

SHARING PLATES

Share your dishes with friends and family or
enjoy it for yourself as a main course

Our sharing recommentation per person:

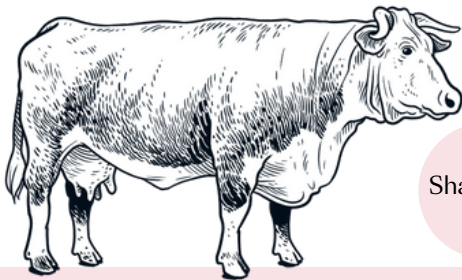
- snack :
- 1-2 Sharing Plates
- hungry :
- 3-4 Sharing Plates



OPENING HOURS

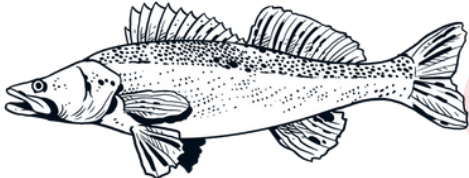
On sunny days the terrace is open from
12 pm until 10 pm

On rainy days the restaurant is open from
12 pm until 2 pm
6 pm until 10 pm



Sharing

Main
course



Sharing

Main
course



Sharing

Main
course

Juliette's Beef Tartar mild, medium or spicy, with brioche toast and butter	24.-	38.-
Grilled Bone Marrow with herb salad and garlic bread	14.-	27.-
Grilled Entrecôte «Café de Paris» with Pommes Allumettes	23.-	48.-
Swiss Alpstein Chicken with baby lettuce, cipriani sauce, "Belperknolle" cheese	18.-	36.-
Grilled pork spare ribs with corncob and BBQ sauce	19.-	38.-
Oxtail Ravioli with sage butter and Parmesan cheese	21.-	38.-

Shrimp cocktail with salad julienne and avocado	16.-	28.-
Graved Swiss Salmon with horseradish, red onions and brioche toast	18.-	32.-
Lobster Brioche with lettuce , cipriani sauce and char roe	24.-	42.-
Crispy battered Whitefish with lime mayonnaise	18.-	32.-
Grilled Shrimp skewer with garlic baguette and aioli	19.-	38.-
Swiss Pike-Perch from Gotthard with fennel orange salad and dill	21.-	44.-

Asparagus salad with feta and vinaigrette	16.-	29.-
Baby Lettuce salad with lime dressing and cherry tomatoes	12.-	24.-
Tomato Bruschetta with green onions, basil and olive oil	12.-	22.-
Vichyssoise with croutons and herb oil		15.-
Whole boiled artichoke with herb vinaigrette	16.-	
Nouilletes with wild garlic pesto Melted tomatoes and "Belperknolle" cheese	18.-	28.-
Green asparagus with lemon mayonnaise and roasted potatoes uppon request with regional raw ham	13.- +4.-	26.- +7.-



Oysters

Fin de Claire N° 2, with vinaigrette and lemon



pcs. 9.-

Pol Roger Brut

For a perfect combination, a glass or even
a bottle of champagne

19.- 135.-



additional
sides

Truffle Allumettes	13.-
Pommes Allumettes	7.-
Baby Lettuce	8.-
Nouilletes with butter	8.-
Grilled vegetables	8.-
Asparagus	9.-

BIG SHARING PLATES

For 2 people:
Good things take time, please bring a little patience with you

Catch of the day
with rosemary potatoes and green asparagus

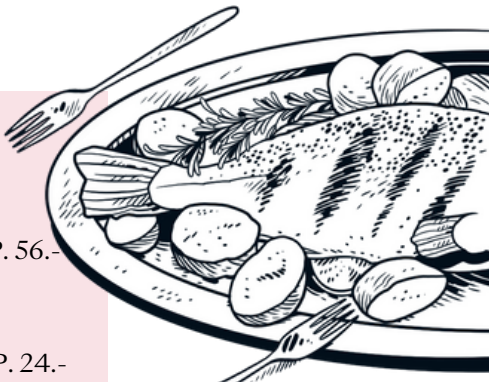
p.P. 56.-

Grilled giant pork sausage
with Pommes Allumettes and honey mustard

p.P. 24.-

Grilled Côte de Boeuf
with Truffle Allumettes, grilled vegetables and chimi churri

p.P. 79.-



Cake of the day ask our staff for our daily cake recommendation	13.-
Champagne Granita with Pol Roger Brut	16.-
Crème brûlée with seasonal fruits	12.-
Ice cream from «Gelato Lepore» ask our staff for our ice cream flavours	6.-



Juliette

National gin, raspberry,
lime, ginger beer

14.-



François

Prosecco, apple, lime,
thyme, tonic

14.-



NOGroni

Jsotta senza, tanquery 0.0,
san bitter

12.-

All prices in CHF, VAT is included.
Our Staff will glaldy inform you about allergenes and
intollerances.
The origin of our meat is exclusively from Switzerland.
Pike perch: Switzerland, Loup de Mer: Greece, Shrimps:
Patagonia, Oysters: France, Salmon: Switzerland. Whitefish:
Switzerland, Lobster: USA



BEVERAGES



JULIETTE SHARING BRASSERIE



OPEN WINES

Miraval Rosé Magnum	dl	btl
Jolie-Pitt & Perrin, Côtes de Provence, France	11.-	130.-
Conte Lemár Magnum	11.-	140.-
Sardinia, Italy		

Malanser Riesling Sylvaner	10.-	69.-
Fromm, Grisons, Switzerland		
Camestri, Roero Arneis DOC	9.-	63.-
Marco Porello, Piedmont, Italy		
Schiopetto Sauvignon Blanc	12.-	75.-
Mario Schiopetto, Friuli, Italy		
Naia Verdejo DO	10.-	69.-
Rueda, Spain		
Chablis AOC Champ des Ducs	12.-	75.-
Chardonnay, Burgundy, France		
7 Terroirs Grosse Lage VDP	9.-	62.-
Riesling, Hermannsberg Estate, Nahe, Germany		

Merlot del Ticino DOC	11.-	75.-
Vinattieri Ticinesi, Ticino, Switzerland		
Ripasso La Casetta Valpolicella sup. DOC	9.-	63.-
Marco Porello, Piedmont, Italy		
Sophie Toscana IGT	9.-	62.-
Syrah, Merlot, Cabernet Sauvignon, Tuscany, Italy		
Terra de Cuques Negre DOQ	13.-	89.-
Carignan, Garnacha Negra, Priorat, Spain		
Duchesse Aurélie Pomerol AOC	14.-	92.-
Merlot, Cabernet Franc, Bordeaux, France		

APERITIF?



François

Prosecco, apple, lime, thyme, tonic

14.-



Juliette

National gin, Raspberry, Lime, ginger beer

14.-



N0Groni

Jsotta senza, tanqueri 0.0, san bitter

12.-



BOTTLED WINES

Miraval Rosé	69.-
Jolie-Pitt & Perrin, Côtes de Provence, France	
Whispering Angel	79.-
Chateau d' Esclans, Provance, France	
Conte Lemár	69.-
Sardinia, Italy	

Petite Arvine Hurlevent AOC	69.-
Valais, Switzerland	
Tement Blanc	61.-
Sauvignon Blanc, Pinot Blanc, Styria, Austria	
Sancerre AOC	64.-
Sauvignon Blanc, Henry Bourgeois, Loire, France	
Gewürztraminer Alsace Classic AOC	62.-
Hugel & Fils, Alsace, France	
Pouilly-Fussé "Vers Cras"	99.-
Chardonnay, Château de Beauregard, Bordeaux, France	
La Bastide Blanco DOC	79.-
Viura, Malvasia, Garnacha Blanca, Rioja, Spain	

Pinot Noir «Selection Meier»	82.-
Manfred Meier, Grisons, Switzerland	
Quattromani DOC	129.-
Merlot, Ticino, Switzerland	
Maramia IGP Demeter	82.-
Sangiovese, Tuscany, Italy	
Château de Haute-Serre Cahors AOC	64.-
Malbec, Merlot, Tannat, Cahors, France	
Château Phélan Ségur	119.-
Cabernet Sauvignon, Merlot, Bordeaux, France	
Lindes de Remelluri DOCa Bio	77.-
Tempranillo, Garnacha Negra, Graciano, Rioja, Spain	

Didn't find your wine?
Please ask for the extended Wine list!



COCKTAILS



Marc's Margarita

Altos tequila, quince, rosemary, maple syrup, lime

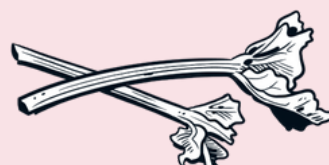
19.-



Bellini

Champagne, white peach

21.-



Rhabarbara

Absolut Elyx, rhubarb soda, mint, prosecco

16.-



BromBrom

Havana 3y, blackberry, cane sugar, mint, soda

19.-

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SOFTDRINKS

Passugger or Allegra	6.-	9.-
still or sparkling		
Iced Tea «Juliette»	3dl	6.-
fruity, with hibiscus, mint and fresh fruit		
Coca -Cola, Coca -Cola Zero	3dl	6.-
Gazosa Lemon	3dl	6.-
Gazosa Aranciata	3dl	6.-
Rivella Red	3dl	6.-
San Bitter	1dl	6.-
Thomas Henry	2dl	6.-
ginger ale, tonic, gingerbeer, bitter lemon		



Coffee, Espresso	5.-
Cappuccino, Coffee with Milk	6.-
Latte Macchiato	6.-
Various teas	8.-
Shakerato	8.-
cold coffee, shaken on ice, with sugar syrup	



BUBBLES

Pol Roger Brut	dl	btl
Brut Reserve	19.-	135.-
Cà del Bosco		98.-
Franciacorta DOCG, Lombardy, Italy		
Prosecco «Le Calle»	10.-	62.-
Veneto, Italy		
Rosé Prosecco L'Anima di Vergani DOC	11.-	69.-
Veneto, Italy		
Desire? Oysters Fine de Claire N° 2	pc.	9.-
with vinaigrette and lemon		

