



MENU

DE LA BRASSERIE

KINGFISH



Peach, basil, shiso

OEUF PARFAIT

Green asparagus, chanterelles, hollandaise

TAGLIATA DE BOEUF



Arugula, parmesan, summer truffle

HARMONIE FRAMBOISE ET BASILIC

Lime, basil, raspberry

4-COURSE MENU

135

3-COURSE MENU

115

WINE RECOMMENDATION

Sancerre «Vieilles Vignes»

2022

1 dl

15

Domaine Jérôme Godon | Loire

Petite Arvine

2022

82

Cave des Bernunes - Nicolas Zufferey | Valais

Syydebändel Pinot Noir Barrique

2021

1 dl

18

Verein Syydebändel | Bâle-Campagne

Il Pino del Biserno

2021

165

Tenuta del Biserno – Ludovico Antinori | Toscane Bolgheri





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

<p>SALADE DE LA BRASSERIE   </p> <p>Poached egg, avocado, truffle dressing</p>	<p>26</p>
<p>SALADE D'ÉTÉ   </p> <p>Summer vegetables, green asparagus, artichokes</p>	<p>24</p>
<p>BURRATA  </p> <p>Tomato-variation, balsamic, basil</p>	<p>32</p>
<p>TERRINE DE FOIE GRAS DE CANARD</p> <p>Pineapple, mango, brioche</p>	<p>42</p>
<p>KINGFISH  </p> <p>Peach, basil, shiso</p>	<p>36</p>
<p>VITELLO TONNATO </p> <p>Tuna, Simmental veal, capers</p>	<p>36</p>
<p>PRUNIER CAVIAR PARIS</p> <p>50 g / 125 g Traditional garnish</p>	<p>250 / 500</p>
<p>OEUF PARFAIT </p> <p>Green asparagus, chanterelles, hollandaise</p>	<p>34</p>
<p>GAZPACHO  </p> <p>Tomato, cucumber, peperoni</p>	<p>26</p>
<p>CAPPUCCINO DE HOMARD </p> <p>Lobster, champagne foam, coffee</p>	<p>32</p>

PLAT PRINCIPAL

PETITS LÉGUMES FARCIES     Tomato, zucchini, Ratatouille coulis	42
RISOTTO À LA TRUFFE D'ÉTÉ     Artichokes, summer truffle, chicory rosso	58
CARRÉ D'AGNEAU Lamb rack, lemon crust, summer vegetables	64
SOLE PETIT BATEAU Vegetable vinaigrette, potato mousseline, summer vegetables	70
TAGLIATA DE BOEUF   Arugula, parmesan, summer truffle	68
FILET DE TURBOT POCHÉ  Champagne, green tomatoes, celery	68

CLASSIQUES DE LA BRASSERIE

TARTARE DE BŒUF Beef tartare, French fries, toast	35/58
ÉMINCÉ DE VEAU ZURICHOIS Zurich veal cutlet, hashbrowns, mushrooms	64
ESCALOPE VIENNOISE Wiener schnitzel, cucumber salad, French fries	58
RIB EYE CAFÉ DE PARIS  Rib Eye, Café de Paris, Pommes Allumettes	68
RISOTTO AU HOMARD  Lobster, fennel, pastis	68



DESSERTS ET FROMAGES

CHARIOT DE DESSERTS	28
Dessert selection (only available during the evening)	
TRILOGIE DE SORBETS    	24
Rhubarb, lemon-basil, raspberry	
CRÈME BRÛLÉE	24
Vanilla, rhubarb-sorbet, chips	
HARMONIE FRAMBOISE ET BASILIC	24
Lime, basil, raspberry	
CRÊPES SUZETTE	p. P. 34
Flambéed with Grand Marnier and 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

White Port Andressen 20 years	5 cl	14
Château Lafon Sauternes 2020	1 dl	16

Vegetarian  Vegan  Gluten-free  Lactose-free 

Origin meat

Switzerland: Veal, Beef, Lamb

France: Foie Gras

Origin fish

Spain: Turbot

USA: Lobster (wild-caught), FAO21

France: Sole (wild-caught), Caviar

Pacific: Tuna