



MENU

DE LA BRASSERIE

CEVICHE DE DAURADE  
Sea bream, beetroot, dill

FOIE GRAS POÊLÉ
Root vegetables, lemongrass, bouillon

CHEVREUIL
Venison, sweet potato mousseline, chestnuts

MONT BLANC LTR
Chestnuts, Grand Manier ice cream, cinnamon-orange crumble

4-COURSE MENU	135
3-COURSE MENU	115

WINE RECOMMENDATION

Sauvignon «Balthasar» 2022 Château Souaillon – Laurent de Coulon, Trois lac	dl	16
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Chablis "Vaillons" 1er Cru 2019 Domaine Soupé, Bourgogne	7.5 dl	125
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KHB Pinot No. 1 "Premium" 2019 Kaltenherberge Richard Bayha et Thomas Straumann Markgräfler winegrowers, Baden	dl	19
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Châteauneuf-du-Pape 2018 Domaine E. Guigal, Rhône	7.5 dl	125
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We are also happy to serve you our
Menu de la Brasserie in a vegetarian alternative.
All prices in Swiss francs (CHF) including VAT.

ENTRÉES

ET SOUPES

<p>SALADE DE LA BRASSERIE    </p> <p>Winter vegetables, Italian dressing</p>	24
<p>SALADE DE DOUCETTE</p> <p>Lambs lettuce, bacon, egg, French dressing</p>	26
<p>TERRINE DE FOIE GRAS DE CANARD</p> <p>Pineapple, mango, brioche</p>	42
<p>BALIK LACHS</p> <p>Mandarin, kumquat, sour cream</p>	36
<p>CEVICHE DE DAURADE  </p> <p>Sea bream, beetroot, dill</p>	34
<p>PRUNIER CAVIAR PARIS</p> <p>50 g / 125 g Traditional garnish</p>	250 / 500
<p>HUÎTRES MARENNES OLÉRON</p> <p>Pumpernickel, shallot vinegar, lemon</p>	per. piece 7
<p>CRÈME DE CHOUX FLEUR </p> <p>Cauliflower, coconut milk, romanesco</p>	26
<p>CAPPUCCINO DE HOMARD </p> <p>Lobster, champagne foam, coffee</p>	32
<p>CRÈME DE POTIRON </p> <p>Pumpkin cream, pear, Läckertli</p>	26

PLAT PRINCIPAL

LÉGUMES D'HIVER   	32
Parsnips, spicy vegetables, nuts	
POIREAUX CONFITS  	42
Confit leek, truffle, straw potatoes	
SAINT-JACQUES	68
Scallops, artichokes, winter truffle, rice praline	
SOLE AUX AMANDES	70
Sole, potato mousseline, winter vegetables	
FILET DE BOEUF	68
Beef fillet, confit shallots, potato cubes, port wine jus	
CHEVREUIL	66
Venison, sweet potato mousseline, chestnuts, spaetzle	

CLASSIQUES DE LA BRASSERIE

TARTARE DE BŒUF	35/58
Beef tartare, French fries, toast	
ÉMINCÉ DE VEAU ZURICHOIS	64
Zurich veal cutlet, rösti, mushrooms	
ESCALOPE VIENNOISE	58
Wiener schnitzel, cucumber salad, French fries	
RIB EYE CAFÉ DE PARIS 	68
Rib Eye, Café de Paris, Pommes Allumettes	
RISOTTO AUX HOMARD 	68
Risotto, lobster, date tomatoes	

DESSERTS ET FROMAGES

CHARIOT DE DESSERTS		28
Dessert selection (only available in the evening)		
TRILOGY DE SORBETS		24
Blood orange, pomegranate, lemon		
CRÈME BRÛLÉE		24
Vanilla, gingerbread glacé, crisps		
MONT BLANC LTR		24
Chestnuts, Grand Manier ice cream, cinnamon-orange crumble		
CRÊPES SUZETTE	p. P.	34
Flambéed with Grand Marnier, cognac, from 2 persons (Please state your preference at the beginning of the order)		

SÉLECTION DE FROMAGES AFFINÉS		28
Selection of cheeses from Switzerland and France		
WINE RECOMMENDATION		
Port wine	5 cl	14
Andressen White Port 20 years		
Moscato di Pantelleria "Kabir"	1dl	18
Donnafugata Sicile		

V Vegetarian
 🌱 Vegan
 🌾 Gluten-free
 🥛 Lactose-free

Origin of meat

Switzerland:
France:

Veal, beef, venison
Foie Gras

Origin fish

Switzerland:
Japan:
Norway:
USA:
France:

Canada:

Zander (breeding)
Tuna
Salmon (farming)
Lobster (wild-caught), FAO21
Sea bass (wild-caught), FAO37,
Caviar
Scallops