

Lunch Menu

ENTRÉE

CURED LABEL ROUGE SALMON (1, 3, 4, 7, 10, 12)
Dijon Mustard Sauce · Garden Herbs

or

CREAM OF PEA SOUP (1, 7, 9, 12)
Sourdough Croutons · Mint

PLAT

SAUTÉED SELECTION OF FINE FISH (1, 2, 3, 4, 7, 9, 12)
Shellfish Bisque · Ratatouille · Sardinian Gnocchi

or

WHOLE-ROASTED SWISS VEAL LOIN (5, 7, 9, 12)
Béarnaise Sauce · Sautéed Wild Mushrooms ·
Chive Mashed Potatoes

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

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

ENTRÉES

BRASSERIE SALAD (1,7,8,9,10,12) 24
Hand-picked salad, figs, bread crisps,
French dressing or balsamic vinaigrette
VEGETARIAN

CHILLED CUCUMBER AND YOGHURT SOUP (1,7,12) 26
Tomato focaccia, mint, dill
VEGETARIAN

LOBSTER BISQUE (1,2,4,7) 32
Lobster tartare, champagne foam, coffee

DUCK FOIE GRAS TERRINE (1,7) 44
Cherries, brioche by « Bread Love

SMALL GLAZED VEGETABLES (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.

PRICES IN CHF, INCLUSIVE VAT.

PROVIDENCE MEAT

CH

FR

Veal, Beef

Foie Gras

PROVIDENCE FISH

ES

USA

IS

IT

TURBOT

Lobster

Sole

Caviar

GR

Seabass

Classiques de la Brasserie

BEEF TATARE (1,3,10,13) 35/58
French fries, toast

CRISPY EGGPLANT (1,3,10,12) 42
Roasted tomato-coulis, lemon-mayonaise, black garlic
VEGETARIAN

ZÜRCHER GESCHNETZELTES (3,7,9) 64
Hashbrowns, mushrooms

WIENER SCHNITZEL (1,3,7) 58
Cucumber salad, french fries

RIB EYE CAFÉ DE PARIS (7,9,10) 68
Pommes Allumettes
GLUTEN FREE

SOLE MEUNIÈRE (4,8,7) 79
Sole, potato mousseline, almond

HALIBUT FILET 71
Chive broth, baby chanterelles, shallot compote, veal head

Menu de Saison

GRILLED LOBSTER TAIL (2,3,10,11)
Marinated watermelon, citrus flavours, grand cru olive oil

CRISPY PAN-FRIED SEA BASS (4,7,9,12)
Bouchot mussel and saffron broth, fennel cream

Swiss veal entrecôte (3,7,9,12)
Porcini mushrooms, artichoke, san marzano tomatoes

VACHERIN (1,3,7)
Elderflower cream, raspberry meringue, strawberry ice cream

3-course menu 130

4-course menu 150

DESSERTS

CRÈME BRÛLÉE (1,3,7) 24
Cherry ice cream, cherry jubilee, tahitian vanilla

SORBET TRILOGY 19
Raspberry, apricot, lemon-basil
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

PROVIDENCE BREAD

CH