



MENU

DE LA BRASSERIE

SAUMON FUMÉ BALIK

Balik salmon, beetroot, sour cream, dill mustard

CAPPUCCINO V

Potato espuma, truffle, almond

CHEVREUIL

Venison, sweet potato, chestnut, spaetzle

KAISERSCHMARRN

Plum compote, tonka bean ice cream

4 COURSE MENU	135
3 COURSE MENU	115

WINE RECOMMENDATION

Pouilly-Fumé 2021 Domaine des Berthiers, J.-C. Dagueneau Loire	1 dl	15
Pinot Blanc & Chardonnay «Unique» 2019 Weinbau Riehen AG Bâle	7.5 dl	85
Châteauneuf-du-Pape 2017 Domaine E. Guigal Rhône	1 dl	20
Cuvée «Charles Auguste» 2014 Domaine de Crochet Vaud	7.5 dl	115

Please feel free to order our menu's vegetarian version.
All prices are in Swiss francs (CHF) and include VAT.

ENTRÉES ET SOUPES

SALADE DE LA BRASSERIE Pumpkin, pickles, Belp cheese	24
SAUMON FUMÉ BALIK Balik salmon, beetroot, sour cream, dill mustard	36
TERRINE DE FOIE GRAS DE CANARD Pineapple chutney, brioche, fleur de sel	42
CAVIAR OSIETRA IMPERIAL 50 g / 100 g garniture traditionnelle	250 / 500
HUÎTRES MARENNES OLÉRON Pumpernickel, shallot vinegar, lemon	per piece 6

ŒUF CROUSTILLANT ♪ Breaded egg, wild mushroom, kale, marinated pumpkin	32
POIREAUX CONFITS ♪ Leek confit, truffle, straw potato	38
CRÈME DE POTIRON ♪ Pumpkin cream, seeds, oil	26
BISQUE DE HOMARD Lobster tartare, vegetable brunoise, chives	32



PLATS PRINCIPAUX

FREGOLA SARDA ♀ Celery, hazelnut, truffle	48
FILET DE SANDRE Pike-perch fillet, champagne, sauerkraut coulis, savoy cabbage	54
CHEVREUIL Venison, sweet potato, chestnut, spaetzle	68
JOUE DE VEAU Veal cheeks, bacon, potato mousseline	64

CLASSIQUES DE LA BRASSERIE

TARTARE DE BOEUF Beef tartare, french fries, toast	58
RISOTTO FRUITS DE MER Pulpo, scallop, gamba, saffron	68
ESCALOPE VIENNOISE Original Wiener Schnitzel	58
ENTRECÔTE CAFÉ DE PARIS Pommes allumettes, mixed vegetables	68
ÉMINCÉ DE VEAU ZURICHOIS Zurich veal cutlet, rösti, mushroom	64



DESSERTS ET FROMAGES

CRÊPES SUZETTE p. P. 34
Flambéed with Grand Marnier, Cognac (minimum 2 people)
(please mention this dessert at the beginning of your meal order)

TRILOGIE DE SORBETS 24
Limoncello, blood orange, passion fruit

CRÈME BRÛLÉE 24
Caramel, crumble, chestnut ice cream

FONDANT AU CHOCOLAT 24
Chocolate fondant, raspberry, vanilla ice cream

KAISERSCHMARRN 24
Plum compote, tonka bean ice cream

SÉLECTION DE FROMAGES AFFINÉS 28
Cheese variation from Switzerland and France

WINE RECOMMENDATION

Château Lafon
Sauternes I Bordeaux 1 dl 16

Moscato di Pantelleria «Kabir»
Donnafugata, Sicily 1 dl 18

 Vegetarian  Vegan

Meat origin

Switzerland: Veal cheek, veal loin, veal rump
Germany: Saddle of venison
France: Foie Gras, corn-fed chicken
New Zealand: Beef entrecôte

Fish origin

Switzerland: Pike-perch
Norway: Salmon (bred)
China: Caviar Imperial (bred)
USA: Lobster (wild caught), FAO21
Vietnam: Golden Shrimps (wild caught), ASC
Marocco: Pulpo (wild caught), FA034
Japan: Jakobsmuscheln (wild caught), FA06