

SHARING PLATES

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

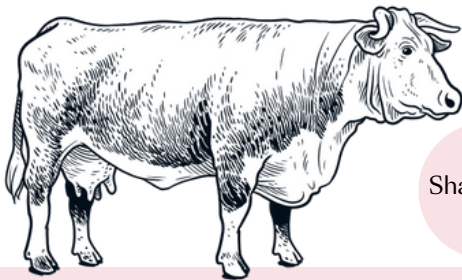
Our sharing recommendation per person:

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



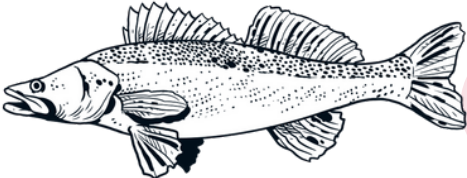
OPENING HOURS

restaurant is open from
12 pm until 2 pm
6 pm until 10 pm
On sunny days the terrace is open from
12 pm until 5 pm



Sharing

Main
course



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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 persiliade	19.-	38.-
Venison Medaillon with red cabbage, venison cream sauce, pear and cranberries	22.-	46.-
Beef cheeks «Boeuf Bourguignon» with mashed potatoes and gravy	24.-	42.-

Shrimp Cocktail with salad Julienne and avocado	19.-	34.-
Graved Swiss Salmon with horseradish, red onions and toasted brioche	21.-	38.-
Lobster Brioche with lettuce , cipriani sauce and char roe	28.-	48.-
Grilled Shrimp Skewer with garlic baguette and aioli	19.-	38.-
Bouillabaisse with Rouille sauce and garlic bread	23.-	42.-
Seared Turbot Fillet with spinach and beurre blanc	26.-	48.-

Beetroot Carpaccio with vinaigrette, walnuts and herbs	16.-	28.-
Autumn Salad «Chèvre chaud» with «Dallenwil» goat cheese and honey dressing	14.-	26.-
Wild Mushroom Bruschetta with garlic, parsley and olive oil	12.-	22.-
Pumpkin Soup with pumpkin seeds and -oil		15.-
Truffle-Nouilletes with Walnuts walnut-cream and fresh truffle	21.-	36.-
Porcini Risotto with fresh herbs and Parmesan	21.-	36.-

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	3pcs	4.-
Oyster Marennes-Oléron N° 3	pcs	6.-



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. 58.-

Whole Bresse Poularde
with mashed potatoes, autumn vegetables and truffle gravy

p.P. 62.-

Catch of the day
with autumn vegetables

according to
market price
per 100g



Juliette

National gin, raspberry,
lime, ginger beer

14.-



François

Prosecco, apple, lime,
thyme, tonic

14.-



NOGroni

Jsootta senza, Tanquery 0.0,
San bitter

12.-

Truffle French Fries	13.-
French Fries	8.-
Mashed Potatoes, Autumn vegetables, Autumn salad, Spaetzle	8.-

Dessert of the day
ask our staff for our daily recommendation

13.-

Chocolate Lava cake
with vanilla ice cream

14.-

Crème brûlée
with seasonal fruits

13.-

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
intollerances.
The origin of our meat is exclusively from Switzerland, unless
otherwise declared, Venison; Germany, Bresse Poularde, Foie
Gras; France, Turbot; Mediterranean Sea, Shrimps; Patagonia,
Oysters; France, Salmon; Switzerland, Lobster; France,
Langoustine; Faroe Islands



BEVERAGES



OPEN WINES

Miraval Rosé 2022
Jolie-Pitt & Perrin, Côtes de Provence, France

dl 11.-
Fl 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.-

Menut 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.-



JULIETTE SHARING BRASSERIE



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

61.-

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

189.-

Pouilly Fuissé «Vers Cras» 2017
Chardonnay, Château de Beauregard, Burgund, France

81.-

Blanc de Noir «Schiefer» AOC 2022
Pinot Noir, Obrecht, Jenins, Switzerland

61.-

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

75.-

Riesling «Kestener Paulinshofberg» GG 2020
Bastgen, Mosel, Germany

78.-

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

66.-

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

75.-

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

85.-

Quattromani DOC 2020
Merlot, Ticino, Switzerland

129.-

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!

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SOFT DRINKS

Passugger or 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

Champagne Pol Roger Brut
Brut Reserve

dl 19.-
btl 135.-

Champagne 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 Fine de Claire N° 3
with vinaigrette and lemon

pcs. 6.-



APERITIF?



François

Prosecco, apple, lime,
thyme, tonic

14.-



Juliette

National gin, raspberry,
lime, ginger beer

14.-



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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.-