

LES ENTRÉES

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| GRATINATED ONION SOUP with croûtons | 14.00 |
| LOBSTER BISQUE homemade with herbal croûtons | 16.50 |
| GRATINATED GOAT CHEESE I MARINATED SALAD | 24.00 |
| CAESAR SALAD roasted chicken breast cubes | 24.00 + 7.00 |
| SMALL GREEN SALAD | 12.00 |
| MIXED MARKET SALAD | 15.00 |

LES COULEURS DU MIDI

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| QUICHE LORRAINE with leaf salad | 27.00 |
| TATAR DE BOEUF Cognac, Whiskey or Calvados Pommes Allumettes gratinated with Café de Paris | 37.00 + 5.00 + 6.50 + 7.00 |

VÉGÉTARIENS

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| LEMON RICOTTA RAVIOLI arugula salad | 29.00 |
| SPAGHETTI PROVENCALE olive oil, herbs, grilled vegetables | 29.00 |
| OMELETTE AUX CHAMPIGNONS mushroom omelette, lukewarm vegetables salad, chives | 26.00 |

LES DÉLICIES DE LA MER

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| SPAGHETTI PALOURDE Clams, Mussels, Noilly Prat, grilled vegetables, diced tomatoes | 34.00 |
| BOUILLABASSE Loup de mer, rouget, coquilles st. jaques, mussels, John Dory, Shrimps, croûtons, Sauce Rouilles | 42.00 |

LES VIANDES DU TERROIR

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|---|--------------|
| ENTRECÔTE CAFÉ DE PARIS 200g gratinated with pommes allumettes | 52.00 |
| TINA BURGER with pommes allumettes, cole slaw | 37.00 |
| VEAL RAGOUT ZURICH STYLE with rösti and mushroom cream sauce | 45.00 |
| VEAL CORDON BLEU with pommes allumettes or salad | 46.00 |

ESCARGOTS/ AUSTERN

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|---|----------------------|
| GRAPEVINE SNAILS (6/12 pieces) | 19.50 / 38.00 |
| OYSTERS FINES DE CLAIRES N°3 FRANKREICH (1/6 pieces) | 5.50 / 31.00 |

TATAR ROYAL

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| 350 GRAMM TATAR with truffle oil, capers, onions, cucumbers, chili, olives, toast and butter Starting from 2 persons | per person 40.00 |
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MOULES

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| «MARINIÈRE» white wine, spring onions, garlic, parsley, chives | 36.00 |
| «PROVENÇALE» white wine, olive oil, grilled vegetables, dried tomatoes, herbs, Noilly Prat | 39.00 |
| «LOUIS» bacon, mushrooms, herbs, crème fraîche | 39.00 |
| «FACON DU CHEF» white wine, Pernod, tomato concassée, cream, spring onions, parsley, chives | 38.00 |
| «CAFÉ DE PARIS» with Café de Paris butter gratinated | 39.00 |
| «MUSCAT» Pernod, herbs, spring onions, pumpkin cubes, pumpkin seeds and oil | 39.00 |

CARTE DES VINS

| CHAMPAGNES ET VINS MOUSSEUX | 1dl | 3.75dl | 7.5dl |
|---|-------|--------|--------|
| Champagne Deutz, Brut Classic s.a. | 17.00 | | 123.00 |
| Champagne Deutz, Rosé s.a. | | | 138.00 |
| Crémant D'Alsace AC, Léon Beyer s.a. | 12.00 | | 82.00 |
| Prosecco, extra dry, Montelliana, Treviso | 9.50 | | 69.00 |

VINS BLANCS

FRANCE

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|--|-------|-------|--------|
| Chardonnay Aussières Blanc 2022, Baron de Rothschild, Languedoc France | 8.50 | | 59.00 |
| Riesling d'Alsace 2020, Léon Beyer, Elsass | 9.50 | | 69.00 |
| Sauvignon Blanc Touraine 2022, Baron de Ladoucette, Loire | 10.50 | | 74.00 |
| Chablis 2022, Louis Latour, Burgund | | 45.00 | 85.00 |
| Pouilly Fumé 2022, Baron de Ladoucette, Loire | | 49.00 | 96.00 |
| Mersault-Blagny 2021, Louis Latour, Burgund | | | 138.00 |
| Sancerre La Poussie 2021, Baron de Ladoucette, Loire | | | 92.00 |

AUTRES REGIONS

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|---|------|--|-------|
| Epeses Tradition 2021, Pascal Fonjallaz, Lavaux | 9.50 | | 69.00 |
| Pinot Grigio 2022, Ca' Bolani, Friaul | 7.40 | | 53.00 |

VINS ROSÉS

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| Ultimate 2022, Provence | 10.50 | | 74.00 |
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VINS ROUGES

FRANCE

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|--|-------|-------|--------|
| Syrah-Cabernet Aussières Rouge 2022, Barons de Rothschild, Languedoc | 8.50 | | 59.00 |
| Santenay 2020, Louis Latour, Burgund | | 49.00 | 90.00 |
| Châteauneuf-du-Pape 2020, Domaine Durieu, Rhonetal | | | 98.00 |
| Château Cap de Faugeres 2017, Côtes de Castillon AC, Bordeaux | 12.00 | 42.00 | 82.00 |
| Château Soleil 2016, St-Emilion, Bordeaux | | | 92.00 |
| Echo de Lynch-Bages 2020, Pauillac, Bordeaux | | | 129.00 |
| Bourgogne Gamay 2021, Louis Latour, Bourgogne | 9.50 | | 69.00 |

AUTRES REGIONS

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|--|-------|--|-------|
| Nobler Blauer 2021, Nadine Saxer, Zürich | 10.50 | | 74.00 |
| Carmelo Rodero 2022, Bodegas Rodero, Ribera del Duero | 9.50 | | 69.00 |
| Malbec Oak, Valle Las Acequias 2017, Luis Segundo, Mendoza | 9.50 | | 69.00 |

L'EAU MINÉRALE ET LES BOISSONS GAZEUSES

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| Allegra 50 cl | 7.50 |
| Passuger 50cl | 7.50 |
| Coca Cola, Zero 33cl | 7.00 |
| Fusetea Lemon 33cl | 7.00 |
| Möhl Süssmost 33cl | 7.00 |
| Möhl Shorley 33cl | 7.00 |
| Rivella 33cl | 5.50 |
| San Bitter 10cl | 6.50 |
| Schweppes Ginger Ale 20cl | 7.00 |
| Kinley Tonic 20cl | 7.00 |

We are happy to serve you, in addition to our offer, **fresh Zurich tap water with or without carbonation.**

For our service (service, glasses, washing up etc.) we charge the following prices:

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|--------------------------|-------------|
| Louis Water 50cl / 100cl | 5.50 / 7.50 |
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