



MENU

DE LA BRASSERIE

THON ROUGE

Wasabi, Enoki, Ponzu

ŒUF PARFAIT

Onsen tamago, cheese fondue espuma, dried meat from the Grisons

FILET DE BŒUF

Beef tenderloin, caramelised shallots, porto jus

FRAÎCHEUR EXOTIQUE

Kaffir leaf, yuzu, pineapple, vanilla ice cream

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|---------------|-----|
| 4 COURSE-MENU | 135 |
| 3 COURSE-MENU | 115 |

WINE RECOMMENDATION

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| Sancerre «La Châtellenie» Sauvignon Blanc 2021 Domaine Joseph Mellot | 1.0 dl | 16 |
| Sauvignon Blanc «Ribex» Sauvignon Blanc 2021 Domaine Louis Bovard Lavaux | 7.5dl | 78 |
| Châteauneuf-du-Pape 2017 Domaine E. Guigal Rhône | 1.0 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

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|---|-----------|
| SALADE DE LA BRASSERIE ✓ Pumpkin, pickles, Belp cheese | 24 |
| THON ROUGE Wasabi, Enoki, Ponzu | 34 |
| SAUMON FUMÉ BALIK Balik salmon, cauliflower, hazelnut | 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 |
| CAPPUCCINO ✓ Potato espuma, truffle, almond | 36 |
| POIREAUX CONFITS ✓  Leek confit, truffle, straw potato | 28 |
| ŒUF PARFAIT Onsen tamago, cheese fondue espuma, dried meat from the Grisons | 32 |
| CRÈME DE POTIRON ✓ Pumpkin cream, seeds, oil | 26 |
| BISQUE DE HOMARD Lobster soup, vegetable lobster tartar, chives | 32 |



PLAT **PRINCIPAL**

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| LÉGUMES RACINES  | 38 |
| Root vegetables, carrots, pomegranate | |
| FILET DE SANDRE | 54 |
| Pikeperch fillet, champagne, sauerkraut, savoy cabbage | |
| SAINT JACQUES | 60 |
| Scallop, vegetable julienne, parsnip, hazelnut | |
| CHEVREUIL | 68 |
| Venison, sweet potato, chestnut, spaetzle | |
| FILET DE BŒUF | 68 |
| Beef tenderloin, caramelised shallots, porto jus | |

CLASSIQUES **DE LA BRASSERIE**

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|--------------------------------------|----|
| TARTARE DE BŒUF | 58 |
| Beef tartare, French fries, toast | |
| RISOTTO FRUITS DE MER | 68 |
| Pulpo, scallop, king prawn, saffron | |
| ESCALOPE VIENNOISE | 58 |
| The original Wiener Schnitzel | |
| ENTRECÔTE CAFÉ DE PARIS | 68 |
| Pommes allumettes, mixed vegetables | |
| ÉMINCÉ DE VEAU ZURICHOIS | 64 |
| Zurich veal cutlet, rösti, mushrooms | |

DESSERTS ET FROMAGES

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|---|--------|----|
| 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 |
| Mango, raspberry, calamansi | | |
| CRÈME BRÛLÉE | | 24 |
| Pistachios, yoghurt ice cream, chips | | |
| FRAÎCHEUR EXOTIQUE | | 24 |
| Kaffir leaf, yuzu, pineapple, vanilla ice cream | | |
| CHOIX DU DESSERTS | | 28 |
| Selection of desserts (available only in the evening) | | |
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| SÉLECTION DE FROMAGES AFFINÉS | | 28 |
| Cheese variation from Switzerland and France | | |
| WINE RECOMMENDATION | | |
| Portwein | 1.0 dl | 14 |
| Andressen White Port 20 years | | |
| Moscato di Pantelleria «Kabir» | 1.0 dl | 18 |
| Donnafugata, Sicily | | |

 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), FA021
 Vietnam: Golden Shrimps (wild caught), ASC
 Marocco: Pulpo (wild caught), FA034
 Japan: Scallop (wild caught), FA061