

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

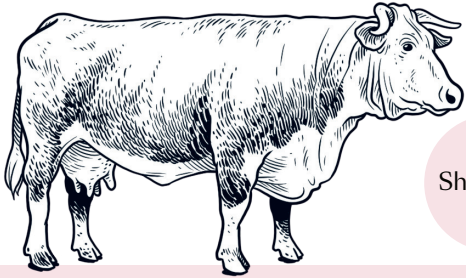


JULIETTE SHARING BRASSERIE

OPENING HOURS

Restaurant open daily from

12 pm until 2 pm
6 pm until 10 pm



Sharing

Main course



Sharing

Main course



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.-
Roasted Duck breast with Orange sauce with kumquat, tangerine and gravy	25.-	47.-
Beef cheeks «Boeuf Bourguignon» with mashed potatoes and gravy	25.-	42.-

Lobster Bisque with garlic bread	23.-	42.-
Lobster Brioche with lettuce, cipriani sauce and char roe	28.-	48.-
Scallops with a creamy white wine sauce	21.-	42.-
Red mullet à la Meunière with char roe, fresh lemon and jus meunière	25.-	46.-
Fried Turbot Fillet with spinach and beurre blanc	26.-	48.-
Graved Swiss Salmon with horseradish, red onions and toasted brioche	21.-	38.-

Soupe à l'Oignon baked with bread and 30-month aged Gruyère cheese	18.-
Winter Salad «Chèvre chaud» with «Dallenwil» goat cheese and honey dressing	14.- 26.-
Lamb's lettuce à la Française with a poached egg, croutons and French dressing	14.- 26.-
Beetroot Carpaccio with vinaigrette, walnuts and herbs	16.- 28.-
Winter Vegetable Tarte with celery, beetroot and pumpkin	12.- 22.-
Wild Mushroom Risotto with fresh herbs and parmesan	21.- 34.-

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	3 pcs 4.-
Oyster Marennes-Oléron N° 3	pcs 6.-
Le Plat de Fruits de Mer half a lobster, 2 langoustines, 2 prawns, 3 oysters, 3 mussels served on ice with garlic bread and various sauces	89.-

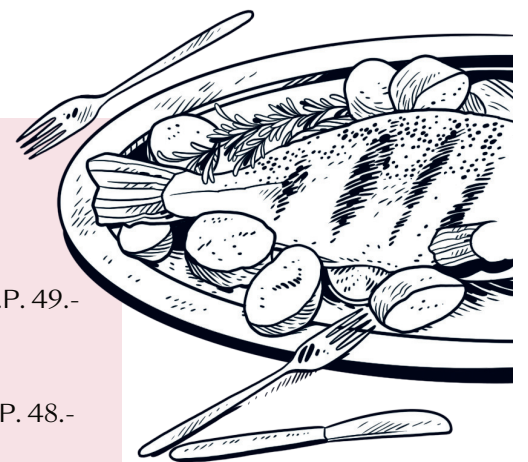


Additional sides

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. 49.-
Braised lamb shank with mashed potatoes, autumn vegetables and pickled onions	p.P. 48.-
Catch of the day with winter vegetables	according to market price per 100g



Truffle French Fries	13.-
French Fries	8.-
Mashed potatoes, Roast potatoes Nouillettes, Winter vegetables, Lamb's lettuce	8.-



Juliette

National gin, raspberry,
lime, ginger beer

14.-



François

Prosecco, apple, lime,
thyme, tonic

14.-



NOGroni

Jsotta senza, Tanquery 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.-
Tarte Tatin with caramelized apples and crème fraîche ice cream	14.-
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 intolerances.
The origin of our meat is exclusively from Switzerland, unless otherwise declared. Duck: France, Foie Gras: France, Turbot: Mediterranean, Prawns: Patagonia, Oysters: France, Salmon: Switzerland, Lobster: France, Langoustine: Faroe Islands, Scallops: UK, Red mullet: Italy, Mussels: Italy / Spain



BEVERAGES



JULIETTE

SHARING BRASSERIE

OPENING HOURS

Restaurant open daily from

12 pm until 2 pm
6 pm until 10 pm



OPEN WINES

	dl	btl
Miraval Rosé 2022 Jolie-Pitt & Perrin, Côtes de Provence, France	11.-	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.-
---	------	------

Menuet 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.-
--	------	------

Château Fayau 2012 Semillon, Muscadelle, Cadillac, Bordeaux, France	12.-	69.-
--	------	------



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	65.-
---	------

Smith Haut - Lafitte 2016 Sauvignon Blanc, Sémillon, Pessac Léognan, Bordeaux, France	189.-
--	-------

Pouilly Fuissé «Vers Cras» 2018 Chardonnay, Château de Beauregard, Burgund, France	86.-
---	------

Abt Laurentius Cuvée 2022 Chardonnay, Müller Thurgau, Klosterhof, Lucerne, Switzerland	72.-
---	------

Grüner Veltliner «Ried Loisenberg» 2021 Weingut Jurtschitsch, Kamptal, Austria	75.-
---	------

Riesling «Kestener Paulinshofberg» GG 2020 Bastgen, Mosel, Germany	81.-
---	------

Crozes-Hermitage 2021 Syrah, Domaine Pierre-Jean Villa, Rhône, France	68.-
--	------

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	82.-
--	------

Pinot Noir «Alte Reben» 2021 Patrick Adank, Grisons, Switzerland	85.-
---	------

Cornalin «L'Enfer du Calcaire» 2018 Histoire d'Enfer, Valais, Switzerland	111.-
--	-------

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!



SOFT DRINKS

Passagger oder Allegra still or sparkling, 47 cl / 77 cl	6.-	9.-
---	-----	-----

Iced Tea «Juliette» fruity, with berries and mint	33 cl	7.-
--	-------	-----

Coca - Cola, Coca - Cola Zero	33 cl	6.-
-------------------------------	-------	-----

Gazosa Lemon, Gazosa Mandarino	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

	dl	btl
Champagner Pol Roger Brut Brut Reserve	19.-	135.-

Champagner Brut Rosé Premier Cru Cattier	22.-	138.-
---	------	-------

Crémant de Bourgogne Blanc de Blancs Maison Trenel, Burgundy, France	12.-	69.-
---	------	------

Cà del Bosco Franciacorta DOCG, Lombardy, Italy	98.-
--	------

Prosecco «Le Calle» Veneto, Italy	10.-	62.-
--------------------------------------	------	------

Craving? Oysters Marennes - Oléron N° 3 with vinaigrette and lemon	pcs.	6.-
---	------	-----



APERITIF?



François

Prosecco, apple, lime,
thyme, tonic

14.-



Juliette

National gin, raspberry,
lime, ginger beer

14.-



NOGroni

Jsotta senza, Tanquery 0.0,
San bitter

12.-



COCKTAILS



Marc's Margarita

Altos tequila, quince, rosemary,
maple syrup, lime

18.-



Bellini

Champagne, white peach

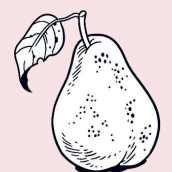
21.-



Plumini

Martell VS, plum wine, lime,
ginger ale, cinnamon

18.-



Pearfect

Havana 3y, pear, mint, soda

19.-