

LUISES MENU ON MONDAY

APERÔ

POTATOSOUFFLÉ / SPRUCE SEED

GARDEN CUCUMBER / GOAT CREAM CHEESE / BUCKWHEAT

MENU

SALAD FROM KAISERSTUHL / CHICKPEA / BAHARAT 20

+ YOUNG GOAT PASTRAMI

CHIVES VELOUTÉ / BEETS 23

LEEK / POTATO / HOLLANDAISE / TRUFFLE 33

+ MONKFISH

MILK / APPLE / VANILLA 19

PETIT FOURS

FLUFFY CHOCOLATE

DONUT

LUISES MENU	95
WITH PASTRAMI	+12
WITH MONKFISH	+18

LUISES MENU OF TUESDAY

APERERO

GINGER / KOHLRABI

CHERVIL / CARROT

MENÜ

STUFFED & BRAISED ONION / WALNUTS FROM BÜHL FARM 20

GREEN KALE / FORCHHEIMER HÖRNLE / SMOKED CRÈME FRAICHE 23

MUSHROOMS FROM BREISACH / CELERY / CHERRY & SHALLOT 33

+ LOCAL GAME

PUMPKIN / GINGER / SOY 19

PETIT FOURS

ORANGE

FRUIT JELLY

LUISES MENÜ

95

WITH GAME

+ 14

LUISES MENU ON WEDNESDAY

APERO

CAULIFLOWER / EGG YOLK / ROASTED BREAD
RED RADISH / ROSE

MENU

CHICORY / MIRABELLE PLUMS & PEAR / ROSEMARY 20
+ SALMON TROUT RILLETES

SPAGHETTI PUMPKIN / CABONARA LUISE 23
+ BLACK FOREST HAM

BEETROOT / ORANGE / VOLCANIC ASPARAGUS 33
+ BLACK FEATHER CHICKEN

CHERRY / PARSLEY / MERINGUE 19

PETIT FOURS

CANELÉS BORDELAIS
CRUNCHY FRUIT

LUISES MENU	95
WITH SALMON TROUT	+ 11
WITH HAM	+ 7
WITH CHICKEN	+ 12

LUISES MENU ON THURSDAY

APERO

KING OYSTER MUSHROOM / CHILLI

BELL PEPPER SANDWICH

MENU

LETTUCE HEART / PUMPKIN / GOAT FETA FROM RINGLIHOF 20

PARSNIP / SAUTÉED SPINACH / CONFIT EGG 23

+ PRUNIER CAVIAR EDITION LUISE 15 GRAMM

CARROT / RADICCHIO / ONION 33

+ YOUNG GOAT FROM HORBEN

CLOVE / BEETROOT / ORANGE

PETIT FOURS

MACARON

MADELEINE

LUISES MENU 95

WITH KAVIAR + 29

WITH YOUNG GOAT +16

LUISES MENU ON FRIDAY

APERERO

SUNFLOWER

WILD AND GARDEN HERB

MENU

MANDARIN / CURRY / HASELNUT 20

+ KING FISH

RUCOLA / RADISH / GOAT CREAM CHEESE 23

CORN / YELLOW BEETROOT / GRAPE 33

+ WILD-CHOUGHT FISH FROM THE RHINE

APPLE / TONKA / TARAGON 19

PETIT FOURS

CREAM PUFF

PRALINE

LUISES MENU 95

KING FISH + 12

WILD-CHOUGHT FISH + 15

LUISES MENU OF SATURDAY

APERO

ONION / CHIVES

GAZPACHO FROM KAISERSTÜHLER VEGETABLES

MENU

CAULIFLOWER / BUTTERMILK / LOVAGE 20

+ LANGOUSTINE FROM THE NORTH SEA

KOHLRABI / WHEY / CHIVE 23

RISOTTO / BELL PEPPER / KALE 33

+ VEAL FROM HORBEN

TANGERINE / GOAT / POPPY SEED 19

PETIT FOURS

CHOCOLATE COVERED MERINGUE

BUCKWHEAT

LUISES MENU	95
WITH LANGOUSTINE	+ 14
WITH VEAL	+ 16

LUISES MENU OF SUNDAY

APERERO

ASPARAGUS / HAZELNUT / EGG YOLK
LEEK / BLACK BREAD

MENU

BEETROOT TATAR / ROASTED BREAD / MUSTARD EMULSION 20

CASOULET OF ROOT VEGETABLES / CELERY / SAVOURY 23
+ BRAISED SALMON TROUT

LENTIL / POTATO / GARDEN HERBS 33
+ WHEY PORK FROM RINGLIHOF

BLUEBERRY / ROSE / CHAMPAGNE 19

PETIT FOURS

ALMOND TART
SALTED CARAMEL PRALINE

LUISES MENU	95
WITH SALMON TROUT	+ 12
WITH WHEY PORK	+ 18