



MENU

DE LA BRASSERIE

SWISS ALPINE LACHS

Granny Smith apple, cucumber, guacamole, kiwi

ŒUF PARFAIT

Asparagus, San Daniele ham, parmesan foam

FILET DE BŒUF

Beef tenderloin, caramelised shallot, port-wine reduction

CHOCOLAT ET NOISETTE

Chocolate, lemongrass, hazelnut gianduja, ice cream

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

WINE RECOMMENDATION

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| La Chapelle «Tête de Cuvée» Grenache, Cinsault, Syrah 2020 | | |
| Château La Chapelle Gordonne Côtes du Provence | 7.5 dl | 70 |
| | 1.0 dl | 14 |
| Chablis «Mont De Milieu» Chardonnay 2019 | | |
| Domaine Frédéric & Jean-Michel Soupé | 1.0 dl | 18 |
| Château Haut-Beauséjour 2015 | | |
| Cru Bourgeois St. Estèphe | 1.0 dl | 18 |
| Château Bellevue De Tayac 2018 | | |
| Cru Bourgeois Margaux | 7.5 dl | 125 |

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  | 24 |
| Spinach, artichoke, green asparagus | |
| THON ROUGE | 34 |
| Wasabi, Enoki, Ponzu | |
| SWISS ALPINE LACHS | 34 |
| Granny Smith apple, cucumber, guacamole, kiwi | |
| TERRINE DE FOIE GRAS DE CANARD | 42 |
| Pineapple chutney, brioche, fleur de sel | |
| CAVIAR OSIETRA IMPERIAL | 250 / 500 |
| 50 g / 100 g traditional garnish | |
| ASPERGES BLANCHES   | 36 |
| White asparagus, spring vegetables, vinaigrette | |
| ŒUF PARFAIT | 34 |
| Asparagus, San Daniele ham, parmesan foam | |
| CRÈME DE PETIT POIS  | 24 |
| Pea cream soup | |
| BISQUE DE HOMARD | 32 |
| Lobster soup, vegetables-lobster quenelle, chives | |



PLAT **PRINCIPAL**

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| LÉGUMES DE PRINTEMPS  | 38 |
| Spring vegetables, carrots, pomegranate | |
| OMBLE CHEVALIER | 56 |
| Asparagus, hollandaise sauce, new potatoes | |
| SAINT JACQUES | 60 |
| Carrots, lemongrass, curry | |
| ENTRECÔTE D'AGNEAU | 58 |
| Lamb saddle, pea purée, artichokes, gnocchi | |
| FILET DE BŒUF | 68 |
| Beef tenderloin, caramelised shallot, port-wine reduction | |

CLASSIQUES **DE LA BRASSERIE**

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| TARTARE DE BŒUF | 58 |
| Beef tartar, French fries, toast | |
| RISOTTO FRUITS DE MER | 68 |
| Pulpo, scallops, king prawns, saffron | |
| ESCALOPE VIENNOISE | 58 |
| The original Wiener Schnitzel | |
| ENTRECÔTE CAFÉ DE PARIS | 68 |
| Pommes allumettes, mixed vegetables | |
| ÉMINCÉ DE VEAU ZURICHOIS | 64 |
| Zurich-style sliced veal, hashbrown, 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 |
| Vanilla, raspberry ice cream, chips | | |
| CHOCOLAT ET NOISETTE | | 24 |
| Chocolate, lemongrass, hazelnut gianduja, 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 | | |
| Port wine | 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
 Italy: San Daniele ham

Fish origin

Switzerland: Pike-perch
 Norway: Salmon (bred), Tuna
 China: Caviar Imperial (bred)
 USA: Lobster (wild caught), FAO21
 Vietnam: Golden Shrimps (wild caught), ASC
 Marocco: Pulpo (wild caught), FAO34
 Japan: Scallop (wild caught), FAO61