

SHARING PLATES

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

Our sharing recommondation per person:

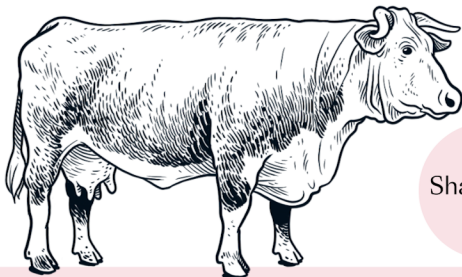
- snack :
- 1-2 Sharing Plates
- hungry :
- 3-4 Sharing Plates



OPENING HOURS

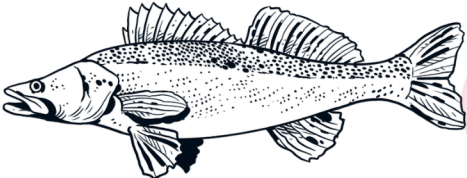
On sunny days the terrace is open from
12 pm until 10 pm

On rainy days the restaurant is open from
12 pm until 2 pm
6 pm until 10 pm



Sharing

Main
course



Sharing

Main
course



Sharing

Main
course

Juliette's Beef Tartar mild, medium or spicy, with toast	24.-	38.-
Grilled Bone Marrow with herbs and garlic bread	19.-	38.-
Grilled Entrecôte «Café de Paris» with Pommes Allumettes	24.-	48.-
Swiss Alpstein Chicken with baby lettuce, cipriani sauce, "Belperknolle" cheese	18.-	36.-
Grilled Pork Spare Ribs with corncob and homemade BBQ sauce	19.-	38.-
Oxtail Ravioli with sage butter and Parmesan cheese	21.-	38.-

Shrimp Cocktail with salad julienne and avocado	18.-	28.-
Graved Swiss Salmon with horseradish, red onions and brioche toast	18.-	32.-
Lobster Brioche with lettuce , cipriani sauce and char roe	26.-	46.-
Grilled Shrimp Skewer with garlic baguette and aioli	19.-	38.-
Warm Pulpo Salad with tropea onions, carrots, olives, tomatoes and celery	19.-	34.-
Swiss Pike-Perch from Gotthard with fennel and orange salad and dill	21.-	44.-

Tomato Salad with Burrata Colourful tomatoes, Tropea onions and basil	16.-	28.-
Baby Lettuce Salad with lime dressing and cherry tomatoes	12.-	24.-
Tomato Bruschetta with green onions, basil and olive oil	12.-	22.-
Cold Cucumber Soup with "National" Gin with herbs, sour cream and croutons		15.-
Whole boiled Artichoke with herb vinaigrette	16.-	
Truffle-Nouilletes with Walnuts walnut-cream and fresh truffle	16.-	28.-
Beetroot Risotto with goat cheese and fresh herbs	18.-	29.-



Oysters

Fine de Claire N° 2
with vinaigrette and lemon



pcs. 6.-

Champagne Pol Roger Brut

For a perfect combination, a glass or even
a bottle of champagne

19.- 135.-



additional
sides

BIG SHARING PLATES

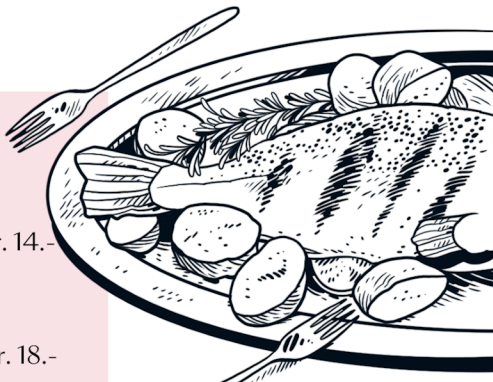
For 2 people:
Good things take time, please bring a little patience with you

Catch of the day
with rosemary potatoes and grilled vegetables

per 100gr. 14.-

Grilled Côte de Boeuf
with Truffle Allumettes, grilled vegetables and persillade

per 100gr. 18.-



Truffle Pommes Allumettes	13.-
Pommes Allumettes	7.-
Baby Lettuce	8.-
Nouilletes with butter	8.-
Grilled vegetables	8.-
Tomato Salad	9.-



Juliette

National gin, raspberry,
lime, ginger beer

14.-



François

Prosecco, apple, lime,
thyme, tonic

14.-



N0Groni

Jsotta senza, tanquery 0.0,
san bitter

12.-

Dessert of the day

ask our staff for our daily recommendation

13.-

Melon Granita

with mint and lemon zest

12.-

Crème brûlée

with seasonal fruits

13.-

Ice cream from «Gelato Lepore»

ask our staff for our ice cream flavours

6.-

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.
Pike perch: Switzerland, Loup de Mer: Greece, Shrimps:
Patagonia, Oysters: France, Salmon: Switzerland. Whitefish:
Switzerland, Lobster: USA



BEVERAGES



JULIETTE SHARING BRASSERIE

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OPEN WINES

Miraval Rosé Magnum	dl	btl
Jolie-Pitt & Perrin, Côtes de Provence, France	11.-	130.-
Conte Lemár Rosato Magnum	11.-	140.-
Sardinia, Italy		

Malanser Riesling-Sylvaner	10.-	69.-
Fromm, Grisons, Switzerland		
Camestri, Roero Arneis DOC	9.-	63.-
Domini Veneti, Piedmont, Italy		
Schiopetto Sauvignon Blanc	12.-	75.-
Mario Schiopetto, Friuli, Italy		
Gessami	10.-	69.-
Muscat, Sauvignon Blanc, Gramona, Penedès, Spain		
Chablis AOC Champ des Ducs	12.-	75.-
Chardonnay, Burgundy, France		
7 Terroirs Grosse Lage VDP	9.-	62.-
Riesling, Hermannsberg Estate, Nahe, Germany		

Merlot del Ticino DOC	11.-	75.-
Vinattieri Ticinesi, Ticino, Switzerland		
Ripasso La Casetta Valpolicella sup. DOC	10.-	63.-
Marco Porello, Veneto, Italy		
Sophie Toscana IGT	9.-	62.-
Syrah, Merlot, Cabernet Sauvignon, Tuscany, Italy		
Terra de Cuques Negre DOQ	13.-	89.-
Carignan, Garnacha Negra, Priorat, Spain		
Duchesse Aurélie Pomerol AOC	14.-	92.-
Merlot, Cabernet Franc, Bordeaux, France		



BOTTLED WINES

Miraval Rosé	69.-
Jolie-Pitt & Perrin, Côtes de Provence, France	
Whispering Angel Rosé	79.-
Chateau d' Esclans, Côtes de Provence, France	
Conte Lemár Rosato	69.-
Sardinia, Italy	

Petite Arvine Hurlevent AOC	69.-
Valais, Switzerland	
Tement Blanc	61.-
Sauvignon Blanc, Pinot Blanc, Styria, Austria	
Sancerre AOC	64.-
Sauvignon Blanc, Henry Bourgeois, Loire, France	
Mercurey Clos Rochette Monopole	69.-
Chardonnay, Domaine Faiveley, Burgundy, France	
Pouilly-Fuissé "Vers Cras"	99.-
Chardonnay, Château de Beauregard, Bordeaux, France	
La Bastide Blanco DOC	79.-
Viura, Malvasia, Garnacha Blanca, Rioja, Spain	

Pinot Noir «Alte Reben»	85.-
Patrick Adank, Grisons, Switzerland	
Quattromani DOC	129.-
Merlot, Ticino, Switzerland	
Maramia IGP Demeter	82.-
Sangiovese, Tuscany, Italy	
Crozes-Hermitage	79.-
Syrah, Domaine Pierre-Jean Villa, Rhône, France	
Château Phélan Ségur	119.-
Cabernet Sauvignon, Merlot, Bordeaux, France	
Lindes de Remelluri DOCa Bio	77.-
Tempranillo, Garnacha Negra, Graciano, Rioja, Spain	

Didn't find your wine?
Please ask for the extended Wine list!



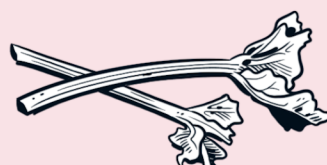
COCKTAILS



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



Bellini
Champagne, white peach
21.-



Rhabarbara
Absolut Elyx, rhubarb soda, mint,
prosecco
16.-



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



SOFT DRINKS

Passugger or Allegra	6.-	9.-
still or sparkling, , 47 cl / 77 cl		
Iced Tea «Juliette»	33 cl	7.-
fruity, with hibiscus, mint and fresh fruit		
Coca -Cola, Coca -Cola Zero	33 cl	6.-
Gazosa Lemon	33 cl	6.-
Gazosa Aranciata	33 cl	6.-
Rivella Red	33 cl	6.-
San Bitter	10 cl	6.-
Thomas Henry	20 cl	6.-
ginger ale, tonic, gingerbeer, bitter lemon		



Coffee, Espresso	5.-
Cappuccino, Coffee with Milk	6.-
Latte Macchiato	6.-
Various Ronnefeldt teas	8.-
Shakerato	8.-
cold coffee, shaken on ice	



BUBBLES

Champagne Pol Roger Brut	dl	btl
Brut Reserve	19.-	135.-
Cà del Bosco		98.-
Franciacorta DOCG, Lombardy, Italy		
Prosecco «Le Calle»	10.-	62.-
Veneto, Italy		
Rosé Prosecco L'Anima di Vergani DOC	11.-	69.-
Veneto, Italy		
Desire? Oysters Fine de Claire N° 2	pcs. 6.-	
with vinaigrette and lemon		



APERITIF?



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



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Lime, ginger beer
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