

Brasserie

Café de Paris

Les hors d'œuvres - Our starters

CHF

<i>Tatart de bœuf à la mode du chef</i>	Starter	22
Spicy beef tatar with toasted bread <i>**or vegetarian as a vegetable tartare**</i>	Main course	36
<i>Crevettes géantes à la provençale</i>	Starter	22.50
King Prawns provençale	Main course	36
<i>Escargots à la mode du chef (6 pièce)</i>		18.50
Snails provençale (6 pieces)		
<i>Bouquet de salade</i>		12.50
Colourful fresh salad		
<i>Potage saisonal</i>		10.50
Homemade seasonal creamy soup		

Spécialité maison - Specialty of the house served on a rechaud

<i>Entrecôte Café de Paris</i>	140 g	38
<i>et pommes allumettes (avec supplement)</i>	200 g	46
Beef entrecote slices with sauce "Café de Paris" very thin french fries (additional service)		
For very hungry guests (we don't split to several plates)	300 g	56

Spécialité du jour - Speciality of the day

Be surprised! We will be pleased to offer you our seasonal specialities. For example:

- duck liver medallions with apple-pear chutney
- mussels with french fries
- onion soup
- fish soup

Table végétarienne - Vegetarian

Our service will recommend you a delicious, seasonal vegetarian dish. 30

Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere Servicemitarbeiter.

Fleischherkunft

Rindfleisch: CH oder URG, je nach Verfügbarkeit

Für die genaue Herkunft wenden Sie sich bitte an unsere Servicemitarbeiter

Preise inkl. MwSt