Lunch Menu

ENTRÉE

CARPACCIO DE BETTERAVE ROUGE, STRACCIATELLA ET JAMBON
Black garlic, watercress, melon (7,9,10,12)

or

VELOUTÉ DE POMMES DE TERRE ET DE POIREAUX
Crispy bacon, croutons (1,7,9,12)

PLAT

FILET DE LOTTE AU BEURRE D`ANCHOIS
Creamed spinach, roasted baby potatoes(4,7,9,12)

or

SUPREME DE POULARDE DE MAÏS POELÉ AU BEURRE DE SAUGE
Chorizo polenta, roasted broccoli(7,9,12)

WE ARE ALSO HAPPY TO SERVE OUR LUNCH MENU AS A VEGETARIAN OPTION.

2 COURSE MENU CHF 64
MAIN COURSE CHF 42
STARTER CHF 22

ENTRÉES

SALADE DE LA BRASSERIE (8,9,10,12) 24
Mixed leaf salads, radishes, cherry tomatoes, roasted cashews, cucumber
French dressing or balsamic vinaigrette
VEGETARIAN, LACTOSE FREE, GLUTEN FREE

VELOUTÉ DE MARRONS (7,9,12) 26
Smoked duck breast, caramelised apple

BISQUE DE HOMARD (1,2,4,7) 32
Lobster cream soup, lobster tartare, champagne foam, coffee

TERRINE DE FOIE DE CANARD (1,7) 44
Plum, yuzu, brioche by «Bread Love»

PETITS LEGUMES GLACES (7,9) 38
Tarragon beurre blanc
VEGETARIAN

OUR DISHES MAY CONTAIN SEVERAL ALLERGENS. IF YOU HAVE ANY QUESTIONS IN THIS REGARD, OUR SERVICE TEAM WILL BE HAPPY TO ASSIST YOU AT ANY TIME.

Classiques de la Brasserie

TARTARE DE BŒUF (1,3,10,13) 35/58
French fries, toast

FOND D'ARTICHAUT EN VINAIGRETTE (6,9,10,12) 42
Verjus, garden herbs, sourdough croutons, autumn truffle
VEGAN

ÉMINCÉ DE VEAU ZURICHOIS (3,7,9) 64
Hashbrowns, mushrooms

ESCALOPE VIENNOISE DE VEAU (1,3,7) 58
Cucumber salad, french fries

RIB EYE CAFÉ DE PARIS» (3,7,9,10,12) 68
Café de Paris butter, wild broccoli, pommes allumettes

SOLE MEUNIÈRE 79
Brown butter, lemon, parsley

FILET DE FLÉTAN 71
Chive broth, porcini mushrooms, shallot compote, veal head, potato purée

Menu de Saison

NOIX DE SAINT JACQUES BRETONNES FLAMBÉES (3,7,9,10,11,12,14)
Chive broth, mashed potatoes, caviar

FILET DE SANDRE (1,4,7)
Truffle velouté, pumpkin risotto

SELLE DE CHEVREUIL (1,3,7,9,12)
Burgundy sauce, duck liver, black pepper, cabbage & root vegetables, hand-cut spaetzle

POMME (1,3,7)
Caramelised apple, whipped cream, tonka bean crumble

3-course menu 130
4-course menu 150

DESSERTS

CRÈME BRÛLÉE (1,3,7) 24
Chocolate sorbet, Sablee breton, Tahitian vanilla

TRILOGIE DE SORBETS 19
Raspberry, pear, lemon
VEGAN, GLUTEN FREE, LACTOSE FREE

CRÊPES SUZETTE (1,3,7,13) P.P. 34
Flambeed with grand marnier und cognac, from two people
Please state your preference at the beginning of the order process

PRICES IN CHF, INCLUSIVE VAT.

ORIGIN OF MEAT

CH	Veal, Beef
FR	Foie Gras, Poultry
DE	Vension

ORIGIN OF FISH

USA	LOBSTER
FR	SOLE (WILD CATCH), SCALLOPS
NO	HALIBUT
NL	PIKE-PERCH

PROVIDENCE BREAD CH

CN CAVIAR