





# MENU

## DE LA BRASSERIE

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THON ROUGE    
Radish, ponzu, daikon

OEUF PARFAIT   
White asparagus, morels, wild garlic-hollandaise

CÔTE DE VEAU   
Celery mousseline, pepper, coffee

### DÉCLINAISON DE FRAISE ET RHUBARBE

Strawberry, rhubarb, basil

4-COURSE MENU	135
3-COURSE MENU	115

### WINE RECOMMENDATION

Pi Not Noir «Caspar» Siebe Dupf, Bâle-Campagne	dl	18
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Rully «En Bas de Vauvry» 2022 Domaine Jean-Baptiste Ponsot, Bourgogne	7.5 dl	119
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Châteauneuf-du-Pape   2019 Domaine E. Guigal, Rhône	dl	20
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Merlot «Ligornetto» 2020 Zanini SA – Luigi Zanini, Tessin	7.5 dl	145
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We are also happy to serve you our  
Menu de la Brasserie in a vegetarian alternative.  
All prices are in Swiss francs (CHF) including VAT.

# ENTRÉES

## ET SOUPES

<p><b>SALADE DE LA BRASSERIE</b>    </p> <p>Spinach, artichokes, green asparagus</p>	24
<p><b>SALADE DE PRINTEMPS</b>   </p> <p>Poached egg, avocado, truffle dressing</p>	26
<p><b>ASPERGES BLANCHES</b>  </p> <p>White asparagus, hollandaise or sauce vierge</p>	36
<p><b>TERRINE DE FOIE GRAS DE CANARD</b></p> <p>Pineapple, mango, brioche</p>	42
<p><b>SAUMON BALIK</b> </p> <p>Grapefruit, kumquat, sour cream</p>	36
<p><b>THON ROUGE</b>  </p> <p>Radish, ponzu, daikon</p>	34
<p><b>PRUNIER CAVIAR PARIS</b></p> <p>50 g / 125 g Traditional garnish</p>	250 / 500
<p><b>LANGOUSTINE CROUSTILLANTE</b> </p> <p>Green apple, celery, tapioca</p>	46
<p><b>CREME D'ASPERGES</b> </p> <p>Asparagus, chives, croûtons</p>	26
<p><b>CAPPUCCINO DE HOMARD</b> </p> <p>Lobster, champagne foam, coffee</p>	32

## PLAT PRINCIPAL

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<b>ASPERGES BLANCHES</b>  	54
White asparagus, hollandaise or sauce vierge Supplement duo of hams	18
<b>LÉGUMES DE PRINTEMPS</b>  	32
Celery, asparagus, vegetable vinaigrette	
<b>CHOUX-FLEURS</b>  	38
Cauliflower, miso, lemongrass, ginger	
<b>CARRÉ D'AGNEAU</b>	64
Rack of lamb, herb crust, gratin dauphinois	
<b>SOLE AUX AMANDES</b>	70
Sole, potato mousseline, spring vegetables	
<b>CÔTE DE VEAU</b> 	68
Celery mousseline, pepper, coffee	

## CLASSIQUES DE LA BRASSERIE

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<b>TARTARE DE BŒUF</b>	35/58
Beef tartare, French fries, toast	
<b>ÉMINCÉ DE VEAU ZURICHOIS</b>	64
Zurich veal cutlet, hashbrowns, mushrooms	
<b>ESCALOPE VIENNOISE</b>	58
Wiener schnitzel, cucumber salad, French fries	
<b>RIB EYE CAFÉ DE PARIS</b> 	68
Rib Eye, Café de Paris, Pommes Allumettes	
<b>RISOTTO AU HOMARD</b> 	68
Lobster, fennel, pastis	

## DESSERTS ET FROMAGES

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**CHARIOT DE DESSERTS** 28

Dessert selection  
(only available in the evening)

**TRILOGIE DE SORBETS** 24

Blood orange, mango, lemon-basil

**CRÈME BRÛLÉE** 24

Vanilla, vanilla ice cream, chips

**DÉCLINAISON DE FRAISE ET RHUBARBE** 24

Strawberry, rhubarb, basil

**CRÊPES SUZETTE** p. P. 34

Flambéed with Grand Marnier and cognac, from 2 persons  
(Please state your preference at the beginning of the order)

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**SÉLECTION DE FROMAGES AFFINÉS** 28

Selection of cheeses from Switzerland and France

### WINE RECOMMENDATION

Port wine 5 cl 14

Andressen White Port 20 years

Moscato di Pantelleria "Kabir" 1dl 18

Donnafugata | Sicile

Vegetarian  Vegan  Gluten-free  Lactose-free 

#### Origin of meat

Switzerland: Veal, Beef, Lamb

Poultry

France: Foie Gras

#### Origin fish

Norway: Salmon (farming)

USA: Lobster (wild-caught), FAO21

France: Sole (wild-caught), Caviar

Canada: Scallops, Lobster

Pacific: Tuna

South Africa: Langoustines