

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

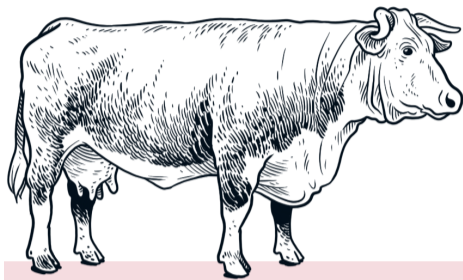


JULIETTE SHARING BRASSERIE

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

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.-

Price per person

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.-

Tomahawk Steak

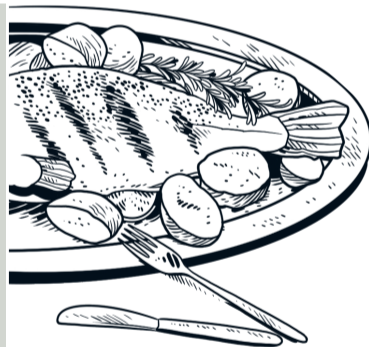
with tapenade aux herbes and a side of your choice

69.-

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

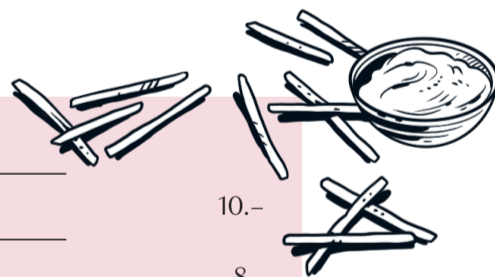
14.-

French fries

10.-

Baby lettuce salad

9.-



JULIETTE'S SNACKS

Tiny delights, bursting with flavor

Grilled shrimp skewer
with mesclun salad

19.-

Oeufs à la mayonnaise au homard

14.-

Crispy perch bites
with Sauce Rémooulade

18.-

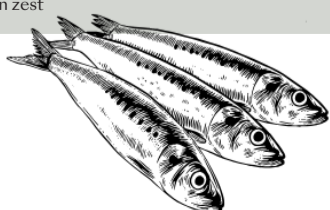
Pimientos de Padrón

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 allergenes and intolerances.
Beef: Switzerland, Entrecôte: Switzerland, Veal: Switzerland, Rib-Eye-Steak: USA (may be hormonally treated), Foie gras: France, Salmon: Switzerland/Norway, Shrimps: Thailand/Vietnam, Langoustine: South Africa, Sea bass: Greece, Perch: Poland, Oysters: France, Bread: France, Toast: Switzerland, Egg: Switzerland



BEVERAGES



Open wines

Aix Rosé 2024

Grenache, Syrah, Cinsault, Maison Saint Aix, Provence, France

dl 12.-
btl 75.-

Summer in a bottle 2025

Grenache, Cinsault, Vermentino, Syrah, Wölffer Estate, Provence, France

10.- 69.-

Chablis 2023

Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.- 79.-

Château Doyac «Le Pelican» 2024

Sauvignon Blanc, Bordeaux, France

11.- 72.-

Riesling-Silvaner 2024

Winery Hermann, Grisons, Switzerland

11.- 75.-

«Fritz» Riesling dry 2023

Winery Dr. Bürklin-Wolf, Palatinate, Germany

10.- 69.-

Gessami DO Bio 2025

Muscat Frontignan, Sauvignon Blanc, Gewürztraminer, Muscat d'Alexandrie, Gramona, Penedès, Spain

10.- 69.-

Les Fiefs de Lagrange 2019

Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France

13.- 89.-

Les Jardins d'Edina AOP

Merlot, Olivier Rivière, Côte de Bourg, France

11.- 72.-

Crozes Hermitage Sens 2024

Syrah, Domaine Laurent Fayolle, Rhône, France

11.- 75.-

Pinot Noir «Le Petit» 2022

Winery Roman Hermann, Grisons, Switzerland

12.- 79.-

Barbera d'Alba «Donna Margherita» 2024

Giovanni Rosso, Piedmont, Italy

11.- 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
Jisotta senza, Tanqueray 0.0,
San Bitter
12.-



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.-



JULIETTE SHARING BRASSERIE



Bottled wines

Domaines Ott

Château de Selle, Côtes de Provence, France

btl 89.-

Bandol Rosé

Cinsault, Clairette, Grenache, Mourvèdre, Provence, France

79.-

Viré-Clessé «La Quintaine» 2022

Chardonnay, Domaine Guillemot-Michel, Burgundy, France

79.-

Pouilly-Fumé «Nanogyra» 2023

Sauvignon Blanc, Domaine Loïc Cailbourdin, Loire, France

99.-

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, Lucerne, Switzerland

72.-

Bianco Rovere Merlot Bianco 2023

Guidi Brivio, Ticino, Switzerland

79.-

Pinot Grigio Collio DOC Schiopetto 2023

Mario Schiopetto, Friuli, Italy

99.-

Crozes-Hermitage 2023

Syrah, Domaine Pierre-Jean Villa, Rhône, France

89.-

Pinot Noir Adank 2022

Weingut Familie Hansruedi Adank, Grisons, Switzerland

93.-

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

Weingut Lampert, Grisons, Switzerland

99.-

Collazzi 2022

Cabernet Sauvignon, Merlot, Tuscany, Italy

89.-

Rosso Venezia Giulia Epoca 2018

Merlot, Refosco, Azienda Agricola Cadibon, Friaul, Italy

79.-

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

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Bubbles

Champagner Louis Roederer Brut

Champagner Louis Roederer Rosé

dl 16.-
btl 115.-

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

22.- 138.-

Hermann Brut

Brut, Winery Hermann, Grisons, Switzerland

12.- 79.-

Prosecco «Superiore»

De Simoni, Veneto, Italy

10.- 69.-

Craving? Oysters Gillardeau N°2

with vinaigrette and lemon

pcs 9.-



Softdrinks

Passugger or Allegra

still or sparkling, 47 cl / 77 cl

6.- 9.-

Ice Tea «Juliette»

fruity, with berries and mint

20cl 7.-

Coca-Cola, Coca-Cola Zero

33cl 7.-

Gazosa Limone, Gazosa Mandarino

33cl 7.-

Rivella Rot, Rivella Blau

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.-