



VIVE LA FRANCE

HORS D'OEUVRE

Starter

Consommé de Veau «Pompadour»

veal consomme | perfumed with Champagne | veal loaf | crayfish | black truffle

19.-

Crème «Dubarry»

original French cauliflower cream soup | with bourbon vanilla | garlic croutons

15.-

Terrine de Canard «Marie-Louise»

duck terrine | refined with port wine | sauternes jelly | fig chutney | frisee | toast

19.-

Saumon-Fumé «Clémentines»

smoked salmon | waldorf salad | spiced clementine | green apple | black walnutpesto

24.-

Tartar Classique

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

24.-

PLAT PRINCIPALE

Main Course

Chateaubriand

from 2 persons, served in two courses. Flambé at the table is not possible for groups of 8 or more.

p. P. 69.-

Argentinian Angus beef | flambéed at your table | homemade bernaise sauce
vegetables | creamy spinach | dauphine potatoes

Entrecôte "Café de Paris" (200 G)

argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | pimientos del padron | French fries

53.-

Filet de Boeuf «Rossini»

beef Fillet | grilled | fried duck liver | Amarone & truffle sauce | creamy spinach | mushrooms | dauphine potatoes

58.-

Boeuf Bourguignon «Bernadette»

beef shoulder tip | burgundy sauce | braised in the oven | bacon | silver onions | broccoli | tagliatelle

40.-

Blanquette de Veau «Morilles»

veal ragout | white wine and morel velouté | served in a pot | vichy carrots | polenta gnocchi | lardon

44.-

Barbarie Poitrine de Canard «à l'Orange»

duck breast | pink fried | Grand Marnier sauce | cumquats | pumpkin | green tea & quince compote | chestnut cream

42.-

Loup de Mer «Grenobloise»

sea bass | grilled with herbs | lemon capers beurre blanc | potato-chive mousseline | vegetables

43.-

Bouillabaise «Couronne»

fish soup | pike perch | salmon | shrimps | saffron | zucchini | tomato | baguette | sauce rouille

40.-

Endive-Belge «Chavroux»


filled with Chavroux cream cheese | braised | orange blossom sauce | parsley root cream | roasted yeast

29.-

Tarte «Provence»

vegetables tarte | served fresh from the oven | with ratatouille vegetables | pea pesto | lemon dip | wild herb salad

27.-

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 8.1%. Chateaubriand available until 9 p.m.



OUR CLASSICS

COLD CLASSICS

Starters Main Course

SHEEP'S CHEESE MOUSSE

refined with coconut milk | blood orange chutney | beetroot cream | wild herb salad | horseradish

18.-

GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

23.-

SALAD «FRANÇOIS»

seasonal salads | lukewarm chicken breast strips | fried bacon strips | tomatoes | egg

27.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

tuscany dressing | creamy herb dressing | balsamic dressing | dijon mustard dressing | balsamic vinegar & extra virgin olive oil

HOMEMADE CLASSICS

Half Portion Main Course

ZURICH SLICED VEAL

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

32.-

42.-

CALF'S LIVER

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

29.-

38.-

FILETS OF PERCH FROM LAKE ZURICH

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

32.-

42.-

RAVIOLI ROYAL

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | dauphine potatoes | potato mousseline

polenta gnocchi | chestnut cream | tagliatelle | basmati rice or vegetables

second side dish:

+ 5.-

CHOPPED WITH LOVE

Main Course

TARTAR SYMPHONIE House specialty! 6 different tartar variations arranged on one plate

Classic | Toscana | Tennessee | Périgord | Nordica | Vegana

42.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

35.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

38.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | rocket salad | parmesan cheese

37.-

TARTAR PÉRIGORD

Veal | truffle essence | port wine fig | wild herb salad | walnut pesto

44.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

45.-

TARTAR DANISH STYLE

Beef | shortly sautéed in butter | served on toast | fresh horseradish

37.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

37.-

TARTAR VEGANA

Auberginen | courgettes | tomatoes | okra | deep fried chick pea balls | basil sprouts

30.-

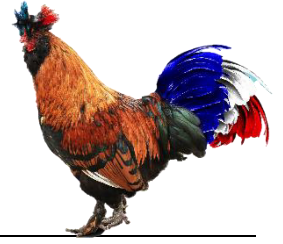


vegan dish



vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.

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HOMEMADE DESSERTS

CRÊPES-GUZETTE (for 2 persons, flambeéd at the table)	p.P. 19.-
the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	
WHITE COFFEE MOUSSE (speciality of our house!)	16.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
TARTE AU CHOCOLAT	17.-
dark chocolate cream shortcrust base Marc de Champagne blueberry compote	
CRÈME BRÛLÉE	16.-
with Bourbon vanilla cane sugar crumble marinated berries cassis sorbet	
CLAFOUTIS AUX CERISES	15.-
lukewarm, french egg cake marinated sour cherries vanilla ice cream whipped cream	
CHEESE PLATE 100g	19.-
Blaues Hirni (blue cheese) Girenbaderli (soft cheese) mountain cheese Mädris (semi hard cheese) Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	

COLD TEMPTATIONS

SMALL COUPE LARGE COUPE

BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
AMANDA	12.-	17.-
hazelnut, chocolate ice cream and vanilla ice cream almonds cream		
HAVANNA	13.-	18.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	17.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
ICE-CAFÉ	13.-	18.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	19.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONE-VODKA	15.-	19.-
refreshing lime sorbet shot of Absolut vodka		

ICE-CREAM SELECTION

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl.	5.-