

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

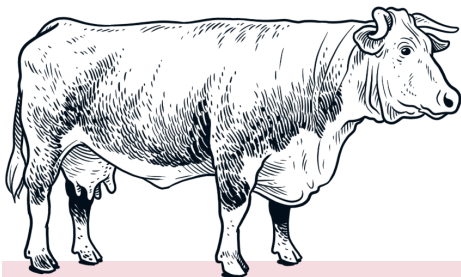


JULIETTE
SHARING BRASSERIE

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

mild, medium or spicy, with toast

24.–

38.–

Entrecôte « Café de Paris »

with French fries

28.–

48.–

Homemade Foie Gras Terrine

with raspberries, sea salt and brioche

27.–

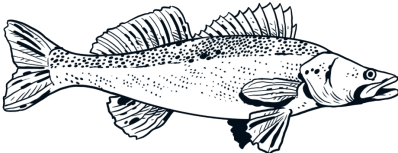
47.–

Alpstein Poularde

on ratatouille with poultry jus

26.–

42.–



Sharing

Main
course

Brioche de Homard

with lettuce, apple and char roe

28.–

48.–

Carpaccio de Langoustine

with citrus fruits, avocado and Australian river salt

28.–

49.–

Graved Swiss salmon

with horseradish, red onions and brioche toast

19.–

34.–

Niçoise Salad

with tuna, beans, olives, potatoes and vinaigrette

21.–

34.–



Sharing

Main
course

Burrata on Tomato Salad

with basil sprouts, olive oil and vinegar

29.–

Whole Artichoke

with classic vinaigrette and crème fraîche

21.–

Fig-cheese Ravioli

with sage butter, walnuts and fresh figs

16.–

34.–

Little Gem Salad

with Parmesan, cherry tomatoes and French dressing

17.–

29.–



Oysters Marennes-Oléron N°3

with vinaigrette and lemon

pcs

5.–

Oysters Gillardeau N°2

with vinaigrette and lemon

pcs

8.–

Champagne Louis Roederer Brut

a glass or even a bottle to match

16.–

115.–



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.–

Tomahawk Steak

with a side dish of your choice

p.p. 72.–



Juliette

National Gin, raspberry,
lime, ginger beer

14.–



François

Prosecco, apple, lime,
thyme, tonic

14.–



NØGroni

Jsotta senza, Tanqueray 0.0,
San bitter

12.–

SIDES

French fries

10.–

Truffle fries

14.–

Risotto

8.–

Ratatouille

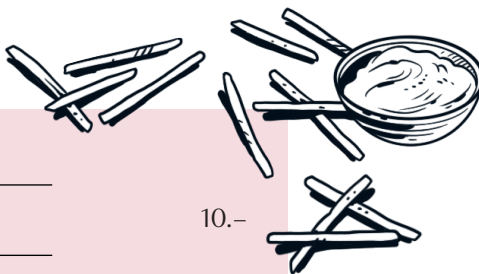
10.–

Little Gem Salad

9.–

Beans à la provençale

9.–



POISSON ET FRUITS DE MER

Plateau de Fruits de Mer

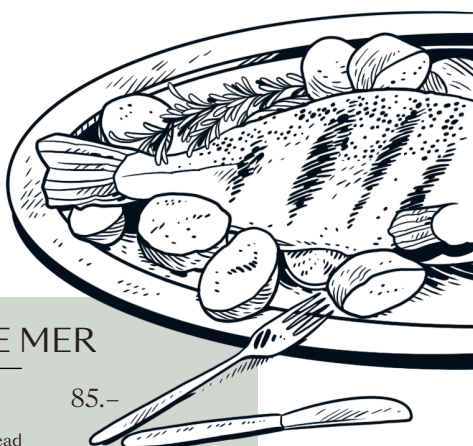
½ lobster, langoustines, prawn variation, oysters,
served with aioli, vinaigrette and pumpernickel bread

85.–

Fish Counter

Please ask our staff for the daily offer, served with a
side of your choice

market
price



DESSERT

Ice Cream

from "Gelato Compagnie de Dessert".
Please ask our staff about available flavors

6.–

Lemon Tart

with Meringue

14.–

Baba au Rhum

with vanilla ice cream and whipped cream

16.–

Fresh Strawberries

with Crème Chantilly

14.–

Éclair

Vanilla, chocolate and coffee

12.–

All prices in CHF and incl. VAT.
Our staff will gladly inform you about allergenes and intolerances.
Entrecôte: Switzerland, Foie Gras: France, Côte de Bœuf:
Switzerland, Veal: Switzerland, Chicken: Switzerland, Salmon:
Norway, Tuna: Vietnam, Lobster: USA/Canada, Oysters: France,
Swordfish: Sri Lanka, Langoustine: South Africa



BEVERAGES



Open wines

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

dl 11.–
btl 72.–

Chablis 2021
Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.– 79.–

Naia DO 2023
Verdejo, Bodegas Naia, Rueda, Spanien

10.– 69.–

Château Doyac « Le Pelican » 2020
Sauvignon Blanc, Bordeaux, France

10.– 69.–

Malanser Riesling-Sylvaner 2023
Weingut Fromm, Grisons, Switzerland

11.– 75.–

Hallgarten Riesling Alte Reben 2021
Peter Jakob Kühn, Rheingau, Germany

12.– 79.–

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

13.– 89.–

La 50/50 2021
Grenache, Syrah & Carignan, Domaine Anne Gros/
Jean-Paul Tollot, Côtes de Brian, France

11.– 75.–

Bourgogne 2022
La Chapelle Notre-Dame
Pinot Noir, Domaine Nudant, Burgundy, France

12.– 79.–

Pinot Noir « Le Petit » 2022
Weingut 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 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 » 2021
Chardonnay, Domaine Guillemot-Michel, Burgundy, France

79.–

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

79.–

Meursault Vieilles Vignes 2022
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.–

Bianco Rovere Merlot Bianco 2022
Guido Brivio, Ticino, Switzerland

99.–

Riesling «Just» 2023
Riesling, Gut Hermannsberg, Nahe, Germany

72.–

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 2022
Weingut Lampert, Grisons, Switzerland

99.–

Collazzi 2020
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
Champagne, white peach
21.–



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



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

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Bubbles

Champagne Louis Roederer
Brut

dl 16.–
btl 115.–

Champagne Louis Roederer Rosé
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? Oysters Gillardeau N°2
with vinaigrette and lemon

pcs. 8.–



Softdrinks

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

6.– 9.–

Iced Tea «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.–