

Lunch Menu

ENTRÉE

CURED LABEL ROUGE SALMON(1,3,4,7,9,10,12)
Mustard cream, pickled vegetables, garden herbs

or

CAULIFLOWER SAFFRON
CREAM SOUP(1,7,9,12)
Roasted cauliflower, croutons

PLAT

PAN-FRIED FILET OF SEA BREAM
ROYALE(1,4,7,9,12)
Sliced green beans, artichoke, Sardinian gnocchi

or

SAUTÉED BEEF FILLET TIPS IN SOUR CREAM
SAUCE (1,3,7,9,10,12)
Mustard, mushrooms, cornichons, marinated
beetroot, pappardelle

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

GR Seabass

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-mayonnaise, 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 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