

## 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

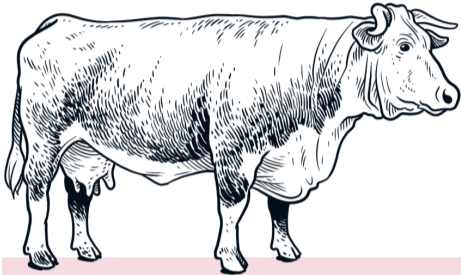


## JULIETTE SHARING BRASSERIE

## 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.-
Grilled Entrecôte «Café de Paris» with French Fries	28.-	48.-
Veal Médailleon with morel cream sauce and potato gratin	36.-	58.-
Homemade Foie Gras Terrine with rhubarb chutney and Brioche	27.-	47.-



Sharing Main course

Lobster Roll with lettuce, apple and char roe	28.-	48.-
Tuna Tartare marinated with cedrat-lemon and avocado	28.-	48.-
Garlic Shrimps with garlic and baby spinach salad	24.-	38.-
Sea Bass à la Provençale with tomatoes and ratatouille	27.-	49.-



Sharing Main course

Taboulé with pomegranate, crème fraîche and rocket salad	18.-	35.-
Whole Artichoke with classic vinaigrette and crème fraîche	21.-	
Fig-cheese ravioli with sage butter and honey	16.-	34.-
Soupe de crème d'asperges with white asparagus	19.-	



Oysters Marennes-Oléron N° 3 with vinaigrette and lemon	pcs 5.-
Champagner Louis Roederer a glass or even a bottle to match	16.- 115.-



## MOULES ET FRITES

Moules Marinières with shallots, white wine and parsley	31.-
Moules à la Provençale with tomatoes and herbs	31.-



## BIG SHARING PLATES

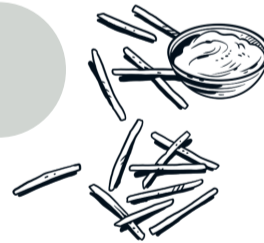
for 2 people  
Good things take time, please bring a little patience with you.

Entrecôte Double «Café de Paris» with French fries	p.P. 59.-
Catch of the day with boiled potatoes	according to market price
Rack of lamb with wild garlic crust, ratatouille and potato gratin	p.p. 60.-



Additional sides

Truffle French fries	14.-
French fries	9.-
Baby spinach salad	9.-
Ratatouille	12.-
Risotto	9.-
Grilled-Vegetable	12.-



Juliette  
National Gin, raspberry,  
lime, ginger beer  
14.-



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



NOGroni  
Jsotta senza, Tanqueri 0.0,  
San bitter  
12.-



Dessert of the day ask our staff for our daily recommendation	14.-
Strawberries with Chantilly cream with fresh mint	14.-
Tarte à la Rhubarbe with rhubarb and vanilla ice cream	14.-
Ice cream cups from «Gelato Lepore» ask our staff about our selection	6.-
Assiette de fromage with 4 French cheeses	16.-

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. Lamb: New Zealand, Lobster: Canada/USA, Tuna: Vietnam, Prawns: Patagonia, Sea bass: Greece, Duck liver: France, Oysters: France, Mussels: Netherlands



## BEVERAGES



# 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



### Open wines

	dl	btl
Miraval Rosé 2023 Jolie-Pitt & Perrin, Côtes de Provence, France	11.-	69.-

Chablis 2020 Chardonnay, Domaine Billaud-Simon, Burgundy, France	12.-	79.-
Château Doyac «Le Pelican» 2021 Sauvignon Blanc, Bordeaux, France	11.-	75.-
Malanser Riesling-Sylvaner 2023 Fromm, Grisons, Switzerland	10.-	69.-
Etna Bianco Graci 2022 Carricante, Catarratto, Sicily, Italy	12.-	79.-
7 Terroirs Grosse Lage VDP 2021 Riesling, Gut Hermannsberg, Nahe, Germany	9.-	62.-

Côte du Rhône «Les Quarz» 2020 Grenache, Syrah, South. Rhône, France	12.-	84.-
Château du Retout 2016 Merlot, Cabernet Sauvignon, Petit Verdot, Bordeaux, France	14.-	92.-
Fläscher Pinot Noir «Alte Reben» 2022 Patrick Adank, Fläsch, Switzerland	11.-	75.-
Orio Bolgheri 2022 Syrah, Merlot, Cabernet Franc, Tuscany, Italy	10.-	69.-
Lindes de Remelluri «San Vincente» 2020 Tempranillo, Garnacha Negra, Graciano, Rioja, Spain	11.-	75.-

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



### Bottled wines

Domaine Ott 2022 Château de Selle, Côtes de Provence, France	89.-
---	------

Fantastique Rosé Cru Classé 2022 Château St. Marguerite, Côtes de Provence, France	89.-
---	------

Viré-Clessé «La Quintaine» 2020 Chardonnay, Domaine Guillemot-Michel, Burgundy, France	79.-
---	------

Pouilly Fumé Corty Artisans Caillotes 2021 Sauvignon Blanc, Patrice Moreaux, Loire, France	65.-
---	------

Collio Sauvignon Blanc 2021 Mario Schiopetto, Friuli, Italy	75.-
--	------

Pouilly Fuissé «Vers Cras» 2018 Chardonnay, Château de Beauregard, Burgundy, France	89.-
--	------

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

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

Riesling «Brauneberger Juffer» 2021 Fritz Haag Winery, Moselle, Germany	75.-
--	------

Crozes-Hermitage 2022 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» 2021 Grenache, Michel Chapoutier, South Rhone, France	82.-
--	------

Château Moulin St. George 2017 Merlot, Cabernet Franc, St. Emilion Grand Cru, Bordeaux, France	99.-
---	------

Trocla Nera 2021 Pinot Noir, Christian & Francisca Obrecht, Grisons, Switzerland	81.-
---	------

Collazzi 2019 Cabernet Sauvignon, Merlot, Tuscany, Italy	89.-
---	------

Valduero «2 Maderas» 2019 Tempranillo, Ribera del Duero, Spain	79.-
---	------

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



### Bubbles

	dl	btl
Champagner Louis Roederer Brut	16.-	115.-

Champagner Louis Roederer Rosé	22.-	138.-
--------------------------------	------	-------

Crémant de Bourgogne Blanc de Blancs Maison Trenel, Burgund, 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. 5.-	
---	----------	--



### Soft drinks

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

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

Coca-Cola, Coca-Cola Zero	33cl	7.-
---------------------------	------	-----

Gazosa Limone, Gazosa Mandarino	33cl	7.-
---------------------------------	------	-----

Rivella Red, Rivella Blue	33cl	7.-
---------------------------	------	-----

San Bitter	10cl	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**  
Jsoffa senza, Tanquery 0.0,  
San bitter  
12.-



## COCKTAILS



**Marc's Margarita**  
Altos tequila, quince, rosemary,  
maple syrup, lime  
19.-



**Bellini**  
Champagne, white peach  
21.-



**Rhabarbara**  
Absolut, rhubarb soda, mint,  
Prosecco  
19.-



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