

SHARING PLATES

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

Our sharing recommendation per person:

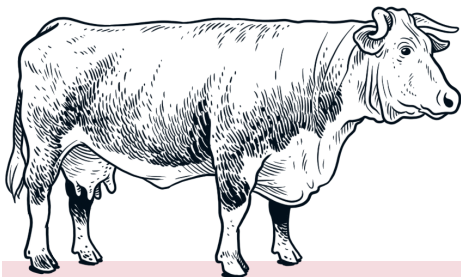
Snack: 1-2 Sharing Plates
Hungry: 3-4 Sharing Plates



OPENING HOURS

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

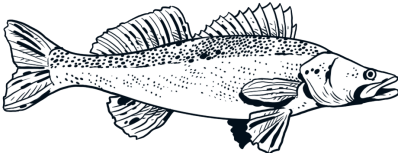
On rainy days the restaurant is open from 12 pm until 2 pm
6 pm until 10 pm



Sharing

Main course

Homemade Foie gras terrine with plums, sea salt and brioche	27.–	47.–
Braised venison cheeks with glazed apple and parsnip purée	24.–	46.–
Pink-roasted venison schnitzel with cranberry sauce and red cabbage	25.–	48.–
Médailon de filet de veau with morel cream sauce	28.–	54.–



Sharing

Main course

Graved Swiss salmon with horseradish, red onions, and brioche	22.–	36.–
Sole with Colbert butter		84.–
Turbot with creamed spinach and beurre blanc	27.–	52.–
Shrimp cocktail with cognac and avocado	18.–	34.–



Sharing

Main course

Lamb's lettuce salad with French dressing, egg and croutons	16.–	18.–
Beetroot carpaccio with hazelnut vinaigrette and herb salad	18.–	30.–
Wild mushroom croustillant on toast	18.–	26.–
Fig-cheese ravioli with sage butter, walnuts and fresh figs	16.–	34.–



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.–



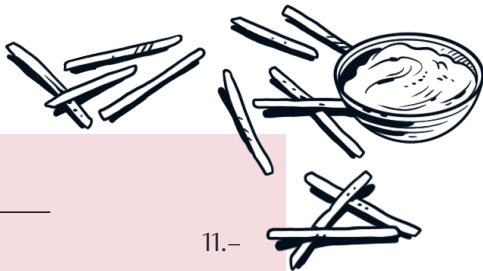
SOUPS

Soupe de potiron with hazelnuts and pumpkin seed oil	15.–
Soupe à l'oignon gratinée with 24-month-aged Gruyère	18.–



SIDES

French fries	11.–
Truffle fries	14.–
Pilaf rice	8.–
Beans à la provençale	9.–
Creamed spinach	10.–
Butter spaetzle	9.–
Red cabbage	8.–



Sharing

Main course

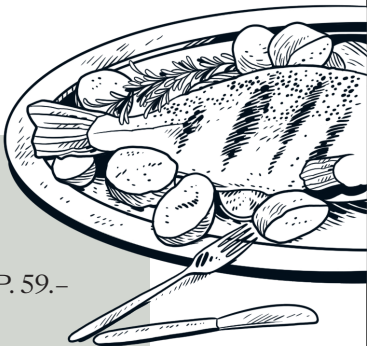
JULIETTE's Favorites French brasserie cuisine to inspire and delight.		
JULIETTE's Beef Tartare with toast	24.–	38.–
Entrecôte «Café de Paris» with French fries	29.–	52.–
Brioche d'homard with lettuce, apple and char roe	28.–	49.–
Lobster bisque with glazed lobster tail		24.–



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	p.P. 59.–
Côte de Bœuf with herb oil and a side dish of your choice	p.P. 69.–
Whole Loup de mer with caper sauce and a side dish of your choice	p.P. 44.–



DESSERT

Tarte Tatin with vanilla ice cream	18.–
Mont Blanc chestnut purée, Meringues and whipped cream	16.–
Crêpes Suzette with orange liqueur and orange sauce	23.–
Éclair vanilla, chocolate or coffee	15.–
Cheese plate by «Jumi» with fruit bread and fig mustard	21.–



All prices are in CHF and incl. VAT.
Our staff will gladly inform you about allergenes and intolerances.
Entrecôte: Switzerland, Veal: Switzerland, Venison (deer): New Zealand, Roe deer: Austria/Switzerland, Foie gras: France, Salmon: Norway, Tuna: Northwest Pacific, Lobster: Northwest Atlantic, Turbot: Northeast Atlantic, Prawns: Northwest Atlantic, Sea bass: Greece, Oysters: France, Bread: France, Toast: Switzerland



BEVERAGES



Open wines

Fantastique Rosé 2024 Cru Classé
Grenache, Cinsault, Rolle, Château Sainte Marguerite
Provence, France

dl BTL
11.– 72.–

Chablis 2023
Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.– 79.–

Macon-Vêrzé 2022
Chardonnay, Domaine Leflaie, Burgundy, France

14.– 89.–

Château Doyac «Le Pelican» 2022
Sauvignon Blanc, Bordeaux, France

10.– 69.–

«Fritz» Riesling dry
Winery Dr. Bürklin-Wolf, Palatinate, Germany

10.– 69.–

Malanser Riesling-Sylvaner 2024
Winery Fromm, Grisons, Switzerland

11.– 75.–

Les Fiefs de Lagrange 2019
Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France

13.– 89.–

Aromes de Pavie 2015
Château Pavie, Merlot, Cabernet France, Bordeaux, France

25.– 159.–

Télégramme 2022
Châteauneuf-du-Pape, Vieux Télégraphe, France

14.– 99.–

Pinot Noir «Le Petit» 2022
Winery Roman Hermann, Grisons, Switzerland

12.– 75.–

Langhe Nebbiolo 2022
Giovanni Rosso, Piedmont, Italy

10.– 69.–

Château Fayau 2012
Semillon, Muscadelle, Sauvignon Blanc, Bordeaux, France

12.– 69.–

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
Château de Selle, Côtes de Provence, France

89.–

Symphonie Rosé Cru Classé 2024
Grenache, Cinsault, Rolle, Château St. Marguerite,
Côtes de Provence, France

65.–

Viré-Clessé «La Quintaine» 2022
Chardonnay, Domaine Guillemot-Michel, Burgundy, France

79.–

Pouilly Fumé «Nanogyra» 2022
Sauvignon Blanc, Domaine Loïc Cailbourdin, Loire, France

79.–

Meursault Vieilles Vignes 2023
Chardonnay, Domaine Guy Bocard, Burgundy, France

119.–

Condrieu «Aux Ruses» 2023
Viognier, Domaine Lafoy Rhône, France

79.–

Laurentius Cuvée blanc 2022
Chardonnay, Müller Thurgau, Klosterhof, Switzerland

72.–

Grüner Veltliner «Ried Loisenberg» 2022
Winery Jurtschitsch, Kamptal, Austria

75.–

Riesling «Brauneberger Juffer» 2022
Winery Fritz Haag, Mosel, Germany

75.–

Crozes-Hermitage 2021
Syrah, Domaine Pierre-Jean Villa, Rhône, France

68.–

Bandol Rouge 2021
Mourvèdre, Grenache, Carignan, Domaine Tempier, Provence, France

99.–

Beaune 1er Cru «Clos de la Féguine» 2016
Pinot Noir, Domaine Jacques Prieur, Burgundy, France

135.–

Château Larmande 2016
Merlot, Cabernet Sauvignon, St. Emilion Grand Cru, Bordeaux, France

99.–

Maienfelder Pinot Noir Eichholz 2023
Winery Lampert, Grisons, Switzerland

99.–

Collazzi 2021
Cabernet Sauvignon, Merlot, Tuscany, Italy

89.–

Rosso Venezia Giulia Epoca 2018
Merlot, Refosco, Azienda Agricola Cadibon, Friuli, Italy

79.–

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



COCKTAILS



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



Bellini
Champagner, white peach
21.–



Plumini
Martell VS, plum wine, lime,
ginger ale, cinamon
19.–



Pearfect
Havana 3y, pear, mint, lime,
soda
19.–

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Bubbles

Champagner Louis Roederer
Brut

dl BTL
16.– 115.–

Champagner Louis Roederer Rosé

22.– 138.–

Crémant d'Alsace «La Colline»
Domaine Camille Braun, Alsace, France

12.– 69.–

Cà del Bosco
Franciacorta, Lombardy, Italy

98.–

Prosecco «Superiore»
De Simoni, Veneto, Italy

10.– 62.–

Craving? Austern Gillardeau N°2
with vinaigrette and lemon

Stk. 8.–



Softdrinks

Passugger or Allegra
still or sparkling, 47 cl / 77 cl

6.– 9.–

Eistee «Juliette»
fruity, with berries and mint

20cl 7.–

Coca-Cola, Coca-Cola Zero

33cl 7.–

Gazosa Limone, Gazosa Mandarino

33cl 7.–

Rivella Red, Rivella Blue

33cl 7.–

J. Gasco
Sodarosa, Aperitivo Bitter

20cl 6.–

Thomas Henry
Ginger Ale, Tonic, Ginger Beer, Bitter Lemon

20cl 6.–



Coffee & Tea

Coffee, Espresso

6.–

Cappuccino, Flat White

7.–

Latte Macchiato

7.–

Various «L'ART DU THÉ» Teas

8.–

Shakerato
cold coffee, shaken on ice

8.–