

## SHARING PLATES

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

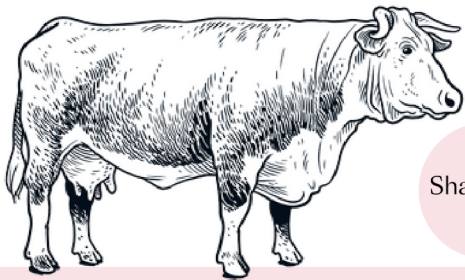
Our sharing recommendation per person:

snack : 1-2 Sharing Plates  
hungry : 3-4 Sharing Plates



## OPENING HOURS

restaurant is open from  
12 pm until 2 pm  
6 pm until 10 pm  
On sunny days the terrace is open from  
12 pm until 5 pm



Sharing

Main  
course

Juliette's Beef Tartare  
mild, medium or spicy, with toast

24.-

38.-

Homemade Foie Gras Terrine  
with quince chutney and brioche

27.-

46.-

Grilled Entrecôte «Café de Paris»  
with French Fries

28.-

48.-

Coq au Vin  
with red wine gravy, braised vegetables and persillade

19.-

38.-

Venison Medaillon  
with red cabbage, venison cream sauce, pear and cranberries

22.-

46.-

Beef cheeks «Boeuf Bourguignon»  
with mashed potatoes and gravy

24.-

42.-



Sharing

Main  
course

Shrimp Cocktail  
with salad Julienne and avocado

19.-

34.-

Graved Swiss Salmon  
with horseradish, red onions and toasted brioche

21.-

38.-

Lobster Brioche  
with lettuce, cipriani sauce and char roe

28.-

48.-

Grilled Shrimp Skewer  
with garlic baguette and aioli

19.-

38.-

Bouillabaisse  
with Rouille sauce and garlic bread

23.-

42.-

Seared Turbot Fillet  
with spinach and beurre blanc

26.-

48.-



Sharing

Main  
course

Beetroot Carpaccio  
with vinaigrette, walnuts and herbs

16.-

28.-

Autumn Salad «Chèvre chaud»  
with «Dallenwil» goat cheese and honey dressing

14.-

26.-

Wild Mushroom Bruschetta  
with garlic, parsley and olive oil

12.-

22.-

Pumpkin Soup  
with pumpkin seeds and -oil

15.-

Truffle-Nouilletes with Walnuts  
walnut-cream and fresh truffle

21.-

36.-

Porcini Risotto  
with fresh herbs and Parmesan

21.-

36.-

## LES FRUITS DE MER

to assemble yourself, served on ice with garlic bread and various  
sauces

Half Breton lobster  
cooked half lobster

39.-

Shrimp  
cooked shrimps

pcs

7.-

Langoustine  
cooked langoustine

pcs

8.-

Mussels  
cooked mussels

3pcs

4.-

Oyster  
Marennes-Oléron N° 3

pcs

6.-



additional  
sides

## 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

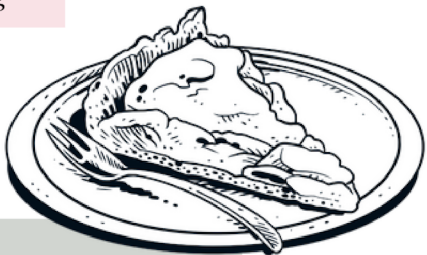
p.P. 58.-

Whole Bresse Poularde  
with mashed potatoes, autumn vegetables and truffle gravy

p.P. 62.-

Catch of the day  
with autumn vegetables

according to  
market price  
per 100g



Juliette

National gin, raspberry,  
lime, ginger beer

14.-



François

Prosecco, apple, lime,  
thyme, tonic

14.-



NOGroni

Jsotta senza, Tanquerry 0.0,  
San bitter

12.-

## Dessert of the day

ask our staff for our daily recommendation

13.-

## Chocolate Lava cake

with vanilla ice cream

14.-

## Crème brûlée

with seasonal fruits

13.-

## Cheese from the cheese trolley

with fruit bread and homemade chutneys  
ask our service staff about our selection

18.-

All prices in CHF, VAT is included.  
Our Staff will gladly inform you about allergenes and  
intollerances.  
The origin of our meat is exclusively from Switzerland, unless  
otherwise declared, Venison; Germany, Bresse Poularde, Foie  
Gras; France, Turbot; Mediterranean Sea, Shrimps; Patagonia,  
Oysters; France, Salmon; Switzerland, Lobster; France,  
Langoustine; Faroe Islands



## BEVERAGES



### OPEN WINES

Miraval Rosé 2022  
Jolie-Pitt & Perrin, Côtes de Provence, France

dl 11.-  
Fl 69.-

Chablis «Champ des Ducs» 2021  
Chardonnay, Domaine Alain Geoffrey, Burgundy, France

12.- 75.-

Savennières 2019  
Chenin Blanc, Domaine FL, Loire, France

10.- 69.-

Meursault 2020  
Chardonnay, Sélection Nudant, Burgundy, France

15.- 104.-

Malanser Riesling-Sylvaner 2022  
Fromm, Grisons, Switzerland

10.- 69.-

Collio Sauvignon Blanc 2021  
Mario Schiopetto, Friuli, Italy

12.- 75.-

7 Terroirs Grosse Lage VDP 2021  
Riesling, Gut Hermannsberg, Nahe, Germany

9.- 62.-

Côtes du Rhône «Les Quartz» 2020  
Grenache, Syrah, Clos du Caillou, South Rhône, France

12.- 84.-

Menut des Jacobins Grand Cru 2016  
Merlot, Cabernet Franc, St. Emilion, Bordeaux, France

14.- 92.-

Château Cos d'Estournel 2012  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, St. Estèphe, Bordeaux, France

34.- 235.-

Merlot del Ticino 2020  
Vinattieri Ticinesi, Ticino, Switzerland

11.- 75.-

Sophie Toscana 2021  
Syrah, Merlot, Cabernet Sauvignon, Tenuta del Fontino, Italy

9.- 62.-

Terra de Cuques Negre 2019  
Carignan, Garnacha Negra, Terroir al Limit, Priorat, Spain

12.- 84.-

## APERITIF?



Prosecco, apple, lime,  
thyme, tonic  
14.-



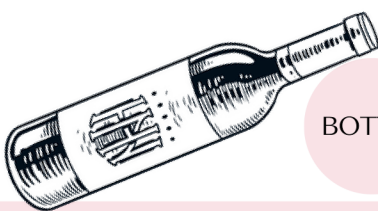
National gin, raspberry,  
lime, ginger beer  
14.-



NOGroni  
Jsotta senza, Tanquery 0.0,  
San bitter



## JULIETTE SHARING BRASSERIE



### BOTTLED WINES

Whispering Angel Rosé 2022  
Château D'Esclans, Côtes de Provence, France

79.-

Mercurey «Clos Rochette» Monopole 2020  
Chardonnay, Domaine Faiveley, Burgundy, France

75.-

Pouilly Fumé Corty Artisans Caillotes 2020  
Sauvignon Blanc, Patrice Moreaux, Loire, France

61.-

Smith Haut - Lafitte 2016  
Sauvignon Blanc, Sémillon, Pessac Léognan, Bordeaux, France

189.-

Pouilly Fuissé «Vers Cras» 2017  
Chardonnay, Château de Beauregard, Burgund, France

81.-

Blanc de Noir «Schiefer» AOC 2022  
Pinot Noir, Obrecht, Jenins, Switzerland

61.-

Grüner Veltliner «Ried Loisenberg» 2021  
Weingut Jurtschitsch, Kamptal, Austria

75.-

Riesling «Kestener Paulinshofberg» GG 2020  
Bastgen, Mosel, Germany

78.-

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

66.-

Gevrey - Chambertin «Mes Favorites» 2021  
Pinot Noir, Domaine Alain Burguet, Burgundy, France

119.-

Châteauneuf du Pape «La Bernardine» 2020  
Grenache, Michel Chapoutier, South Rhone, France

75.-

Pinot Noir «Alte Reben» 2021  
Patrick Adank, Grisons, Switzerland

85.-

Quattromani DOC 2020  
Merlot, Ticino, Switzerland

129.-

Maramia IGP Demeter 2018  
Sangiovese, Tuscany, Italy

82.-

Barbaresco DOCG «Serragrilli» 2018  
Nebbiolo, Mura Mura, Piedmont, Italy

135.-

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



## COCKTAILS



Marc's Margarita  
Altos tequila, quince, rosemary,  
maple syrup, lime  
18.-



Bellini  
Champagne, white peach  
21.-



Plumini  
Martell VS, plum wine, lime,  
ginger ale, cinnamon  
18.-



Pearfect  
Havana 3y, pear, mint, soda  
19.-

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### SOFT DRINKS

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

6.- 9.-

Iced Tea «Juliette»  
fruity, with hibiscus, mint and fresh fruit

33 cl 7.-

Coca -Cola, Coca -Cola Zero

33 cl 6.-

Gazosa Lemon

33 cl 6.-

Gazosa Aranciata

33 cl 6.-

Rivella Red, Rivella Blue

33 cl 6.-

San Bitter

10 cl 6.-

Thomas Henry  
ginger ale, tonic, gingerbeer, bitter lemon

20 cl 6.-



Coffee, Espresso

5.-

Cappuccino, Coffee with Milk

6.-

Latte Macchiato

6.-

Various Ronnefeldt Teas

8.-

Shakerato  
cold coffee, shaken on ice

8.-



### BUBBLES

Champagne Pol Roger Brut  
Brut Reserve

dl 19.-  
btl 135.-

Champagne Brut Rosé Premier Cru  
Cattier

22.- 138.-

Crémant de Bourgogne Blanc de Blancs  
Maison Trenel, Burgundy, France

12.- 84.-

Cà del Bosco  
Franciacorta DOCG, Lombardy, Italy

98.-

Prosecco «Le Calle»  
Veneto, Italy

10.- 62.-

Craving? Oysters Fine de Claire N° 3  
with vinaigrette and lemon

pcs. 6.-

