

SHARING PLATES

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

Our sharing recommendation per person:

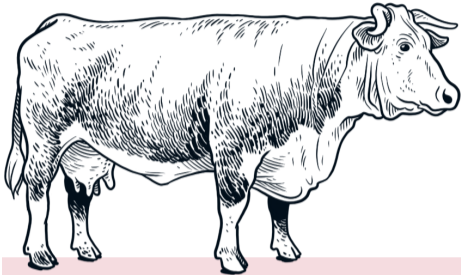
snack: 1-2 Sharing Plates
hungry: 3-4 Sharing Plates



JULIETTE SHARING BRASSERIE

OPENING HOURS

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



Sharing

Main course

Juliette's Beef Tartare
mild, medium or spicy, with toast

24.- 38.-

Entrecôte «Café de Paris»
with French Fries

28.- 48.-

Homemade Foie Gras Terrine
with plum chutney, plum gel and brioche

27.- 47.-

Lamb's lettuce with raw venison ham
with egg and French dressing

18.- 32.-



Sharing

Main course

Brioche de homard
with lettuce, apple and char roe

28.- 48.-

Tartare de Thon
with sour cream, avocado and finger limes

26.- 48.-

Coquilles Saint-Jacques
with beurre blanc and pea puree

24.- 46.-

Grilled swordfish
with sauce Vierge and green beans

27.- 49.-



Sharing

Main course

Soupe de potiron
with pumpkin seed oil and pumpkin seeds

16.-

Wild mushroom Croustillant
with fresh herbs and cream sauce

15.- 26.-

Fig-cheese ravioli
with sage butter and fresh figs

16.- 34.-

Colorful beetroot carpaccio
with herb salad, pine nuts and walnut vinaigrette

18.- 35.-



Oysters Marennes-Oléron N°3
with vinaigrette and lemon

pcs 5.-

Champagner Louis Roederer Brut
a glass or even a bottle to match

16.- 115.-



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.-

Côte de boeuf
with herb oil and a side dish of your choice

p.p. 69.-

POISSON ET FRUITS DE MER

to choose from our fish counter

Fresh fish
served with a side dish of your choice

by market price

Plateau de Fruits de Mer
½ lobster, 2 langoustines, 2 prawns, 2 oysters
served with aioli, vinaigrette and pumpernickel bread

85.-



SIDES

French fries

10.-

Truffle Fries

14.-

Spätzli

10.-

Lamb's lettuce

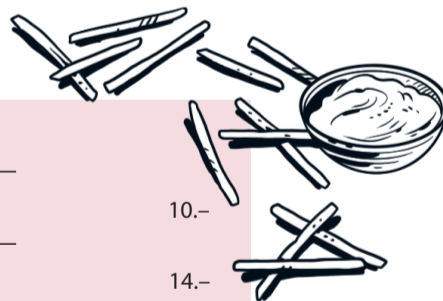
10.-

Potiron sauté

9.-

Beans à la provençale

9.-



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



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



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

DESSERT

Dessert of the day
ask our staff for our daily recommendation

14.-

Vermicelles
with Fribourg meringues and heavy cream

14.-

Baba au Rhum
with vanilla ice cream and whipped cream

16.-

Mousse au Chocolat
with fresh berries and heavy cream

15.-

Brie de Meaux
with pear bread and pear chutney

16.-

All prices in CHF and incl. VAT.
Our staff will gladly inform you about allergenes and intolerances. Raw venison ham: Netherlands, scallops: Northwest Pacific, lobster: USA/Canada, oysters: France: Swordfish: Sri Lanka, Tuna: Vietnam, Entrecôte: Switzerland, Foie Gras: France, Côte de Boeuf: Switzerland



BEVERAGES



JULIETTE

SHARING BRASSERIE

OPENING HOURS

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12 pm until 2 pm
6 pm until 10 pm



Open wines

Miraval Rosé 2023
Pitt & Perrin, Côtes de Provence, France

dl	btl
11.-	69.-

Chablis 2021
Chardonnay, Domaine Billaud-Simon, Burgundy, France

12.-	79.-
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Macon-Vézé 2022
Chardonnay, Domaine Leflaive, Burgundy, France

14.-	89.-
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Château Doyac «Le Pelican» 2020
Sauvignon Blanc, Bordeaux, France

10.-	69.-
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Malanser Riesling-Sylvaner 2023
Weingut Fromm, Grisons, Switzerland

11.-	75.-
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Riesling Alte Reben 2022
Weingut Van Volxem, Mosel, Germany

12.-	79.-
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Les Fiefs de Lagrange 2019
Cabernet Sauvignon, Merlot, Petit Verdot, Bordeaux, France

13.-	89.-
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Aromes de Pavie 2015
Château Pavie, Merlot, Cabernet Franc, Bordeaux, France

25.-	159.-
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Télégramme 2021
Châteauneuf-du-Pape, Vieux Télégraphe, France

14.-	99.-
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Merlot Grand Cru Coisins 2022
Domaine du Bec d'or, Vaud, Switzerland

12.-	75.-
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Langhe Nebbiolo 2021
Giovanni Rosso, Piedmont, Italy

10.-	69.-
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Château Fayau 2012
Semillon, Muscadelle, Sauvignon Blanc, Bordeaux, France

12.-	69.-
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Bottled wines

Domaines 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» 2021
Chardonnay, Domaine Guillemot-Michel, Burgundy, France

79.-

Pouilly Fumé «Nanogyra» 2022
Sauvignon Blanc, Domaine Loic Cabibourdin, Loire, France

79.-

Meursault Vieilles Vignes 2022
Chardonnay, Domaine Guy Bocard, Burgundy, France

119.-

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

79.-

Laurentius Cuvée blanc 2022
Chardonnay, Müller Thurgau, Klosterhof, Switzerland

72.-

Grüner Veltliner «Ried Loisenberg» 2022
Weingut Jurtschitsch, Kamptal, Austria

75.-

Riesling «Brauneberger Juffer» 2021
Weingut Fritz Haag, Mosel, Germany

75.-

Crozes - Hermitage 2022
Syrah, Domaine Pierre-Jean Villa, Rhône, France

68.-

Bandol Rouge 2021
Mourvèdre, Grenache, Carignan, Domaine Tempier, Provence, France

99.-

Beaune 1er Cru „Clos de la Féguine” 2016
Pinot Noir, Domaine Jacques Prieur, Burgundy, France

135.-

Château Larmande 2016
Merlot, Cabernet Sauvignon, St. Emilion Grand Cru, Bordeaux, France

99.-

Maienfelder Pinot Noir Eichholz 2022
Weingut Lampert, Grisons, Switzerland

99.-

Collazzi 2019
Cabernet Sauvignon, Merlot, Tuscany, Italy

89.-

Rosso Venezia Giulia Epoca 2018
Merlot, Refosco, Azienda Agricola Cadibon, Friuli, Italy

79.-

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



Bubbles

Champagner Louis Roederer
Brut

dl	btl
16.-	115.-

Champagner Louis Roederer Rosé
Rosé

22.-	138.-
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Crémant d'Alsace «La Colline»
Domaine Camille Braun, Alsace, France

12.-	69.-
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Cà del Bosco
Franciacorta, Lombardy, Italy

98.-

Prosecco «Superiore»
De Simoni, Veneto, Italy

10.-	62.-
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Craving? Oysters Marennes – Oléron N° 3
with vinaigrette and lemon

pcs. 5.-



Softdrinks

Passugger or Allegra
still or sparkling, .47 cl / 77 cl

6.-	9.-
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Iced Tea «Juliette»
fruity, with berries and mint

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

33cl	7.-
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Gazosa Limone, Gazosa Mandarino

33cl	7.-
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Rivella Red, Rivella Blue

33cl	7.-
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J. Gasco
Sodarosa, Aperitivo Bitter

20cl	6.-
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Thomas Henry
ginger ale, tonic, ginger beer, bitter lemon

20cl	6.-
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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.-