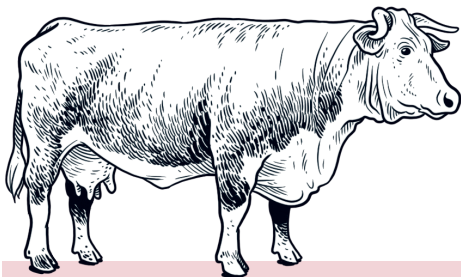


SHARING PLATES

Share your dishes with friends and family or enjoy them yourself as a main course.

Our sharing recommendation per person:

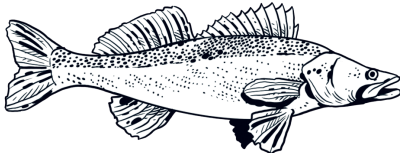
Snack: 1–2 Sharing Plates
Hungry: 3–4 Sharing Plates



Sharing

Main course

JULIETTE's Beef Tartare with toast	22.–	38.–
Homemade Foie gras terrine with peach compote, sea salt and brioche	25.–	46.–
Entrecôte «Café de Paris» with French fries	26.–	49.–
Rib-Eye-Steak 250g with beurre des herbes		54.–
Lamb racks with ratatouille and port wine jus	28.–	50.–



Sharing

Main course

Graved Salmon with horseradish, red onions and brioche	16.–	34.–
Salade Niçoise with strips of tuna, potatoes and green beans	22.–	34.–
Shrimp cocktail with cognac and avocado	18.–	36.–
Sea bass fillet with ratatouille	22.–	39.–
Brioche d'homard with lettuce, apple and char roe	26.–	49.–



Sharing

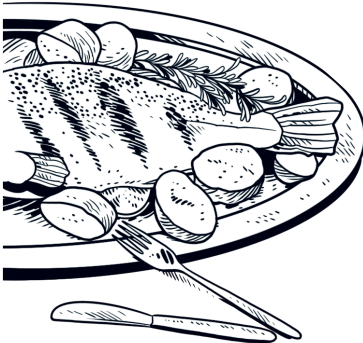
Main course

Whole artichoke with sour cream and vinaigrette		19.–
Fig-cheese ravioli with sage butter, fresh figs and walnuts	17.–	29.–
Baby lettuce salad with pickled radishes and lime dressing	14.–	24.–
Chèvre chaud with honey and vinaigrette à la framboise	17.–	28.–
Tomato salad with burrata and basil	19.–	32.–

BIG SHARING PLATES

for 2 people
Good things take time, please bring a little patience with you.

Entrecôte Double «Café de Paris» with French fries	56.– per person
Tomahawk Steak with tapenade aux herbes and a side of your choice	69.– per person
Catch of the day with sauce aux câpres and a side dish of your choice	market price

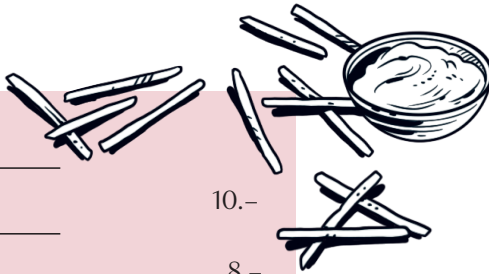


Oysters Marennes-Oléron N°3 with vinaigrette and lemon	pcs	6.–
Oysters Gillardeau N°2 with vinaigrette and lemon	pcs	9.–
Champagner Louis Roederer Brut a glass or even a bottle to match	16.–	115.–



SIDES

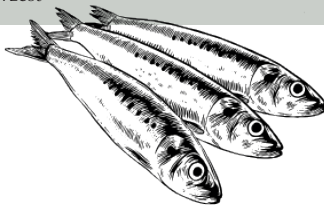
White wine risotto	10.–
Beans à la provençale	8.–
Creamed spinach	8.–
Truffel-fries	14.–
French fries	10.–
Baby lettuce salad	9.–



JULIETTE's SNACKS

Tiny delights, bursting with flavor

Grilled shrimp skewer with mesclun salad	19.–
OÛfs à la mayonnaise au homard	14.–
Crispy perch bites with Sauce Rémoûlade	18.–
Pimientos de Padrón	13.–
Sardines Millésimées aged in a tin with baked bread and lemon zest	26.–



DESSERT

Éclair vanilla, chocolate or coffee	14.–
Fresh Strawberries with Crème Chantilly	14.–
Tarte au Citron meringuée	15.–
Mousse au Chocolat with double cream	16.–
Ice cream scoop raspberry, lemon, vanilla, chocolate, bergamot-ginger	5.–

All prices are in CHF and incl. VAT.
Our staff will gladly inform you about allergens and intolerances.
Beef: Switzerland, Entrecôte: Switzerland, Lamb: Switzerland, Rib-Eye-Steak: Switzerland (may be hormone-treated), Foie gras: France, Salmon: Switzerland/Norway, Sardines: France, Tuna: Vietnam, Shrimps: Thailand/Vietnam, Lobster: USA, Sea bass: Greece, Perch: Poland, Oysters: France, Arctic char roe: Italy Bread: France, Toast: Switzerland, Egg: Switzerland



BEVERAGES



Open wines

Aix Rosé 2024	dl	btl
Grenache, Syrah, Cinsault, Maison Saint Aix, Provence, France	12.–	75.–
Summer in a bottle 2025	10.–	69.–
Grenache, Cinsault, Vermentino, Syrah, Wölffer Estate, Provence, France		

Chablis 2023	12.–	79.–
Chardonnay, Domaine Billaud-Simon, Burgundy, France		
Château Doyac «Le Pelican» 2024	11.–	72.–
Sauvignon Blanc, Bordeaux, France		
Riesling-Silvaner 2024	11.–	75.–
Winery Hermann, Grisons, Switzerland		
«Fritz» Riesling dry 2023	10.–	69.–
Winery Dr. Bürklin-Wolf, Palatinate, Germany		
Gessami DO Bio 2025	10.–	69.–
Muscat Frontignan, Sauvignon Blanc, Gewürztraminer, Muscat d'Alexandrie, Gramona, Penedès, Spain		

Les Fiefs de Lagrange 2019	13.–	89.–
Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France		
Les Jardins d'Edina AOP	11.–	72.–
Merlot, Olivier Rivière, Côte de Bourg, France		
Crozes Hermitage Sens 2024	11.–	75.–
Syrah, Domaine Laurent Fayolle, Rhône, France		
Pinot Noir «Le Petit» 2022	12.–	79.–
Winery Roman Hermann, Grisons, Switzerland		
Barbera d'Alba «Donna Margherita» 2024	11.–	69.–
Giovanni Rosso, Piedmont, Italy		

Château Fayau 2012	12.–	69.–
Semillon, Muscadelle, Sauvignon Blanc, Bordeaux, France		

APÉRO?



François
Prosecco, apple, lime,
thyme, tonic
14.–



Juliette
National gin, raspberry,
lime, ginger beer
14.–



NOGroni
Jsotta senza, Tanqueray 0.0,
San Bitter
12.–



JULIETTE
SHARING BRASSERIE



Bottled wines

Domaines Ott	btl
Château de Selle, Côtes de Provence, France	89.–
Bandol Rosé	79.–
Cinsault, Clairette, Grenache, Mourvèdre, Provence, France	

Viré-Clessé «La Quintaine» 2022	79.–
Chardonnay, Domaine Guillemot-Michel, Burgundy, France	
Pouilly-Fumé «Nanogyra» 2023	99.–
Sauvignon Blanc, Domaine Loïc Cailbourdin, Loire, France	
Meursault Vieilles Vignes 2023	119.–
Chardonnay, Domaine Guy Bocard, Burgundy, France	
Condrieu «Aux Ruses» 2023	79.–
Viognier, Domaine Lafay Rhône, France	
Laurentius Cuvée blanc 2022	72.–
Chardonnay, Müller Thurgau, Klosterhof, Lucerne, Switzerland	
Bianco Rovere Merlot Bianco 2023	79.–
Guidi Brivio, Ticino, Switzerland	
Pinot Grigio Collio DOC Schiopetto 2023	99.–
Mario Schiopetto, Friuli, Italy	

Crozes-Hermitage 2023	89.–
Syrah, Domaine Pierre-Jean Villa, Rhône, France	
Pinot Noir Adank 2022	93.–
Weingut Familie Hansruedi Adank, Grisons, Switzerland	
Beaune 1er Cru «Clos de la Féguine» 2016	135.–
Pinot Noir, Domaine Jacques Prieur, Burgundy, France	
Château Larmande 2016	99.–
Merlot, Cabernet Sauvignon, St. Emilion Grand Cru, Bordeaux, France	
Maienfelder Pinot Noir Eichholz 2023	99.–
Weingut Lampert, Grisons, Switzerland	
Collazzi 2022	89.–
Cabernet Sauvignon, Merlot, Tuscany, Italy	
Rosso Venezia Giulia Epoca 2018	79.–
Merlot, Refosco, Azienda Agricola Cadibon, Friaul, Italy	

Haven't found your favourite wine?
Please ask for the extended wine list!



COCKTAILS



Marconi
Select, Antica Formula,
Martell Blue Swift
19.–



Bellini
Champagne, white peach
21.–



Rhabarbara
Absolut, rhubarb soda, mint,
Prosecco
19.–



BromBrom
Havana 3y, blackberry, mint,
cane sugar, soda
19.–

OPENING HOURS

On sunny and warm 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



Bubbles

Champagner Louis Roederer	dl	btl
Brut	16.–	115.–
Champagner Louis Roederer Rosé	22.–	138.–
Rosé		
Crémant d'Alsace «La Colline»	12.–	79.–
Domaine Camille Braun, Alsace, France		
Hermann Brut		90.–
Brut, Winery Hermann, Grisons, Switzerland		
Prosecco «Superiore»	10.–	69.–
De Simoni, Veneto, Italy		
Craving? Oysters Gillardeau N°2	pcs	9.–
with vinaigrette and lemon		



Softdrinks

Passugger or Allegra	6.–	9.–
still or sparkling, 47 cl / 77 cl		
Ice Tea «Juliette»	20cl	7.–
fruity, with berries and mint		
Coca-Cola, Coca-Cola Zero	33cl	7.–
Gazosa Limone, Gazosa Mandarin	33cl	7.–
Rivella Rot, Rivella Blau	33cl	7.–
J. Gasco	20cl	6.–
Sodarosa, Aperitivo Bitter		
Thomas Henry	20cl	6.–
Ginger Ale, Tonic, Ginger Beer, Bitter Lemon		



Coffee & Tea

Coffee, Espresso	6.–
Cappuccino, Flat White	7.–
Latte Macchiato	7.–
Various «L'ART DU THÉ» Teas	8.–
Shakerato	8.–
cold coffee, shaken on ice	