

SHARING PLATES

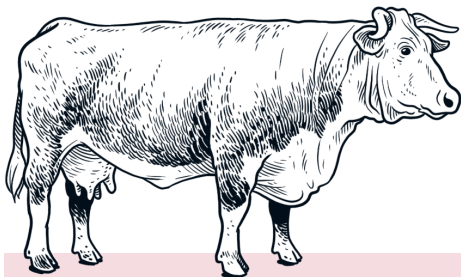
Share dishes with friends and family, or enjoy them individually as a main course.

Our sharing recommendation per person:

Snack: 1–2 Sharing Plates
Hungry: 3–4 Sharing Plates



JULIETTE SHARING BRASSERIE



Sharing

Main
course

Luma Beef Tartare
with egg yolk cream and wholegrain toast

21.–

35.–

Homemade Foie Gras Terrine
with plums, sea salt and brioche

32.–

39.–

Entrecôte «Café de Paris»
with French fries

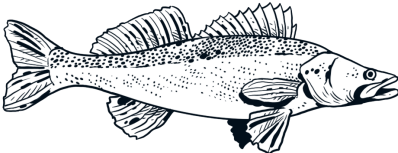
25.–

49.–

Veal Tenderloin Medallion
with morel cream sauce

30.–

52.–



Sharing

Main
course

Graved Salmon
with horseradish foam, red onions and brioche

20.–

32.–

Lobster Brioche
with lettuce, apple and arctic char roe

26.–

39.–

Prawn Cocktail
with cognac and avocado

16.–

26.–

Turbot
with buttered spinach and beurre blanc

27.–

52.–



Sharing

Main
course

Lamb's Lettuce Salad
with egg, radish and lime dressing

14.–

18.–

Beetroot Carpaccio
with walnut vinaigrette

18.–

25.–

Fig & Cheese Ravioli
with sage butter, fresh figs and walnuts

16.–

27.–

Warm Goat's Cheese
on a salad with blackberry dressing

17.–

24.–

MOULES CLASSICS

Moules & frites belong together. That's why we always serve them as a duo.

Moules à la crème
with white wine, herbs and cream

35.–

Moules à la marinière
with white wine and herbs

35.–

Moules à la façon du chef
with white wine, cream, fennel and saffron

35.–

Moules à discrétion
choose your favorite from our three classics

p.p. 49.–



Oysters Marennes-Oléron N°3

pcs.

5.–

with vinaigrette and lemon

Oysters Gillardeau N°2

pcs.

9.–

with vinaigrette and lemon

Champagne Louis Roederer Brut

16.–

115.–

a glass or even a bottle to match



BIG SHARING PLATES

«Good things take time.» Thank you for a little patience.

Double Entrecôte «Café de Paris» 400 g
with French fries

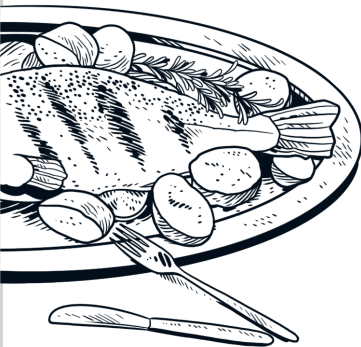
92.–

Côte de Bœuf 800 g
with a side dish of your choice

118.–

Whole Sea Bass
with caper butter sauce and a side dish of your choice

84.–



SOUPS

Pumpkin Soup

15.–

Gratinated French Onion Soup

14.–

Lobster Bisque
with glazed lobster tail

21.–

SIDES

Ratatouille

8.–

Spinach

9.–

Spätzli

9.–

Herb Rice

7.–

Truffle French fries

14.–

French fries

9.–



DESSERT

Éclair

vanilla, chocolate or coffee

16.–

Crêpes Suzette

with orange liqueur and orange sauce, flambéed tableside

21.–

Tarte Tatin

with vanilla ice cream

17.–

Mont Blanc

with whipped cream

16.–



All prices are in CHF and incl. VAT.
Our staff will gladly inform you about allergens and intolerances.
Beef: Switzerland, Veal: Switzerland, Foie Gras: France, Salmon: Norway, Turbot: Spain, Prawns: Denmark, Lobster: USA, Sea Bass: Greece, Mussels: Netherlands, Oysters: France, Arctic char roe: Italy, Bread: France, Toast: Switzerland, Eggs: Switzerland

OPENING HOURS

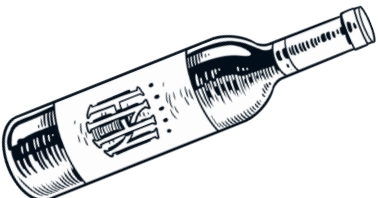
Restaurant open daily from
12 pm until 2 pm
6 pm until 10 pm



Open wines



JULIETTE
SHARING BRASSERIE



Bottled wines



BEVERAGES



Bubbles

Aix Rosé 2024
Grenache | Cinsault | Syrah | Maison Saint Aix | Provence
France

1 dl 11.–
btl 73.–

Mercrey «Clos Rochette» 2023
Chardonnay | Domaine Faiveley | Burgundy | France

11.– 74.–

Pouilly-Fumé «Nanogyra» 2023
Sauvignon Blanc | Domaine Loic Cailbourdin | Loire
France

11.– 68.–

Chablis 2023
Chardonnay | Domaine Billaud-Simon | Burgundy
France

10.– 65.–

Riesling-Silvaner 2024
Weingut Hermann | Grisons | Switzerland

10.– 65.–

Château Larmande Grand Cru 2016
Merlot | Cabernet Franc | Bordeaux | France

14.– 93.–

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

12.– 78.–

«Alte Reben» Pinot Noir 2022
Weingut Hansruedi Adank | Grisons | Switzerland

12.– 77.–

Crozes Hermitage Sens 2024
Syrah | Domaine Fayolle | Rhône | France

11.– 68.–

Orio Bolgheri 2024
Cabernet Franc | Syrah | Merlot | Podere il Castellaccio
Tuscany | Italy

10.– 63.–

Château Fayau 2012
Semillon | Muscadelle | Sauvignon Blanc | Bordeaux | France

0.5 dl 11.–
69.–

Domaines Ott 2025
Grenache | Cinsault | Syrah | Mourvèdre | Château de Selle
Provence | France

btl 79.–

Meursault «Vieilles Vignes» 2024
Chardonnay | Domaine Guy Bocard | Burgundy | France

128.–

Condrieu «Aux Ruses» 2023
Viognier | Domaine Lafoy | Rhône | France

86.–

Sancerre «Cuvée Silex» 2024
Sauvignon Blanc | Domaine Lalou | Loire | France

68.–

Bianco Rovere 2023
Merlot Bianco | Guido Brivio | Ticino | Switzerland

79.–

Laurentius Cuvée Blanc 2023
Chardonnay | Müller-Thurgau | Weingut Klosterhof | Lucerne
Switzerland

67.–

Terlaner Cuvée Weiss 2025
Pinot Bianco | Sauvignon Blanc | Chardonnay | Weingut Terlan
South Tyrol | Italy

63.–

Beaune «Clos de La Féguine»
Premier Cru 2016
Pinot Noir | Domaine Jacques Prieur | Burgundy | France

146.–

Clos d'Agon 2021
Cabernet Sauvignon | Syrah | Terroir al Limit | Priorat | Spain

91.–

Pinot Noir No. 2 2022
Schlossgut Bachtobel | Thurgau | Switzerland

85.–

Châteauneuf-du-Pape «Télégramme» 2023
Grenache | Syrah | Mourvèdre | Cinsault | Domaine Télégraphe
Rhône | France

86.–

Château Poujeaux 2019
Cabernet Sauvignon | Merlot | Petit Verdot | Bordeaux
France

75.–

Sassarei 2023
Merlot | Cantina Pelossi | Ticino | Switzerland

61.–

«Donna Margherita» 2024
Barbera d'Alba | Giovanni Rosso | Piedmont | Italy

60.–

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

Louis Roederer Brut Champagne

1 dl 16.–
btl 115.–

Louis Roederer Rosé Champagne 2019
Rosé

22.– 138.–

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

12.– 79.–

Hermann Brut
Weingut Hermann | Grisons | Switzerland

90.–

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 | berries | mint

20 cl 7.–

Coca-Cola, Coca-Cola Zero

33 cl 7.–

Gazosa Limone, Gazosa Mandarin

33 cl 7.–

Rivella Rot, Rivella Blau

33 cl 7.–

J. Gasco
Sodarosa | Aperitivo Bitter

20 cl 6.–

Thomas Henry
Ginger Ale | Tonic | Ginger Beer | Bitter Lemon

20 cl 6.–

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.–



COCKTAILS



Marconi
Select | Antica Formula
Martell Blue Swift
19.–



Bellini
Champagne | white peach
21.–



Plumini
Martell VS | plum wine
lime | ginger ale | cinnamon
18.–



Pearfect
Havana 3y | pear | mint
lime | soda
19.–

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