

Lunch Menu

ENTRÉE

SALADE DE DOUCETTE PÉRIGOURDINE
Smoked duck breast, Foie Gras, walnut dressing (8,10,12)

or

VELOUTÉ DE PANAIS
Caramelized pear, crispy croutons (1,7)

PLAT

OMBLE CHEVALIER CONFIT
Creamed Sauerkraut, Pommes Parisiennes, chive jus (4,7)

or

MEDAILLONS DE FILET DE CHEVREUIL
Apple red cabbage, ribbon pasta,
glazed chestnuts(1,7,8,9,12)

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.

PRICES IN CHF, INCLUSIVE VAT.
ORIGIN OF MEAT
CH Veal, Beef
FR Foie Gras, Poultry
DE Vension

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

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

CN CAVIAR PROVIDENCE BREAD CH