

SHARING PLATES

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

Our sharing recommendation per person:

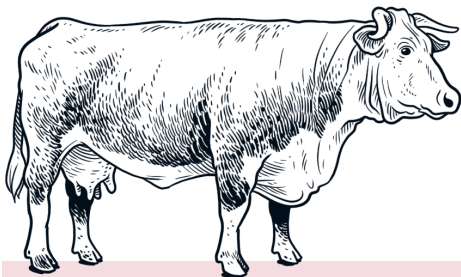
Snack: 1-2 Sharing Plates
Hungry: 3-4 Sharing Plates



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.–

Bœuf Bourguignon
with bacon and pearl onions

27.–

46.–

Duck confit
with lentils à la Dijonnaise

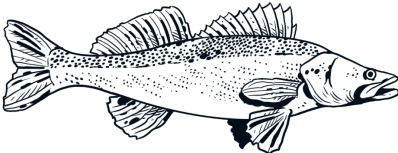
24.–

46.–

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

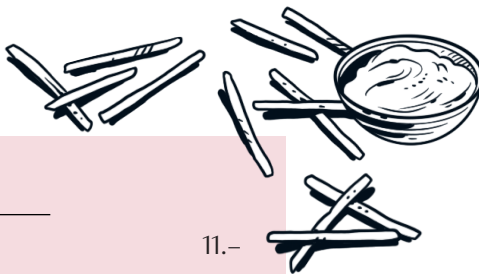
10.–

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.–

Salade Niçoise
with tuna, potatoes, beans, egg and cherry tomatoes

18.–

48.–

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

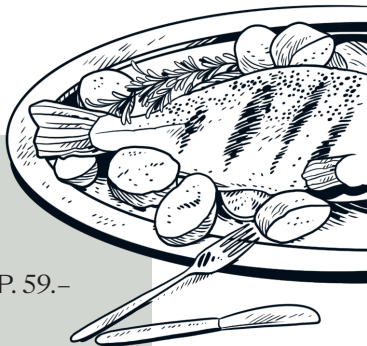
p.P. 59.–

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 with whipped cream

16.–

Crêpes Suzette
with orange liqueur and orange sauce

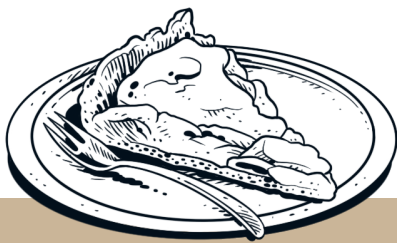
23.–

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, Beef: Netherlands, Veal: Switzerland,
Foie gras: France, Duck: France, Salmon: Norway, Tuna: North-
west Pacific, Lobster: Northwest Atlantic, Turbot: Northe-
ast Atlantic, Prawns: Northwest Atlantic, Sea bass: Greece,
Oysters: France



BEVERAGES



JULIETTE
SHARING BRASSERIE

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6 pm until 10 pm



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 2023
Winery Dr. Bürklin-Wolf, Palatinate, Germany

10.– 69.–

Malanser Riesling-Sylvaner 2023
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.–



Bottled wines

Domaines Ott 2022
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!



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.–

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.–



COCKTAILS



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



Bellini
Champagner, white peach
21.–



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



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

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