



# VIVE LA FRANCE

## HORS D'ŒUVRE

Starter    Main Course

<b>Bisque d' Homard</b>	20.-
lobster foam   perfumed with cognac and corn   tarragon   corn chutney   vegetables Dim-Sum	
<b>Soupe à l'ognion</b> 	16.-
french onion soup   classically prepared   refined with sage   herb bread cubes   Gruyère cheese	
<b>Moelle de Beuf- &amp; Tartare</b>	25.-
beef bone marrow cooked in the oven   pickled lamb tartare   black garlic   roasted shallots	
<b>Terrine de Foie Gras</b>	23.-
goose liver terrine   Sauternes jelly   fig compote   cacao   frisee salad   toast	
<b>Graved Lachs</b>	20.-
home pickled salmon   Waldorf salad   confit tangerine   green apple   walnut pesto	
<b>Oeuf Frit</b>	17.-
deep fried organic egg   baked with liquid center   creamy leek   truffle Sabayone   grated duck liver	

## PLAT PRINCIPALE

Starter    Main Course

<b>Moules et Frites</b>	22.-	36.-
mussels   served in a pot   white wine garlic broth   vegetables   French fries   lemon		
<b>Bouillabaisse "Deluxe"</b>	19.-	38.-
fish soup   pike perch, salmon & shrimps   saffron   zucchini   tomato   baguette   sauce Rouille		
<b>Entrecôte "Café de Paris"</b> (200 GR)		51.-
argentinian Angus beef   fried   "Café de Paris"-sauce   gratinated   young leaf spinach   French fries		
<b>Boeuf Bourguignon</b>		40.-
Burgundy beef shoulder tip   braised   Burgundy sauce   bacon & silver onion   almond broccoli   tagliatelle		
<b>Coq au Vin</b>		36.-
chicken ragout served in a pot   with sage and burgundy sauce   mushrooms   bacon   honey carrots   potato gnocchi		
<b>Crêpinettes de Lapin</b>		44.-
rabbit   braised   truffel jus   spinach   quince-mustard cream   mushrooms   potato mousseline		
<b>Artichaut à la barigoule</b> 		28.-
whole artichoke   filled with taboulé salad   sauce barigoule   fennel salad   grated horseradish		

**WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE**



French fries | roesti | boiled potatoes | potato mousseline | potato gnocchi  
tagliatelle | rice or vegetables

second side dish:    + 5.-

## *EXCITING PLEASURES*

### DELIGHTS


Starter Main Course

<b>GOAT CHEESE NOUGAT</b> 	19.-	
refined with pistachio and almonds   cranberry   frisee salad   lemon truffle dressing		
<b>GREEN SALAD OR MIXED SALAD</b> 	14.-	22.-
roasted seeds   crunchy bread croutons		
<b>SALAD-FRANÇOIS</b>		20.-
crunchy seasonal salads   lukewarm chicken breast strips   fried bacon slices   tomatoes   egg		

**CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:** tuscan dressing | creamy herb dressing | pumpkin seed dressing  
lemon truffle dressing | balsamic vinegar and extra virgin olive oil

### HOMEMADE CLASSICS



Starter Main Course

<b>ZURICH SLICED VEAL</b>	28.-	39.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)		
<b>CALF'S LIVER</b>	26.-	37.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)		
<b>FILETS OF PERCH FROM LAKE ZURICH</b>	26.-	42.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon		
<b>RAVIOLI ROYAL</b> 	20.-	36.-
homemade truffle ravioli   creamy Champagne sauce   rocket salad		

### CHOPPED WITH LOVE

Main Course

<b>TARTAR SYMPHONY</b> (6 different tartar variations arranged on one plate) Classic   Toscana   Périgord   Tennessee   Nordica   Vegan	42.-
<b>TARTAR CLASSIC</b> Beef   prepared mild, medium or hot spiced   capers   onions   egg	35.-
<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   french fries	38.-
<b>TARTAR TOSCANA</b> Beef   Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	37.-
<b>TARTAR DANISH STYLE</b> Beef   shortly sautéed in butter   served on toast   fresh horseradish	36.-
<b>TARTAR PÉRIGORD</b> Veal   truffle essences   pickled port wine fig   wild herbs   walnut	38.-
<b>TARTAR TENNESSEE</b> Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	46.-
<b>TARTAR NORDICA</b> Smoked salmon   sour cream   lemon   dill   chili   green apple   micro herbs   salmon roe   capers	36.-
<b>TARTAR VEGAN</b>  aubergine   courgettes   tomatoes   okra   deep fried chick peas balls   basil sprouts	30.-

 vegan dish /  vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff  
all prices are in Swiss Francs and including value added tax of 7.7% .

## HOME-MADE AND TEMPTING DESSERTS

<b>CRÊPES-SUZETTE</b> (for 2 persons / flambeéd at the table)		P.P. 20.-
the classic of all desserts   flambeéd with Grand Marnier   orange fillets   vanilla ice cream		
<b>WHITE COFFEE MOUSSE</b> (Hauspezialität!)		16.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream		
<b>MILLE-FEUILLE</b>		15.-
crunchy puff pastry   english cream   berry ragout   sweet mint pesto		
<b>CHOCOLATE CAKE</b>		16.-
served lukewarm   pickled prunes   caramel sauce   sour cream ice cream   pistacchio   cream		
<b>LEMON TARTE</b>		17.-
lemon butter cream   short crust base   meringue top   blueberries		
<b>COOL-COUPES</b>	small Coupe	large Coupe
<b>BROWNIES</b>	13.-	17.-
chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream		
<b>AMANDA</b>	12.-	16.-
hazelnut, chocolate-& vanilla ice cream   roasted almonds   cream		
<b>HAVANNA</b>	13.-	17.-
rum-& espresso ice cream   Havanna rum   banana pieces   cream		
<b>HOT-BERRY</b>	13.-	17.-
vanilla-& strawberry ice cream   hot berries   cream		
<b>DANEMARK</b>	12.-	16.-
vanilla ice cream   hot chocolate sauce   cream		
<b>ICE-CAFÉ</b>	13.-	17.-
espresso ice cream   chilled Arabica coffee   coffee beans   cream		
<b>COUPE BLACKCURRANT-VIEILLE PRUNE</b>	15.-	19.-
fruity blackcurrant sorbet   shot of delicate Vieille Prune		
<b>COUPE LIME-VODKA</b>	15.-	19.-
refreshing lime sorbet   shot of Absolut vodka		
<b>ICE-CREAM SELECTION</b>		
vanilla, chocolate, strawberry, espresso, hazelnut, Havanna rum, lime or blackcurrant sorbet	1 scoop	5.-
whipped cream +2.- / with Shots Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna rum	2cl	+5.-

<b>CHEESE PLATE</b> (100 gr)	19.-
Tremola Alta Valle Leventina (semi-hard cheese)   Jersey Blue-Willi Schmid (blue cheese)   Vacherin Fribourgois (semi hard cheese) organic mountain cheese (semi-hard cheese)   grapes   nuts   plum and apricot chutney   honey   fig bread	