



# MENU

## DE LA BRASSERIE

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**THON ROUGE**    
Radish, ponzu, daikon

**OEUF PARFAIT**   
Asparagus, morrells, wild garlic Hollandaise

**CÔTE DE VEAU**   
Celery mousseline, pepper, coffee

### DÉCLINAISON DE FRAISE ET RHUBARBE

Strawberry, rhubarb, basil

4-COURSE MENU	135
3-COURSE MENU	115

### WINE RECOMMENDATION

Pi Not Noir «Caspar» Siebe Dupf, Bâle-Campagne	dl	18
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Rully «En Bas de Vauvry» 2022 Domaine Jean-Baptiste Ponsot, Bourgogne	7.5 dl	119
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Châteauneuf-du-Pape   2018 Domaine E. Guigal, Rhône	dl	20
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Merlot «Ligornetto» 2020 Zanini SA – Luigi Zanini, Tessin	7.5 dl	145
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We are also happy to serve you our  
Menu de la Brasserie in a vegetarian alternative.  
All prices are in Swiss francs (CHF) including VAT.

## ENTRÉES ET SOUPES

SALADE DE LA BRASSERIE	V 🍃 ✂	24
Spinach, artichokes, green asparagus		
SALADE DE PRINTEMPS	V ✂	26
Poached egg, avocado, truffle dressing		
TERRINE DE FOIE GRAS DE CANARD		42
Pineapple, mango, brioche		
SAUMON BALIK	✂	36
Grapefruit, kumquat, sour cream		
THON ROUGE	✂ 🍷	34
Radish, ponzu, daikon		
PRUNIER CAVIAR PARIS		250 / 500
50 g / 125 g Traditional garnish		
LANGOUSTINE CROUSTILLANTE	✂	46
Green apple, celery, tapioca		
CREME D'ASPERGES	V	26
Asparagus, chives, croutons		
CAPPUCCINO DE HOMARD	✂	32
Lobster, champagne foam, coffee		

## **PLAT PRINCIPAL**

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<b>LÉGUMES DE PRINTEMPS</b>   	32
Celery, asparagus, vegetable vinaigrette	
<b>CHOUX-FLEURS</b>   	38
Cauliflower, miso, lemongrass, ginger	
<b>CARRÉ D'AGNEAU</b>	64
Rack of lamb, herb crust, gratin dauphinois	
<b>SOLE AUX AMANDES</b>	70
Sole, potato mousseline, spring vegetables	
<b>CÔTE DE VEAU</b> 	68
Celery mousseline, pepper, coffee	
<b>ASPERGES BLANCHES</b>	36/54
White asparagus, Hollandaise or Sauce Vierge	
Supplement duo of ham's	18

## **CLASSIQUES DE LA BRASSERIE**

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<b>TARTARE DE BŒUF</b>	35/58
Beef tartare, French fries, toast	
<b>ÉMINCÉ DE VEAU ZURICHOIS</b>	64
Zurich veal cutlet, hashbrowns, mushrooms	
<b>ESCALOPE VIENNOISE</b>	58
Wiener schnitzel, cucumber salad, French fries	
<b>RIB EYE CAFÉ DE PARIS</b> 	68
Rib Eye, Café de Paris, Pommes Allumettes	
<b>RISOTTO ET GAMBERI ROSSO</b> 	68
Carpaccio di Gamberi, fennel, pastis	

## DESSERTS

### ET FROMAGES

**CHARIOT DE DESSERTS** 28  
 Dessert selection  
 (only available in the evening)

**TRILOGIE DE SORBETS** 24     
 Blood orange, mango, lemon-basil

**CRÈME BRÛLÉE** 24  
 Vanilla, vanilla ice cream, chips

**DÉCLINAISON DE FRAISE ET RHUBARBE** 24  
 Strawberry, rhubarb, basil

**CRÊPES SUZETTE** p. P. 34  
 Flambéed with Grand Marnier and cognac, from 2 persons  
 (Please state your preference at the beginning of the order)

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**SÉLECTION DE FROMAGES AFFINÉS** 28  
 Selection of cheeses from Switzerland and France

**WINE RECOMMENDATION**  
 Port wine 5 cl 14  
 Andresen White Port 20 years

Moscato di Pantelleria "Kabir" 1dl 18  
 Donnafugata | Sicile

Vegetarian  Vegan  Gluten-free  Lactose-free 

**Origin of meat**

Switzerland: Veal, Beef, Lamb  
 Poultry  
 France: Foie Gras

**Origin fish**

Norway: Salmon (farming)  
 USA: Lobster (wild-caught), FAO21  
 France: Sole (wild-caught), Caviar  
 Canada: Scallops  
 Italy: Gamberini  
 Pacific: Tuna  
 South Africa: Langoustines