



BRASSERIE LA COUPOLE

depuis 1912

Summer Festival


Appetizer plate « Corfu » 19.50
Tarama, stuffed wine leaves, tzatziki, hummus,
Fried squid, olives and pita bread

Octopus salad with red pepper and red wine vinegar 18.50
Served with crunchy salad and pita bread

starter 18.50
main course 27.50

Mykonos Salad 28.50
With grilled mignons of lamb (NZ) and tzatziki sauce,
Feta, olives, marinated vegetables and stuffed wine leaves

Thin slices of cold Swiss roastbeef (CH) 28.50 
Salad bouquet, tartar sauce and western potatoes

Vitello Tonnato Fine slices of veal (CH) 18.50 
With muslin of tuna with capers, onions and hard-boiled egg

starter 18.50
main course 27.50

The mixed grill of bream, salmon, shrimps and scallops 34.50
Rucola salad, vegetables spaghetti and lemon vinaigrette
Lemon emulsified butter and pesto crostini

Fried Pike-perch fillets (CH) 180g 38.00
Served with rice, green salad and tartar sauce

TRY THIS

Ramen Burger 

Homemade beef steak from our "Monts" in its bun of ramen noodles 25.50
Cheddar cheese, batavia salad, tomatoes, caramelized onions and BBQ sauce
Served with a little salad



If you have a question regarding allergies, do not hesitate to ask the staff. We will be glad to answer you

Price in CHF. 7.7% Inclusive of VAT

21/05/19