail with Swiss prawns, served with avocado and cocktail sauce	24.50

CLASSICS

Beef tartare classic	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

PASTA

Porcini mushroom ravioli A classic	23.-/33.-
Truffle maccheroni with truffle cream sauce and sliced black truffle	34.-
Maccheroni al Vodka with parmesan and chili	25.-
Pappardelle al Ragu di Cinghiale with wild boar, tomatoes and basil	21.-/29.-

CHARCOAL GRILL

Beef fillet from butcher Grond 160g	48.-
220g	58.-
Beef rib eye 300g	58.-
Veal cutlet 350g	62.-
Veal paillard 160g	42.-
Marinated chicken thigh steak 200g	28.-
Grilled Sea bream für 1 Person	39.-
Grilled Sea bass butterfly cut, für 1 Person	39.-
Grilled sole	58.-

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.-
autumn vegetables	14.50
Spätzli	8.-

DESSERT

L'O iced coffee with cream	13.-
Meringue with Gruyère double cream	9.-
Vermicelles with meringue, double cream and kirsch	13.-
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

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

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	9.50
Weingut Diederik, Küsnacht	0,75 l	65.–
<i>Cabernet Blanc, Sauvignac, Muscaris</i>		
Insel Ufnau’s Riesling Sylvaner	0,1 l	8.–
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	56.–
<i>Riesling Sylvaner</i>		
Petite Chablis	0,1 l	9.50
Domaine Durup, Chablis (FR)	0,75 l	63.–
<i>Chardonnay</i>		
Sauvignon Blanc	0,1 l	10.–
Salomon & Andrew, Marlborough (NZ)	0,75 l	70.–
<i>Sauvignon Blanc</i>		
Riesling Feinherb	0.1l	9.–
Weingut Wegeler, Mosel (D)	0.75 l	63.–
<i>Riesling</i>		
Nivarius	0.1l	9.–
Nivarius Blancos de Finca (SP)	0.75 l	60.–
<i>Tempranillo Blanco</i>		
Bourgogne Aligoté Vieilles Vignes	0.1l	13.50
Domaine Rémi Jobard (F)	0.75l	95.–
<i>Aligoté</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, Zürich (CH)	0,75 l	58.–
<i>Pinot Noir</i>		
Rosé Miraval	0,1 l	10.–
Brad Pitt & Marc Perrin, Côtes de Provence AOC (F)	0,75 l	69.–
<i>Grenache</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, Dännemark	0.75 l	65.–
Achtsam Riesling	0.1 l	8.–
Kloster Eberbach, Rheingau (D)	0.75 l	55.–

All prices in Swiss francs, including 8.1% VAT.

RED WINE

Insel Ufnau’s Pinot Noir	0.1 l	9.–
Klosterkellerei Einsiedeln, Schwyz (CH)	0,75 l	59.–
<i>Pinot Noir</i>		
Insel Ufnau’s Bordeaux Blend	0,1 l	9.50
Klosterkellerei Einsiedeln, Schweiz (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>		
Treggiaia	0,1 l	9.50
Villa Bibbiani, Toskana (I)	0,75 l	66.–
<i>Sangiovese, Cabernet Sauvignon</i>		
G d’ Estournal	0.1 l	11.50
Château Cos d’ Estournal	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	0.75 l	80.–
<i>Zinfandel, Petite Syrah, Carignan, Mataro</i>		
Monte Bello	0.1 l	62.–
Ridge Vineyards, Santa Cruz Mountains	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	12.–
Green apple, yuzu, ginger beer	
No-Pérol-Spritz	12.–
Martini Vibrante, pink grapefruit, tonic	
Matcha virgin	12.–
Matcha, ginger beer, soda	