

## 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

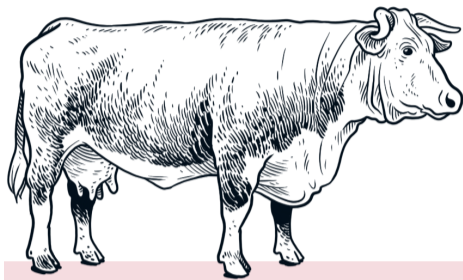


## JULIETTE SHARING BRASSERIE

## 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 with toast	22.-	38.-
Entrecôte «Café de Paris» with French fries	24.-	50.-
Homemade Foie gras terrine with rhubarb, sea salt and brioche	26.-	54.-
Rib-Eye-Steak 200g with truffel fries	56.-	
Sliced veal with creamy mushroom sauce	24.-	49.-



Sharing Main course

Gravad salmon with horseradish, red onions and toast	16.-	34.-
Langoustine carpaccio with citrus fruits and avocado	22.-	46.-
Shrimp cocktail with cognac und avocado	17.-	36.-
Sea bass fillet with ratatouille	21.-	42.-
Brioche d'homard with lettuce, apple and char roe	26.-	49.-



Sharing Main course

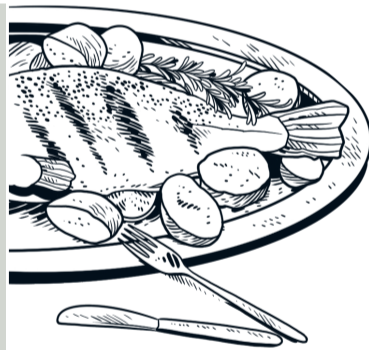
Whole artichoke with sour cream and vinaigrette	19.-	
Fig-cheese ravioli with sage butter, walnuts and fresh figs	16.-	32.-
Baby lettuce salad with parmesan, lime dressing and cress	12.-	22.-
Tomato salad with burrata and basil	19.-	36.-
White asparagus cream soup with croûtons and chive oil	14.-	

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	58.-
Tomahawk Steak with herb oil and a side of your choice	69.-
Catch of the day with caper sauce and a side dish of your choice	market price

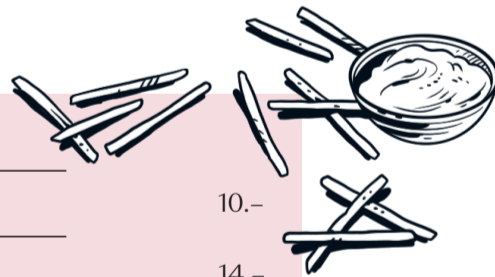


Oysters Marennes-Oléron N°3 with vinaigrette and lemon	pcs	6.-
Oysters Gillardeau N°2 with vinaigrette and lemon	pcs	9.-
Champagner Louis Roederer Brut a glass or even a bottle to match	16.-	115.-



## SIDES

French fries	10.-
Truffle fries	14.-
Nouilles au beurre	9.-
Beans à la provençale	8.-
Creamed spinach	10.-
White wine risotto	10.-



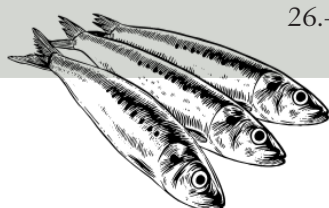
## DESSERT

Fresh strawberries with crème chantilly	14.-
Tarte au citron meringuée	15.-
Baba au Rhum with vanilla ice cream	17.-
Éclair vanille, chocolate or coffee	14.-

## JULIETTE's SNACKS

Tiny delights, bursting with flavor

Shrimp skewer from the grill	19.-
Croustillant de tomates	14.-
Crispy perch pieces with remoulade sauce	18.-
Sardines with baked bread	26.-



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



# JULIETTE

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### Open wines

#### Aix Rosé 2024

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

dl BTL  
12.- 79.-

#### Chablis 2023

Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.- 79.-

#### Château Doyac «Le Pelican» 2024

Sauvignon Blanc, Bordeaux, France

11.- 72.-

#### Malanser Riesling-Sylvaner 2024

Winery Fromm, Grisons, Switzerland

11.- 79.-

#### «Fritz» Riesling dry 2023

Winery Dr. Bürklin-Wolf, Palatinate, Germany

10.- 69.-

#### Chasselas blanc sur Lie 2022

Chasselas, La Maison Carée, Neuchâtel, Switzerland

10.- 69.-

#### Les Fiefs de Lagrange 2019

Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France

13.- 89.-

#### Bourgogne Pinot Noir 2022

Domaine Chardigny, Burgundy, France

11.- 72.-

#### «Les Meysonniers» AOC 2021

Syrah, Chapoutier, Rhône, France

13.- 85.-

#### Pinot Noir «Le Petit» 2022

Winery Roman Hermann, Grisons, Switzerland

12.- 79.-

#### «Donna Margherita» 2024

Barbera d'Alba, Giovanni Rosso, Piedmont, Italy

10.- 69.-

#### Château Fayau 2012

Semillon, Muscadelle, Sauvignon Blanc, Bordeaux, France

12.- 69.-



### 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» 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, Switzerland

72.-

#### Bianco Rovere Merlot Bianco 2022

Guidi Brivio, Ticino, Switzerland

99.-

#### Pinot Grigio Collio DOC Schioppetto 2023

Mario Schioppetto, Friuli, Italy

99.-

#### Crozes-Hermitage 2021

Syrah, Domaine Pierre-Jean Villa, Rhône, France

89.-

#### Pinot Noir Adank

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 2021

Cabernet Sauvignon, Merlot, Toscana 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!



### Bubbles

#### Champagner Louis Roederer

Brut

dl BTL  
16.- 115.-

#### Champagner Louis Roederer Rosé

Rosé

22.- 138.-

#### Crémant d'Alsace «La Colline»

Domaine Camille Braun, Alsace, France

12.- 79.-

#### Hermann Brut

Brut, Winery Hermann, Grisons, Switzerland

90.-

#### Prosecco «Superiore»

De Simoni, Veneto, Italy

10.- 69.-

#### Craving? Oysters Gillardeau N°2

with vinaigrette and lemon

psc 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.-

## APÉRO?



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



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



**NOGroni**  
Jotta 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.-