

Lunch Menu

ENTRÉE

CONFIT PIKE-PERCH FILET (1, 3, 4, 7, 9, 10, 12)
Buttermilk broth, young Leeks, garden herbs
or

WILD MUSHROOM VELOUTÉ (1,7,9,12)
Smoked duck ham, sourdough croutons

PLAT

COD FILET (1,4,7,9,12)
Riesling velouté, pumpkin greens, La Ratte potatoes
Or

CORDON BLEU OF CORN-FED POULARDE
(1,3,7,9,12)
Raclette, Pea and carrot vegetables,
French Fries

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

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 Veal, Beef
FR Foie Gras

PROVIDENCE FISH

ES
USA
IS
IT

TURBOT
Lobster
Sole
Caviar

PROVIDENCE BREAD CH

Classiques de la Brasserie

BEEF TARTARE (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, almonds

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

Menu de Saison

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

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

SWISS VEAL ENTRECORDÔTE (3,7,9,12)
Chanterelles, 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