

WELCOME TO LOU'S!

We specialize in American comfort food, craft Cocktails and good vibes. All our dishes are homemade and prepared fresh to order. Our dishes range from our crispy fried chicken and juicy smash burgers to our homemade pastrami, which we brine for 14 days, smoke in house and will hopefully remind you of your last visit to New York. Our bar specializes in craft cocktails and selected spirits, but has an equally great selection of local craft beers and great wines.

Enjoy your time at Lou's!

SMALL PLATES & STARTERS

all our starters are great to share!

Avocado Toast Small / Large ● 12 / 19
sourdough bread, guacamole, avocado, fried chickpeas

Buffalo Cauliflower Small / Large ● 16 / 25
deep fried cauliflower tossed in buffalo sauce, vegan herb dip

Pimento Cheese Dip ⊕ 16
slightly spicy cheese mix, baked & served with sourdough bread

Wedge Salad Small / Large ⊕ 16 / 21
romaine lettuce, blue cheese, bacon, pickled mustard seeds, fresh dill, buttermilk-herb dressing
add chicken + 10 CHF

Grilled Cheese ⊕ 16
sourdough bread, cheddar, gruyere, honey, thyme

Loaded Fries ⊕ 12
topped with homemade cheese sauce, burger sauce, spring onions, spicy pickles
add bacon + 3.5 CHF

MAINS

with one side included (classic mac'n'cheese / loaded fries +3), mac'n'cheese come with a side salad included.

Classic Mac'n'Cheese ⊕ 23.5

Meaty Mac'n'Cheese 32
lou's beef burger blend, topped with bacon

Philly Cheesesteak 32
grilled dry-aged ground beef, grilled onions and green peppers, homemade cheese sauce, crispy onions, potato roll

Lou's Sticky Ribs 44
slow roasted sticky glazed pork short ribs, crunchy topping

PASTRAMI NYC STYLE

our homemade pastrami made from Swiss beef is brined for 14 days, then smoked and finally slow-cooked for 24 hours. it is seasoned and brined with our homemade pastrami spice blend. - one side included (classic mac'n'cheese / loaded fries +3)

Classic 35
dijonnaise, cheese, red cabbage, house pickles, sourdough bread

Reuben 35
house dressing, cheese, sauerkraut, sourdough bread

Classic Pulled Mushroom ● 35
vegan dijonnaise, red cabbage, house pickles, sourdough bread

Reuben Pulled Mushroom ⊕ 35
house dressing, cheese, sauerkraut, sourdough bread

LOU'S FRIED CHICKEN ⊕

all of the dishes are available as vegetarian option with fried cauliflower or fried portobello mushroom.

our fried chicken is 100% swiss chicken, brined for 24 hours in buttermilk and our secret spice blend. We use deboned, skin-on chicken thigh and fry every chicken fresh to your order.

Classic Chicken & Waffles 25
homemade waffle, honey butter, hot honey

Buffalo Chicken & Waffles 28.5
tossed in buffalo sauce, homemade waffle, honey butter, ranch dressing, celeriac stick

Chicken & Waffles Burger 29.5
homemade waffle, bacon, cheddar, honey butter, hot honey on the side

Classic Chicken Burger 25
burger sauce, house pickles, potato bun

Buffalo Chicken Burger 28.5
buffalo sauce, coleslaw, house pickles, potato bun

Chicken Parm 27
tomato sauce, mozzarella, olive oil

with one side included (classic mac n cheese / loaded fries +3).

SMASHED BURGERS ⊕

- choose from 100% swiss dry aged beef or portobello mushroom
- each burger comes at 170g and two patties
- served with burger sauce in a custom-made potato bun
- one side included (classic mac'n'cheese / loaded fries +3)

Classic cheddar, raw onions, pickles 29.5

Oklahoma cheddar, grilled onions, pickles 29.5

Guac cheddar, guacamole, pickled peppers 31.5

add bacon +3.5 / add extra cheese +3.5

add guacamole +5 / add beef patty +10

SIDES 6.5

Salad ● / **Herb Fries** ● / **Loaded Fries (+3)** ●

Coleslaw ⊕ / **Sautéed Broccoli** ●

Classic Mac'n'Cheese (+3) ⊕

⊕ = vegetarian ● = vegan () = option / kids options available

for further information on allergens in our dishes, please contact our staff. all meat from CH. all prices in CHF including 8.1% VAT.